

Dinner

APPETIZERS

Wild Mushrooms à la Crème	4.95
Terrine du Jour	3.50
The Chef's Special Appetizer Plate	5.50
Salmon and Scallops Mouseline — Beurre Blanc Sauce	5.50
Italian Pasta Plate — Prosciutto, Ricotta and Parmesan Cheeses with Spinach Pasta	4.50
Oysters Trois Facons — Bienville, Rockefeller, and Duxelles of Mushroom	3.95
Shrimp and Pesto Alfredo — Shrimp, Basil, Garlic, Cream and Fettucine	4.25

SOUPS

Soup du Jour	Cup 1.75	Bowl 2.50
Gumbo du Jour	Cup 1.95	Bowl 3.25

SALADS

Tossed Green Salad	1.95
Heart Salad — Hearts of Romaine, Lettuce, Artichoke, Palm and Truffles	2.95
Wilted Spinach Salad with Honey Dressing	3.50

A LA CARTE

Vegetable du Jour	1.75
Potato du Jour	1.75

FOWL

Roast Duckling — Plum Sauce	11.50
Sautéed Chicken Breast aux Champignons with Herb Butter, Wild Mushrooms and Angel Hair Pasta	10.50

SEAFOOD

Poached Norwegian Salmon — Maine Lobster, with Sauce Américaine	15.95
Trout Meunière	11.95
Trout Almondine	12.50
Trout Pontchartrain	13.25
Cajun Seafood Combination — Herb Butter, Blackened Redfish, Crawfish Etouffée and Crabmeat Imperial	12.95

Smoked Entrée of the Day

Pecan, Hickory or Mesquite
depending on the Chef's whim
12.50

VEAL

Veal Forestière — Cream and Cognac, with Morel Mushrooms	12.50
Veal Française — Lemon, Butter and White Wine	11.50
Veal Oskar — Crawfish, Asparagus and Hollandaise Sauce	12.50

BEEF

Entrecôte Averyon — Sirloin Steak with Bleu Cheese, Brandy and Cream	15.50
Filet Mignon with Béarnaise Sauce (9 oz)	14.95
Petit Filet with Béarnaise Sauce (6 oz)	11.95
Carpetbagger Steak — Tender Filet, layered with fried Oysters, and topped with a Bordelaise Sauce (6 oz)	12.95

Above Entrées Served with Appropriate Accompaniment
All Pastries, \$3.25