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1975

Justine's Menu #2

Justine's

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Justine's

Cold Appetizers

Shrimp Cocktail $8.25
Tiger Prawns served with Traditional Sauce.

Eggplant & Goat Cheese $4.75
Topped with a Sweet Basil Dressing.

Brie with Pecans $5.25
Heated to blend flavors, served chilled.

Combination Platter ..... (per person) $7.75
Your Choice of any Three Hot or Cold Appetizers (minimum order two persons).

Hot Appetizers

Escargot $7.50
Sauteed with Bacon, Walnuts and Armagnac, presented over Garlic Croutons.

Smoked Salmon Crepes $6.75
With a Sauce of Lemon, Butter and Chives.

Crab Cake $5.75
Accented with a Horseradish Cream.

Scallops $7.00
Baked with a Cheddar Cheese and Wine Sauce, served in a Delicate Pastry.

Soups

Crab $3.50

Tomato Basil with White and Wild Rice $3.00

Soup of the Day $2.75

Salads

Caesar Salad $5.00
Prepared in the Classic Manner.

Wilted Dandelion Salad $4.00
With a Warm Bacon Dressing.

House Salad $3.75
An assortment of Baby Greens from Eight Organically Grown Lettuces with Plum Tomatoes and Enoki Mushrooms.

Entrees

Fish & Seafood

Tuna en Papillote $19.00
Baked in Parchment Paper with Peppers and Garlic.

Rainbow Trout $19.00
With a Bacon Stuffing.

Sea Bass $19.50
Complimented by a Cabernet Sauce.

Swordfish $20.00
Grilled and presented over a Saute of Artichoke Hearts, Peppers and Oregano.

Ocean Perch $18.00
Lightly coated and sauteed in a Sauce of Butter and Wine.

Pasta

Seafood Pasta $17.50
Shrimp or Scallops with an Ouzo Barbecue Sauce over Squid and Garlic Parsley flavored Fettucini.

Black Pepper Linguine $13.00
Proscuitto, Sweet Peas and Pine Nuts tossed with Parmesan.

Tomato Basil Fettucini $12.00
With Plum Tomatoes, Basil and Mozzarella.

Meat & Poultry

Veal $21.00
Sauteed with Apples and flamed with Calvados.

Cornish Hen $19.00
Roasted with Ham, Peppers, Tomatoes and Onions.

Pork Tenderloin $18.00
Marinated and grilled, topped with a Mustard Butter.

Breast of Chicken $17.00
Grilled, crowned with a Sauce of Currents, Raisins and Vegetables, served over rice.

Filet Mignon $20.00
Broiled and served with Bearnaise Sauce.

New York Strip $20.00
With either a Madagascan Pepper Sauce or a Sauce Bordelaise topped with Onion Straws.

Lamb $25.00
A Six Point Rack with Fresh Mint Sauce or Medallions with a Garlic Cream Sauce.