

# SELECTION OF APPETIZERS FROM OUR ICED CARTS

**ALASKAN KING CRAB CLAWS**  
LAMAISE SAUCE  
3.25

**JUMBO GULF SHRIMP COCKTAIL**  
RED HORSERADISH SAUCE  
3.75

**EXTRA SELECT FRESH  
CHESAPEAKE BAY OYSTERS**  
SERVED EN COQUILLE — HORSERADISH  
1/2 Doz. 3.25 1 Doz. 6.00

**HEARING FILLETS IN SOUP CREAM**  
THIN SLICES OF BERMUDA ONIONS  
PUMPERNICKLE BREAD  
2.95

## HOT

French Onion Soup With Baked Croutons  
Nova Scotia Clam Chowder

## SOUPS

1.25  
1.50

Vichyssoise  
Consomme Madrilene

## COLD

1.50  
1.00

## ENTREES

**WESTERN CHOICE NEW YORK SIRLOIN STEAK** 9.75  
SAUTEED FRESH MUSHROOMS

**TENDERLOIN OF BEEF EN BROCHETTE** 9.25  
SAUCE BORDELAISE

**BROILED CENTER CUT FILET MIGNON** 9.75  
GIANT MUSHROOM CAP

**TOUANEDOS OF BEEF BORDELAISE** 9.25  
(TWO PETIT FILETS SAUTEED IN BURGUNDY WINE)

**TOUANEDOS OF BEEF-BERNAISE** 9.25  
TWO PETITE FILETS SAUTEED IN SHERRY WINE  
AND GLAZED WITH BERNAISE SAUCE

**STEAK DIANE** 8.75  
(A FILET OF TENDERLOIN, SPLIT AND SAUTEED IN BUTTER,  
WITH A FINE WINE SAUCE)

**FRENCH PEPPER STEAK** 8.75  
(A FILET OF TENDERLOIN, SPLIT AND SAUTEED IN BUTTER,  
GARLIC AND PEPPERCORNS)  
SERVED WITH FRESH MUSHROOMS

9.75

9.25

9.75

9.25

9.25

8.75

8.75

**GRILLED BABY BEEF LIVER** 6.25  
ONIONS SAUTEED WITH BACON

**DOUBLE CUT FRENCH LAMB CHOPS** 9.50  
MINTED JELLY

**GRILLED THICK CENTER CUT PORK CHOPS** 6.50  
SERVED WITH APPLE SAUCE

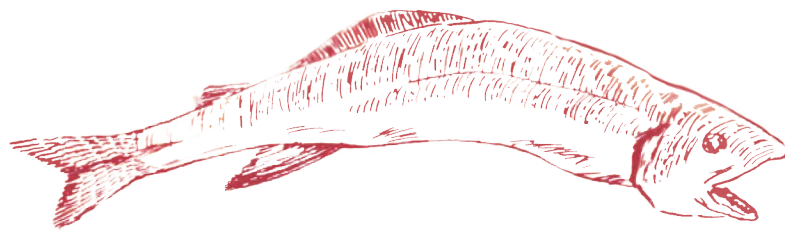
**WEINER SCHNITZEL A LA HOLSTEIN** 8.25  
(SAUTEED VEAL CUTLET WITH A FRIED EGG,  
LEMON AND ANCHOVIES)

**VEAL CUTLET A LA OSKAR** 8.95  
YOUNG MILK FED VEAL CUTLET WITH ASPARAGUS  
SPEARS - CRABLEGS SAUTEED IN WINE -  
BERNAISE SAUCE

**BROILED HALF BONELESS CHICKEN** 6.75  
AU NATURAL

**HALF BONELESS CHICKEN CASTILLANE** 7.50  
(BAKED IN THE OLD SPANISH STYLE WITH JULIENNE OF HAM,  
PEPPERS, ONIONS, MUSHROOMS AND HERBS)

**SAUTEED HALF BONELESS CHICKEN DIABLO** 6.95



**BROILED ALASKAN KING CRAB** 11.50  
LEGS AND CLAWS - MELTED BUTTER

**SAUTEED BONELESS TROUT** 8.95  
STUFFED WITH SHRIMP AND CRABMEAT

**JUMBO PRAWNS SAUTEED IN GARLIC AND ALE** 9.25  
SERVED EN CASSEROLE WITH PILAF

## THE CHEF RECOMMENDS

**SWEET AND SOUR SHRIMP  
ORIENTAL STYLE**  
BROWN RICE, SAUTEED PEA PODS  
9.75

**ROAST PRIME RIBS OF BEEF**  
YORKSHIRE PUDDING - AU JUS  
9.50  
FULL BONE CUT  
11.50

**CURRIED CHICKEN-SENGALESE**  
ONE-HALF BONELESS CHICKEN SLICED AND  
SAUTEED WITH MUSHROOMS AND FINISHED IN  
A FINE CURRY — SERVED WITH STEAMED RICE  
AND MANGOES  
7.95

All Entrees include Choice Of...

BAKED IDAHO RUSSET POTATO, PURE SOUR CREAM AND CHIVES , SPAGHETTI WITH PESTO , POMMES DAUPHINE

## VEGETABLES

Baked Squash (SEASONAL) 1.00  
Broccoli Spears BUTTER SAUCE 1.25  
Musakka'a (EGG PLANT, TOMATOES AND  
GARBANZO BEANS, BAKED WITH HERBS) 1.25

TINY WHOLE LOAVES OF BREAD BAKED IN OUR OWN OVENS, FRESH DAILY

## SALADS

Marinated Artichoke Hearts On Leaf Lettuce 1.50  
Fresh Green Garden Salad featuring  
Inn Of The Mountain Gods Dressing 1.25

## DESSERTS

Peach Melba 1.00  
Meringue Glace 1.50  
Chocolate Mint Coupe 1.25  
Assortment Of Ice Creams And Ices 1.00

## BEVERAGES

Coffee, Sanka .35  
Milk, Tea .35  
Iced Tea .35  
Soft Drinks .35

See Our Pastry Cart For A Selection Of Cakes, Pies And Pastries

EXECUTIVE CHEF JOHN FRYE