Welcome to the White Horse Tavern

APPETIZERS
- Melon and Prosciutto 3.75
- Artichoke Vinaigrette 3.50
- Little Neck 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 Duglere  10.25
- Brook Trout Amandine  9.75
- Baked Swordfish  10.25
- Baked Scrod  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 mornay sauce 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
Brandyed Apples 3.00
Haagen-Dazs Ice Cream 1.75
Haagen-Dazs Sherbert 1.75
Coffee or Tea .60
Café Filtre .75