



# Appetizers

Cheese Fondue	16.75	Hummus	11.50
Grilled Shrimp Remoulade	14.50	Country Pate	13.00
Escargot	14.50	Fried Oysters	18.50
Barbeque ribs	13.00	American Sturgeon, 30g	58.00
Steamed Artichoke	9.50	Pu Pu Platter (2 or more)/person	16.25
Steak Tartare - raw beef*	15.50	Chicken Wings	11.50
Foie Gras Terrine	21.50	Beef Marrow & Oxtail Marmalade	16.75
Fried Vegetable Basket	13.25	Pierogies	11.00
Smoked Trout	15.25	Sauteed Calamari	14.50
Steamed Clams	16.50	Salt and Pepper Shrimp	15.75
Grilled Sardines	14.50		

# Fruits de Mer



1/2 Dz. Raw Oysters*	18.00
New Orleans Shrimp	16.75
1/2 Chilled Lobster	17.00
Hard Shell Crab	11.00
1/2 Dz. Raw Clams*	15.00
1/2 Dz. Raw Scallops*	18.00
Shrimp Cocktail	15.00
Plateau	81.00
Blue Ribbon Royale	132.00



## Salads

Watercress, Endive & Blue Cheese	12.75
Leek Vinaigrette	10.75
Greek Salad	11.25
Spinach, Grilled Chicken & Arugula	14.00
Mixed Greens	10.50
Warm Goat Cheese Salad	13.75
Smoked Trout Salad	16.75

## Soups

Matzoh Ball	10.00
Chicken Barley	9.75
Onion	13.75
Wor Matzoh for 2	28.00
Roast Duck	16.50
Clam Stew for 2	28.50
Spicy Fish Soup	16.00



# MAIN COURSES



Shrimp Provencal	<i>Cheese Ravioli and Spinach</i>	26.50
Striped Bass	<i>Red Pepper, Roasted Garlic and Red Wine Sauce</i>	28.50
Sweetbreads	<i>Arugula, Wild Mushrooms and Carrot</i>	29.75
Fried Chicken	<i>Mashed Potatoes and Collard Greens</i>	25.50
Lobster	<i>Corn on the Cob and Baked Potato</i>	34.00
Pigeon	<i>Toasted Barley, Sweet Potato and Apple</i>	29.50
Sweet and Spicy Catfish	<i>Mashed Potatoes, Collards and Tartar Sauce</i>	25.75
Duck Breast	<i>Turnip Puree, Brussel Sprouts, Beets and Orange Sauce</i>	28.00
Red Trout	<i>Almonds, Orzo and Fennel</i>	26.50
Paella Basquez		32.50
Paella Royale		125.00
New York Strip Steak	<i>Onions, Mushrooms, Green Beans and Fries</i>	36.00
Roast Chicken	<i>Sweet Potato, Spinach and Sweet Leeks</i>	22.50
Skate	<i>Potatoes, Bacon and Shrimp</i>	27.75
Hamburger or Chicken Burger Deluxe		14.50
Rack of Lamb	<i>Spinach, Potato Cake and Thyme</i>	34.00
Whole Steamed Flounder	<i>Scallion, Leek, Carrot and Ginger</i>	24.50
Vegetable K-Bob	<i>Pita, Cous-Cous Salad and Yogurt Sauce</i>	19.50
Salmon	<i>Asparagus, Crispy Potato and Mustard Sauce</i>	27.75
Hanger Steak	<i>Wild Mushrooms and Onion Rings</i>	27.50
Tofu Ravioli	<i>Grilled and Steamed Vegetables</i>	19.75
Roasted Duck Club	<i>Sweet Potato Chips</i>	19.75



# Desserts



Chocolate Bruno	11.75
Fresh Berries	10.00
Creme Brulee	10.00
Banana Split	12.75
Sorbet	9.50
Strawberry Sundae	12.00



\*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.