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1975

Justine's Menu #3

Justine's

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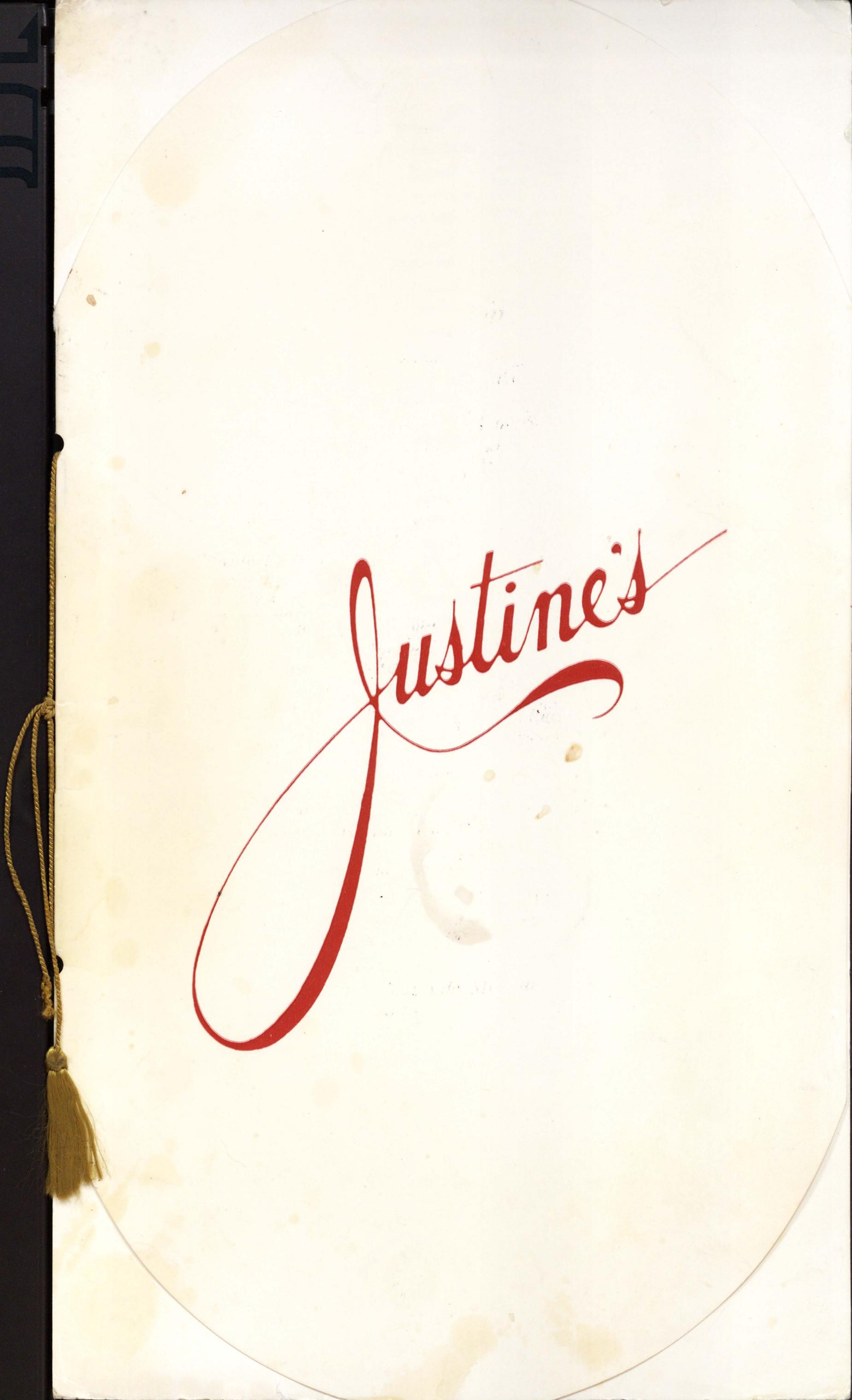
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Justine's



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	
Heated to blend flavors, served chilled.	\$5.25
Combination Platter	(per person) \$7.75
Your Choice of any Three Hot or Cold Appetizers (minimum order two persons).	

Hot Appetizers

Escargot	\$7.50
Sautéed 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
A hearty soup of crab meat, cream and vegetables.	
Tomato Basil with White and Wild Rice	\$3.00

Soup of the Day	\$2.75
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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 Sauté of Artichoke Hearts, Peppers and Oregano.	
Ocean Perch	\$18.00
Lightly coated and sautéed 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
Prosciutto, Sweet Peas and Pine Nuts tossed with Parmesan.	
Tomato Basil Fettucini	\$12.00
With Plum Tomatoes, Basil and Mozzarella.	

Meat & Poultry

Veal	\$21.00
Sautéed 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.	

