



Welcome to the White Horse Tavern



APPETIZERS

Melon and Prosciutto 3.75

Artichoke Vinaigrette 3.50

Little Necks on the Half Shell 3.25

Coquilles St. Jacques 4.25

Seafood Cocktail 5.75

Escargots a La Bourguignonne 4.25

SOUPS

New England Clam Chowder 2.25

Green Turtle Consommé 2.50

Onion Soup Gratinée 2.50

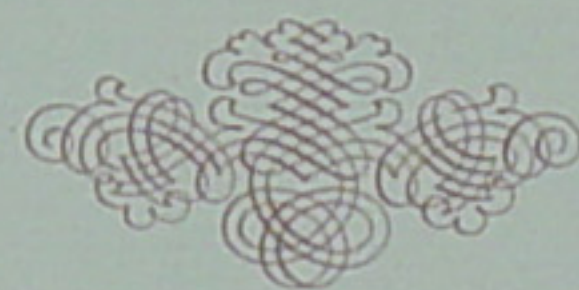
Crème Vichyssoise 2.25

SALADS

Watercress and Tomato Salad 2.50

Spinach, Bacon, Mushroom Salad 2.75

Caesar Salad for Two 5.50



SEAFOOD

Sautéed Bay Scallops in Lemon Butter 9.75

Filet de Sole Meunière 9.75

Filet de Sole Duglère 10.25

Brook Trout Amandine 9.75

Baked Swordfish 10.25

Baked Schrod 8.75

Fish du jour 9.25

Lobster Broiled or Boiled Price determined by size

ENTRÉES

Chicken au Fines-Herbes 9.75

Chicken Vallée D'Auge 10.25

Roast Duckling 10.50

Served with wild rice

Veal Piccata 11.75

Veal Scallops Holstein 11.75

Shish Kebab 11.25

Served on a bed of rice pilaf

Rack of Lamb for Two 30.00

Steak Diane 13.50

Beef Wellington 14.50

New York Strip Sirloin Steak 14.00

Served with maitre d'hotel butter

Filet Mignon 14.00

Chateaubriand Béarnaise for Two 30.00

Roast Prime Rib au Jus 12.50

All entrees served with Chef's Vegetables du jour

DESSERTS

Cheesecake Plain 2.75

Cheesecake with Fresh Fruit 3.00

Sabayon Cake 3.00

Fresh Fruit Salad with Kirsh 2.75

Chef's Pastry Selections 2.75

Chocolate Mousse 3.00

Crème Caramel 2.75

English Trifle 2.75

Strawberries Cardinal 3.25

Brandied Apples 3.00

Häagen-Dazs Ice Cream 1.75

Häagen-Dazs Sherbert 1.75

Coffee or Tea .60

Café Filtre .75

