

State University of New York College at Buffalo - Buffalo State University

## Digital Commons at Buffalo State

---

Chef Steve Menu Collection

Campus House

---

1975

### Justine's Menu #1

Justine's

Follow this and additional works at: <https://digitalcommons.buffalostate.edu/chefstevemenus>



Part of the [Dietetics and Clinical Nutrition Commons](#), [Food and Beverage Management Commons](#), and the [Food Studies Commons](#)

---

#### Recommended Citation

Justine's, "Justine's Menu #1" (1975). *Chef Steve Menu Collection*. 4.  
<https://digitalcommons.buffalostate.edu/chefstevemenus/4>

This Book is brought to you for free and open access by the Campus House at Digital Commons at Buffalo State. It has been accepted for inclusion in Chef Steve Menu Collection by an authorized administrator of Digital Commons at Buffalo State. For more information, please contact [digitalcommons@buffalostate.edu](mailto:digitalcommons@buffalostate.edu).

Justin's

## Cold Appetizers

<i>Steak Tartare</i> .....	<b>\$7.50</b>
Justine's exclusive preparation.	
<i>Smoked Scotch Salmon</i> .....	<b>\$8.50</b>
Sliced tableside.	
<i>Shrimp Cocktail</i> .....	<b>\$7.95</b>
Tiger prawns served with traditional sauce.	

## Hot Appetizers

<i>Escargot en Croûte</i> .....	<b>\$5.25</b>
In lemon garlic butter.	
<i>Grilled Quail</i> .....	<b>\$7.00</b>
With roasted peppers over a black bean sauce.	
<i>Cremini Mushrooms</i> .....	<b>\$5.95</b>
Filled with crabmeat and spinach.	
<i>Chevrian Sea Scallops</i> .....	<b>\$6.25</b>
A sauté of asparagus tips and goat cheese presented over pasta.	

## Soups

<i>Smoked Pork Broth</i> .....	<b>\$3.25</b>
<i>Lobster Bisque</i> .....	<b>\$4.25</b>
<i>Soup of the Day</i> .....	<b>\$2.95</b>

## Salads

<i>Caesar Salad</i> .....	<b>\$4.95</b>
Prepared in the classic manner.	
<i>Spinach Salad</i> .....	<b>\$4.75</b>
Served with hot bacon vinaigrette.	
<i>House Salad</i> .....	<b>\$3.75</b>
A combination of seasonal greens and vegetables.	

## Entrees

### Fish and Seafood

<i>Grilled Tuna</i> .....	<b>\$18.00</b>
With Wasabi Beurre Blanc over greens	
<i>Mediterranean Shrimp</i> .....	<b>\$18.50</b>
Wrapped with prosciutto and provolone with Ouzo	
<i>Salmon En Papillote</i> .....	<b>\$18.50</b>
Baked in parchment with tarragon, tomato and Sauvignon Blanc	
<i>Fish Du Jour</i> .....	<b>Market</b>
Our Chef's personal selection	

### Pasta

<i>Fettucini Romano</i> .....	<b>\$14.00</b>
In a sauce romano with shrimp, garlic and fresh vegetables	
<i>Angel Hair with Chicken</i> .....	<b>\$12.50</b>
Topped with a gorgonzola cream, accompanied with julienne of chicken breast.	
<i>Linguini and Smoked Sausage</i> .....	<b>\$10.00</b>
Blended with sundried tomatoes.	

### Meat and Poultry

<i>Rack of Pork</i> .....	<b>\$15.00</b>
Glazed with Kentucky bourbon and juniper.	
<i>Sautéed Veal</i> .....	<b>\$22.00</b>
In a sauce of sweet vermouth, leeks and tomato.	
<i>Chicken Breast Santé</i> .....	<b>\$16.00</b>
A light dish with yogurt and pine nuts.	
<i>Roast Capon</i> .....	<b>\$17.00</b>
Enhanced with apple glaze and pumpkin ratatouille.	
<i>Filet Mignon</i> .....	<b>\$19.00</b>
Broiled and served with béarnaise sauce.	
<i>Pepper Steak</i> .....	<b>\$19.00</b>
New York strip steak sautéed in madagascan peppercorn sauce.	
<i>Rack of Lamb</i> .....	<b>\$24.95</b>
With fresh mint sauce.	

## Desserts

<i>Pastry Tray</i> .....	<b>\$4.25</b>
<i>Cheese &amp; Fruit</i>	
<i>Selection</i> .....	<b>\$4.95</b>
<i>Homemade Ice Cream</i> .....	<b>\$3.50</b>
<i>Justine's Dessert</i>	
<i>Assortment</i> .....	<b>\$5.95</b>

## Coffee

<i>Columbian</i> .....	<b>\$1.50</b>
<i>Espresso</i> .....	<b>\$2.25</b>
<i>Cappuccino</i> .....	<b>\$2.95</b>
<i>Flambé</i> .....	<b>\$6.25</b>

1934

Washington Post

Page 1

Section 1

1934

Washington Post

Page 1

Section 1

1934

1934

Washington Post

Page 1

Section 1

1934