DINNER

**Appetizers**
- PROSCIUTTO HAM with Melon and Pear - 3.00
- SLICED SMOKED BONELESS DUCK, Lingonberries - 5.00
- GULF SHRIMP COCKTAIL, White Radish Nest - 6.60
- ESCARGOT in Riesling au Gratin - 5.85
- CLAMS AND OYSTERS MOSCOVITE, Malt Mignonette - 4.10

**Soups**
- TODAY'S SOUP - 2.85
- TRADITIONAL ONION SOUP - 3.00
- DOUBLE CHICKEN BROTH WITH WINTER VEGETABLES - 2.60

**Specialties**
- BREAST OF CHICKEN BAKED IN CRUSHED ALMOND CRUST, Dijonnaise - 10.35
- MEDALLIONS OF VEAL, Green Peppercorn Sauce - 12.60
- FARFALLE WITH SCAMPI, MUSSELS, SCALLOPS AND BASIL - 12.85
- ROAST MARINATED DUCKLING, Glazed Chestnuts - 11.85
- TONIGHT'S FRESH FISH - 13.00

**From The Grill**
- RACK OF LAMB — Minted Baby Apple - 14.60
- FILET MIGNON, Wild Mushrooms and Sauce Bernaise - 14.60
- BONELESS SIRLOIN STEAK, Maitre D'Hôtel Butter - 14.60
- CHEF'S MIXED GRILL, French Cut Chicken Breast, Tournedo of Beef and Thick Cut Bacon - 13.60

**Cold Buffet**
- SLICED ROAST PEPPERED TENDERLOIN OF BEEF — Horseradish Mayonnaise, French Potato Salad - 9.00
- KING CRABMEAT SALAD IN AVOCADO, Louis Dressing - 10.60
- SMOKED STURGEON AND SHRIMP WITH FENNEL SALAD - 9.35

**Desserts**
- SELECTIONS FROM OUR PASTRY CART - 3.00
- ICE CREAM OR SHERBET - 2.00

**Beverages**
- COFFEE, TEA, SANKA - 1.10
- ESPRESSO - 1.65
- CAPPUCCINO - 2.20
- MINERAL WATER - 1.65

Operated by Restaurant Associates 1-82-500