beggar's banquet
RESTAURANT AND SALOON

SPECIALS FOR DECEMBER

DEC. 5-7
APPETIZER: GRILLED BRIE
SALAD: BLACK-EYED PEA
FISH: HALIBUT & SMOKED SALMON
FOUL: COQ AU VIN
MEAT: VEAL DU REVE

DEC. 12-16
APPETIZER: CRAB CAKES
SALAD: MIXED RICE & RED PEPPER
FISH: SCALLOPS PROVENÇAUX
FOUL: DUCK W/ CIDER SAUCE
MEAT: TOURNEDOS W/ BEAUJOLAIS SAUCE

DEC. 19-23
APPETIZER: CHILI RELENNOS
SALAD: AVOCADO, ORANGE & JICAMA
FISH: SALMON PUTTENSEA
FOUL: POLLO MOLE
MEAT: STEAK AU POIVRE

DEC. 26-30
APPETIZER: EGGPLANT & CHEVRE PIZZA
SALAD: RED BEAN & RICE
FISH: SHRIMP, AVOCADO & SMOKED CHILI SALAD
FOUL: GRILLED CHICKEN BURRITO
MEAT: PORK CHOPS ESTERHAZY

JAN. 2-6
APPETIZER: GARLIC SOUP
SALAD: TOMATO, ROMAINE & MOZZARELLA
FISH: LOBSTER STIR-FRY W/ CANTALOPE & KIWI
FOUL: RAGOUT OF PHEASANT
MEAT: RACK OF LAMB

HAVE A SAFE AND HAPPY HOLIDAY

218 abbott rd. • east lansing, michigan • 351-4573
beggar's banquet
RESTAURANT & SALOON
218 abbott road
east lansing, michigan 48823

Jean Nicholas
6232 Brookline Court
East Lansing, Michigan 48823
beggar's banquet

RESTAURANT & SALOON

--- JULY 4 - 8 ---

APPETIZER: SOUTHWEST FISH CAKES
SALAD: RED ONION
FISH: WHITEFISH WITH CHERRIES AND ALMONDS
FOWL: GRILLED DUCK SALADE
MEAT: PORK WITH BLUEBERRIES

--- JULY 11 - 15 ---

APPETIZER: MIXED GRILL
SALAD: TABOULLEH
FISH: MOROCCAN SCALLOPS
FOWL: GARLIC CHICKEN
MEAT: GRILLED LIVER AND ONIONS

--- JULY 18 - 22 ---

APPETIZER: CHEVRE PIZZA
SALAD: POTATO AND ROQUEFORT
FISH: LOBSTER BROCHETTES
FOWL: DUCK WITH PEACHES AND PECANS
MEAT: BEEF TENDERLOIN WITH GARLIC SALUCE

--- JULY 25 - 29 ---

APPETIZER: GRILLED BRIE
SALAD: COLISCOLIS
FISH: MUSSEL SALADE
FOWL: MUSHROOM AND LEEK STUFFED CHICKEN
MEAT: FLANK STEAK WITH BLACK BEAN SALUCE

--- AUGUST 2 - 6 ---

APPETIZER: CHILE Rellenos
SALAD: SWEET CORN
FISH: SALMON WITH WHITE ASPARAGUS
FOWL: GRILLED CHICKEN SALAD NICOISE
MEAT: VENISON WITH WILD MUSHROOM SALUCE

218 abbott rd. east lansing, michigan 351-4573
<table>
<thead>
<tr>
<th>Date</th>
<th>Appetizer</th>
<th>Salad</th>
<th>Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>February 3-9</td>
<td>Barbacued Shrimp</td>
<td>Pine Nut and Shallot Vinaigrette</td>
<td>Pan-Fried Trout with</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Mexican Hollandaise</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Cornish Hens Leone</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Veal Scallopine with</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Grapefruit and Tarragon</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Sauce</td>
</tr>
<tr>
<td>February 17-23</td>
<td>Gravlax</td>
<td>Avocado with Warm Tomato and Basil Vinaigrette</td>
<td>Squid in Saffron Mayonnaise</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Quail with Morels</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Veal with Shiitakes</td>
</tr>
<tr>
<td>February 24-March 2</td>
<td>Beef Satés</td>
<td>Mussel Salad</td>
<td>Poached Salmon with Rasperry Hollandaise</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Chicken Breast with</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Asparagus and Prosciutto</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Leg of Lamb Bourgeoisé</td>
</tr>
</tbody>
</table>

**Special Dinner** • Saturday, February 24 • $15.95 Reservation Required

- Saffron Broiled Cornish Hen Quarters
- Asparagus and Crème Fraîche Salad
- Roast Leg of Lamb with Spring Vegetable
- Passion Fruit Puffs
beggar's banquet
RESTAURANT AND SALOON

MARCH SPECIALS

— MARCH 3-9
APPETIZER: SPINACH GNOCCHI
DINNERS: WALNUT-BREADED SOLE
DINNER: PORK CHOP WITH BLUE CHEESE AND WALNUT STUFFING
COQ AU VIN

— MARCH 10-16
APPETIZER: EGG ROLLS
SALAD: ASPARAGUS AND CRÈME FRAÎCHE
DINNERS: BAKED STUFFED RED SNAPPER
CHICKEN WITH AVOCADOES AND ORANGES
VEAL SCALLOPS PIQUANTE

— MARCH 17-23
APPETIZER: SPINACH PASTA
WITH SALMON AND CREAM SAUCE
SALAD: FRESH MUSHROOM À LA DIJONNAISE
DINNERS: LEMON CHICKEN OREGANATO
MACKEREL WITH MUSTARD HOLLANDAISE
TOURNEDOS BORDELAISE

— MARCH 24-30
APPETIZER: ESCABECHE DE GALLINA
SALAD: WARM TOMATO AND MOZZARELLA
DINNERS: CHICKEN BREAST IN CHIVE CREAM
SCALLOPS PRINTANIÈRE BROILED LEG OF LAMB AVGHOLEMONO

— MARCH 31 - APRIL 6
APPETIZER: SOULAKIA
SALAD: TOMATO WITH CREAMY BACON DRESSING
DINNERS: FILET OF SOLE NICOISE
CALVES LIVER IN MUSTARD AND CAPER SAUCE
CHICKEN BREAST WITH LEeks AND WILD MUSHROOM STUFFING

218 abbott rd. · east lansing, michigan · 351-4573
<table>
<thead>
<tr>
<th>Date</th>
<th>Appetizer</th>
<th>Salad</th>
<th>Dinner 1</th>
<th>Dinner 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>APRIL 7 - 13</td>
<td>VEAL BALLS IN CREAM SAUCE</td>
<td>AVOCADO WITH WARM TOMATO - BASIL VINAIGRETTE</td>
<td>WHITEFISH WITH HAZELNUTS AND FRANGELICO</td>
<td>PORK CHOPS WITH MUSTARD AND GREEN PEPPERCORNS</td>
</tr>
<tr>
<td>APRIL 14 - 20</td>
<td>SHRIMP BALL CURRY</td>
<td>CUCUMBER</td>
<td>BARBECUED SWORDFISH · VEAL PICATTA</td>
<td>CRISPY DUCK</td>
</tr>
<tr>
<td>APRIL 21 - 27</td>
<td>BROILED SCALLOPS WITH BACON</td>
<td>CALIFORNIA</td>
<td>SAUTÉED SOFT-SHELLED CRABS</td>
<td>CARMELIZED PORK CHOPS · CORNISH HENS TERIYAKI</td>
</tr>
<tr>
<td>APRIL 28 - MAY 4</td>
<td>CARPACCIO GOLD</td>
<td>GREEK TOMATO</td>
<td>SOLE ALL GRATIN WITH SHRIMP AND CRABMEAT</td>
<td>STUFFING · CHICKEN WITH ASPARAGUS AND PROSCIUTTO · TOUNEDOS ROSSINI</td>
</tr>
</tbody>
</table>

218 abbott rd. · east lansing, michigan · 351-4573
beggar's banquet
RESTAURANT AND SALOON
MAY SPECIALS

MAY 5-11
APPETIZER: MUSHROOM CAPS WITH CRABMEAT STUFFING
SALAD: BEET AND APPLE
DIINERS: PORK CHOPS ESTERHAZY
- POLLO ALLA CAMPAGNOLA
- RED SNAPPER DANOISE

MAY 12-18
APPETIZER: GRILLED TUNA WITH DIPPING SALUCE
SALAD: ROQUEFORT AND WALNUT
DIINERS: ARNI PSITTO
- CHICKEN BREAST WITH COUNTRY HAM AND APPLE STUFFING
- BBQ SHRIMP

MAY 19-25
APPETIZER: STEAK TARTARE
SALAD: ASPARAGUS WITH RASPBERRY VINAIGRETTE
DIINERS: VEAL WITH SHIITAKES
- PINE NUT BREADED SOLE
- DUCK CURRY

MAY 26 - JUNE 1
APPETIZER: RED SNAPPER IN ESCABECHE
SALAD: TOMATO WITH PESTO DRESSING
DIINERS: HERBED LAMB CHOPS
- DEVILED CHICKEN BREASTS
- CAJUN BROILED STEAK

218 abbott rd. · east lansing, michigan · 351-4573
beggar's banquet
RESTAURANT AND SALOON

JUNE 2 - 8

APPETIZER: FLANK STEAK WITH TOMATO AND OLIVE SALCE
SALAD: SHRIMP, ORANGE AND ANCHOVY
DINNERS: CAJUN CHICKEN STEW, HALIBUT IN THE GREEK STYLE, TOURNEDOS HENRI IV

JUNE 9 - 15

APPETIZER: SEAFOOD PATE
SALAD: AVOCADO AND HAM
DINNERS: POLLO DEL PADRONE, SCAMPI, ORIENTAL LAMB CHOPS

JUNE 16 - 22

APPETIZER: MUSHROOMS FORESTIERE
SALAD: SALADE SEVICHE
DINNERS: CHICKEN BREAST STUFFED WITH GRAPES AND PISTACHIOS, TUNA NIÇOISE, BLACKENED PORK CHOPS

JUNE 23 - 29

APPETIZER: FRENCH FRIED SQUID
SALAD: TOMATO AND OLIVE
DINNERS: CHICKEN WITH ORANGE AND AVOCADO, WHITEFISH WITH SHIITAKES, INVOLTINI A LA CACCIATORE
JULY SPECIALS

JUNE 30 - JULY 6

APPETIZER: SOUVLAKIA
SALAD: PEPPER
DINNERS: CHICKEN PAPRIKASH
          HALIBUT WITH FENNEL
          VEAL CORDON BLEU

JULY 7 - JULY 13

APPETIZER: MINIATURE GREEN ONION CRÊPES
WITH SALMON CAVIAR
SALAD: CUCUMBERS IN CRÈME FRÂICHE
DINNERS: LEMON CHicken OREGANATO
          GRILLED SOFT-SHELLED CRABS
          TOURNEDOS WITH BOURBON SAUCE

JULY 14 - JULY 20

APPETIZER: MARINATED MUSHROOMS
WITH CHICKEN STUFFING
SALAD: CALIFORNIA
DINNERS: VIETNAMESE GRILLED LEMON DUCK
          SALMON SEVICHE
          BROILED LEG OF LAMB AVGOLEMONO

JULY 21 - JULY 27

APPETIZER: PASTA ALL' PESTO
SALAD: SMOKED SCALLOP
DINNERS: MEXICAN STUFFED CHICKEN BREAST
          RED SNAPPER WITH SOUR CREAM AND
          CUCUMBER SAUCE
          CALVES LIVER WITH MUSTARD AND
          CAPER SAUCE

JULY 28 - AUGUST 3

APPETIZER: BARBECUED MUSSELS
SALAD: MARINATED VEGETABLE
DINNERS: CORNISH HENS WITH WILD MUSHROOM
          STUFFING
          SHRIMP CREOLE
          PORK TENDERLOIN WITH PEACHES
          AND PECANS