

DINNER

Appetizers

LUMP CRABMEAT STUFFED MUSHROOMS	\$9.95
ROASTED RED PEPPER <i>with goat cheese, mozzarella and herbs</i>	\$8.95
ESCARGOT <i>in herb butter with crostini</i>	\$9.50
POTATO SKIN BASKET <i>our crispy version served with ranch dressing</i>	\$4.50

Soups

HUNGARIAN GULYAS <i>Our famous beef, potato and paprika specialty.</i> cup \$4.25 bowl \$6.50	SOUP OF THE DAY <i>Made fresh daily.</i> cup \$3.50	CHEDDAR CHEESE <i>With sharp cheddar and chablis.</i> cup \$3.75
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Salads

Our fresh daily dressings are tarragon vinaigrette, blue cheese, thousand island and ranch style.

BEL-AIR SALAD <i>A mixture of fresh California greens, sun-dried cherries, Mandarin oranges, walnuts and walnut encrusted goat cheese tossed in an orange vinaigrette dressing.</i>	\$8.50
GARDEN FRESH SALAD <i>Three kinds of crisp lettuce, tomatoes and cucumbers tossed and chilled.</i>	\$4.50
UBORKA SALATA <i>Our famous cucumber salad in a special sweet vinegar dressing topped with sour cream.</i>	\$3.95
CAESAR SALAD <i>Crisp Romaine lettuce in our creamy eggless Caesar dressing with fresh croutons and grated Parmesan.</i>	\$5.95

Side Dishes

POTATOES - All fresh	
Baked - with the trimmings	\$3.50
Peasant - a house specialty	\$2.25
Whipped - with roasted garlic	\$2.25
SPINACH SOUFFLE	\$2.50
CABBAGE, LEEKS and BACON <i>in cream sauce</i>	\$3.25
FRESH ASPARAGUS	\$3.50
VEGETABLE MEDLEY	\$2.25

Beverages

Evian	\$2.75	Perrier	\$2.25
Pellegrino	\$2.50	Iced Tea	\$1.95
Cafe au lait	\$2.95	Cappuccino	\$2.95
Espresso	\$2.25		
Fresh Brewed Coffee	\$1.95		
Hot Spiced Cider	\$2.25		
Hot Chocolate	\$2.25		

DINNER

FILET PAULETTE	\$29.95
<i>Tender Angus filet mignon lightly coated with cracked black pepper sautéed in a butter cream sauce with fresh julienne tomato, onion and bell pepper. Served with your choice of potato.</i>	
FILET MIGNON	\$27.95
<i>Tender Angus filet cooked on the grill. Served with your choice of potato.</i>	
GRILLED PORK TENDERLOIN	\$22.95
<i>Grilled pork tenderloin served with caramelized onion-apple compote and Roquefort scalloped potatoes.</i>	
CHICKEN SICILIAN	\$19.95
<i>Tender chicken breast breaded with fresh garlic, Parmesan cheese and Italian seasonings, sautéed and topped with a butter wine sauce. Served with angel hair pasta and today's fresh vegetable.</i>	
GRILLED BROCHETTE of CHICKEN	\$18.95
<i>Marinated tender fillets of chicken breast, mushrooms, bacon and scallions grilled on a skewer. Served on a bed of rice with our creamy mushroom sauce.</i>	
CHICKEN LIVERS BOURGUIGNON	\$15.95
<i>With a dash of herbs and red wine we rapidly sauce chicken livers and mushrooms to capture their delicate flavor and texture. Served with rice.</i>	
GRILLED SALMON with HONEY GINGER GLAZE	\$21.95
<i>A fresh grilled fillet topped with a soy, honey and ginger glaze. Served with potato croquette and fresh asparagus.</i>	
SOLE PICCATA	\$18.95
<i>Sautéed sole fillet with a shallot, caper, beurre blanc sauce. Served with angel hair pasta and sautéed fresh spinach.</i>	
CATFISH with CRAWFISH	\$18.95
<i>Fresh Mississippi catfish fillet sautéed and topped with a Creole cream sauce and crawfish.</i>	
BAKED SHRIMP	\$20.95
<i>Large Gulf shrimp baked with herb butter and seasoned bread crumbs, served with today's fresh vegetable.</i>	
LOUISIANA CRAB CAKES	\$24.95
<i>Fresh jumbo lump crab cakes with a warm rémoulade sauce. Served with sautéed medley of corn, green pepper, onion, bacon, and fresh cilantro.</i>	
CRABMEAT and SPINACH CRÊPE	\$21.95
<i>A crêpe filled with fresh jumbo lump crabmeat in a light sherry sauce and a spinach crêpe.</i>	
CRÊPES A LA BRETONNE	\$18.95
<i>A Brittany style crêpe filled with scallops, shrimp and sliced mushrooms in mornay sauce, served with a spinach soufflé crêpe.</i>	



Entrees are served with a garden fresh salad and our famous oven fresh popovers and strawberry butter.