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1975

Justine's Menu #4

Justine's

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Justine's

Cold Appetizers

Shrimp Cocktail	\$ 8.50
Tiger prawns served with traditional sauce.		
Grilled Vegetables	\$ 6.95
Marinated and chilled, served with chevrion goat cheese over mixed greens.		
Brushetta	\$ 6.95
With sliced baguette, roasted pepper pesto and tapenade.		

Hot Appetizers

Escargot	\$ 7.95
In puff pastry with garlic and parsley cream.		
Shrimp and Bacon	\$ 8.95
Baked in barbecue sauce.		
Portabella Mushroom	\$ 8.50
Baked in cornmeal crust, filled with fresh horseradish cream and asiago cheese.		
Combination Platter (per person/minimum 2 people)	\$ 9.00
Your choice of any three hot or cold appetizers.		

Soups

Red Pepper Bisque	\$ 3.50
Mushroom Barley	\$ 3.25
Soup of the Day	\$ 3.00

Salads

Caesar	\$ 6.50
Prepared in the classic manner.		
Warm Mussels	\$ 7.25
With ginger, sherry and lime juice over boston lettuce.		
House	\$ 3.95
An assortment of baby greens with plum tomatoes, shiitake and enoki mushrooms.		

Entrees

Fish & Seafood		
Salmon	\$22.50
Herb coated and served in pesto glaze.		
Sea Bass	\$18.50
Baked with saffron, white wine, carrot, onion and celery.		
Red Snapper	\$21.95
Broiled with capers, white wine and scallions.		
Tuna	\$20.95
Grilled in sesame soy sauce over fresh vegetables and radish sprouts.		
Pasta		
Shellfish	\$19.95
Shrimp and/or scallops over angel hair pasta with your choice of either scampi, marinara or lobster cream sauce.		
Crushed Red Pepper Fettucini	\$16.95
With prosciutto and peas in a creamy leek sauce.		
Cajun Blackened Chicken	\$18.50
With farfalle pasta, sun dried tomatoes, roasted garlic, and oyster mushrooms, with asiago cheese.		
Meat and Poultry		
Chicken	\$19.95
Breast stuffed with lobster, breaded and baked, served with lobster sauce.		
Veal Chop	\$24.95
With roasted garlic and chantrell mushrooms in demi glaze.		
Pork Tenderloin	\$18.95
Marinated in jerk sauce and sauteed with apple chutney.		
Duckling	\$22.95
Half duck served in rum and pineapple sauce.		
Filet Mignon	\$21.95
Broiled and served with bearnaise sauce.		
New York Strip	\$22.95
Either pan-seared in a black peppercorn crust and topped with onions and peppers or in a cabernet sauce with an onion flower and mushroom caps.		
New Zealand Lamb	\$31.95
A twelve point rack with fresh mint sauce.		

