

Cafe'
Sir Douglas



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Dinner Menu

- Appetizers -

Sauteed Mushrooms - fresh mushrooms gently sauteed with shallots, white wine and seasonings.....	\$2.95
Shrimp Cocktail - specially prepared with our own cocktail sauce	\$4.75
Sir Douglas Shrimp - lightly dredged in herbed flour, fresh bread crumbs and sauteed in lemon butter A House specialty	\$5.25
Escargots en artichokes - imported from France in champagne and served with Maitre'd butter in artichoke bottoms	\$5.50

- Salads -

Wilted fresh spinach salad - spinach leaves garnished with mushrooms, sliced eggs and served with our own hot bacon dressing	\$2.95
Chef's Salad - assorted garden greens topped with sliced eggs and assorted juliennes of ham, turkey, and assorted cheese served with choice of dressing	\$4.95

- Soups -

New England Clam Chowder - authentic Cape Cod traditional recipe	cup - \$1.95	bowl - \$2.75
French Onion - our house recipe, served with garlic croutons and smothered with melted swiss cheese cup -	\$1.95	bowl - \$2.75
Soup du jour - fresh daily from seasonal ingredients.....	cup - \$.95	bowl - \$1.50

- Lighter Fare -

Dunesburger - half pound ground beef with smoked cheddar cheese, grilled onions, lettuce, tomato and our own special sauce, served with fresh fruit	\$4.75
French Dip - a generous portion of thinly sliced prime rib on a French bun served au jus with fresh seasonal fruit	\$4.95
Mt. Baldy - half pound broiled ground beef topped with cheese, surrounded by a garden of fresh salad greens and salad vegetables served with your choice of our homemade dressing	\$4.50

- Entrees -

Our reputation has been built by offering a daily menu highlighting our chef's talents and imaginations.
The daily selections include bread sticks and garlic toast basket, choice of soup du jour or house salad,
choice of rice pilaf or potato, fresh vegetable and fresh peasant bread.

We present them to you proudly.

- Desserts -

Prepared daily for your pleasure.
We offer them to you on our tempting dessert menu.

- Beverages -

Coffee; brewed decaf coffee.....	\$.95
Tea or milk.....	\$.95
Soft drinks.....	\$.95
Capuccino - a dessert coffee	\$1.25
Try one of our specialty after dinner drinks.	

Extra baskets of garlic toast and bread sticks	\$.50
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Parties of seven (7) or more will be on one guest check with a gratuity of 15% added.

Please . . . No cigar or pipe smoking.

We accept Visa, MasterCard, American Express, and checks with telecheck approval.

WELCOME !!! FRIDAY JUNE 26, 1987

APPETIZER — PÂTE TRUFFÉE . . . \$4.95 A NICE, MILD

BLEND OF GOOSE LIVER, WILD FRENCH TRUFFLES, CHICKEN LIVERS AND SAUTERNES EN PÂTE — SERVED WITH IMPORTED FRENCH MELBA TOAST.

WARM BRIE EN PUFF PASTRY . . . \$4.50 MILD FRENCH BRIE CHEESE SERVED WARM IN PUFF PASTRY WITH TOASTED ALMONDS, APPLES AND PEASANT BREAD.

ENTREES — FRESH LAKE TROUT MELINIÈRE . . . \$10.95

BONELESS FRESH FILLET, PAN FRIED IN BROWN BUTTER, PARSLEY AND LEMON — VERY MILD AND TASTY.

CHICKEN BREAST FLORENTINE . . . \$10.95 AN 8oz BONELESS AND SKINLESS BREAST, SAUTEED WITH A WHITE WINE, FRESH SPINACH SAUCE AND SERVED ON A BED OF SPINACH RICE.

STEAK FOR TWO . . . \$22.95 AN 18oz MARINATED TENDERLOIN, BAKED TO PERFECTION — PRESENTED TO YOU AND CARVED AT YOUR TABLE IN CHATEAUBRIAND STYLE.

FRESH BLUE MARLIN . . . \$12.95 A NICE BONELESS, SKINLESS FRESH HAWAIIAN MARLIN STEAK, GRILLED AND SERVED WITH A LOBSTER AND SHRIMP SAUCE WITH FRESH AVOCADO.

PASTA PRIMAVERA ALFREDO . . . \$7.95 RAINBOW ROTINI NOODLES SAUTEED WITH FRESH GARDEN VEGETABLES, PARMESAN CREAM SAUCE

BLACKENED RED SNAPPER . . . \$10.95 FRESH BONELESS WEST COAST SNAPPER, PAN FRIED IN THE VERY POPULAR CAJUN STYLE WITH CAJUN CREOLE 'SPICES — SPICY, BUT NOT TOO SPICY —

LAMB SHANK . . . \$9.95 BRAISED AND SLOW ROASTED FOR FLAVOR AND TENDERNESS — SERVED WITH A CUMBERLAND SAUCE OF NATURAL JUICES, CURRANTS AND RAISINS.

FRESH WALLEYE . . . \$10.95 FRESH BONELESS FILLET, PAN FRIED IN OUR FRESH HERBS HOMEMADE BREADCRUMBS AND SERVED WITH A WHITE WINE TARRAGON CREAM SAUCE.

VEAL PICATTA . . . \$13.95 CHOICE MEDALLIONS OF VEAL, GENTLY SAUTEED WITH LEMON, PARSLEY, MUSHROOMS AND ARTICHOKE HEARTS

JAMBALAYA . . . \$12.95 LARGE SHRIMP, SCALLOPS, FRESH TUNA, CHICKEN, TOMATO, ONION AND GREEN PEPPER WITH BAYOU CAJUN RICE WITH CAJUN CREOLE SEASONINGS

SIR DOUGLAS FILET . . . \$14.95 A CHOICE 9oz BLACK ANGUS TENDERLOIN, BROILED TO PERFECTION WITH OUR SPECIAL BUTTER SAUCE — A HOUSE SPECIALTY —

WE PROUDLY PRESENT OUR HOMEMADE DESSERTS — full —