



The Andrew Jackson

221 ROYAL ST. • NEW ORLEANS, LA.

The Andrew Jackson

appetizer

Lump Crabmeat Cocktail	2.75	Oysters Bienville	2.95	Oysters Rockefeller	2.95
Shrimp Remoulade or Cocktail	2.95	Baked Oysters 1812	2.95	Escargots Bourgogne	3.50

soup

French Onion	1.25	Sherried Turtle	1.50	Creole Gumbo	1.50
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salade

Asparagus	1.50	Italian	1.75	Caesar	2.00	Tossed	1.00
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entree

Speckled Trout Amandine or Meuniere	5.50	Prime Sirloin Steak Au Jus	7.75
Gulf Shrimp Frites Orleans	5.25	Filet Mignon Marchand De Vin	7.50
Cajun Fried Chicken	3.95	Whole Broiled Lobster Jackson	12.00
Sliced Beef Tenderloin, French Market	6.50	Sea Food Variete Royal	6.50
Double Thick Pork Chops Marnier	5.75	Old Hickory Barbequed Shrimp	5.25
Shrimp Saute 1814	5.25	Le Chateaubriand Bouquetiere Elegant	20.95
Shrimp Creole Dominique	5.25	Soft Shell Crabs Maurepas	5.75

dessert

Crepes Suzette	2.25	Cafe Brulot	1.75	Old Hickory Glace	1.00
Cherries Jubilee	2.25	Bananas Foster	2.25	Grasshopper Parfait	1.00
Puddin du Pain	1.00	Irish Coffee	1.75	Rhum Baba Flambe	2.25

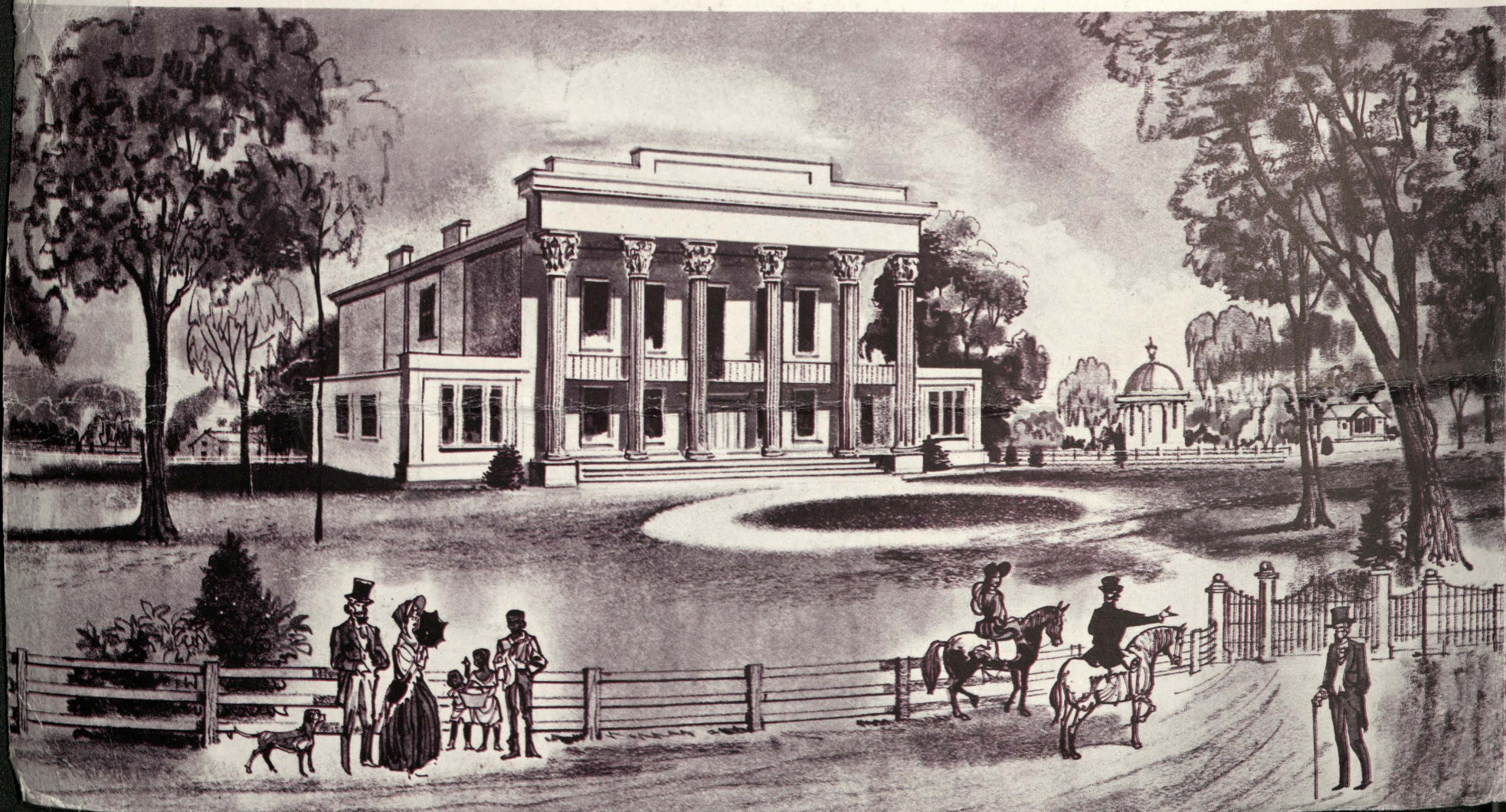


table d'hote dinner

appetizer

French Onion Soup
Creole Gumbo
Shrimp Remoulade
Shrimp Cocktail

Artichoke Cathedral
Sherried Turtle Soup
* Shrimp Claiborne
Crabmeat Louis

Oysters Rockefeller	1.95	Shrimp Saute 1814	2.25
* Escargots Bourgogne	2.25	* Baked Oysters 1812	1.95
Old Hickory Shrimp	2.25	Oysters Bienville	1.95

salade

Green and Tossed	Peeled Tomato .75	Caesar	1.50
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entree

* Red Snapper Beluche Snapper filet in a sauce of shrimp, shallots, herbs and butter, served on an oak plank and bordered in Pommes Duchess	8.00
* Lump Crabmeat Lafitte Morsels of crabmeat sauteed in subtle seasonings and dry wine and covered with buttery Hollandaise Sauce	8.25
Truite Pontchartrain Broiled speckled trout overlaid with a soft shell crab and covered with a light Meuniere Sauce	7.95
Flounder de la Ronde Fresh flounder generously stuffed with shrimp and crabmeat farci, broiled in butter and covered with Meuniere	7.95
Lobster Savannah Lobster tail chunks in a sauce of sherry, mushrooms and cream, baked in its own shell and covered with aged cheddar	8.50
* Entrecote of Chicken Rochambeau Rachel Broiled ham in mushroom and wine sauce topped with tender breast of chicken sauteed in toasted crumbs and overlaid with bernaïse sauce.	6.95
* Veal King Ferdinand V11 Tiny veal slices sauteed in butter and asparagus and covered with lump crabmeat and overlaid with a Bernaise sauce	8.75
Red Snapper Courtbouillon A thick tenderloin of succulent red snapper simmered in a rich tomato sauce with shallots, onions, green peppers and seasoned with spices and wine served with steamed rice.	8.00
* Marinated Beef en Brochette, Jackson Chunks of choice meat with wedges of fresh tomato and bell pepper, skewered and broiled then laid on a bed of steamed head rice and covered with Marchand de Vin sauce.	8.25
* Journedos Sophia Tiny twin beef fillets flame-broiled and finessed with garnish of Belgian salsify and broiled tomato gratinee with Bourgogne butter and Swiss cheese	9.50

Pommes du Jour

DESSERT

du Jour

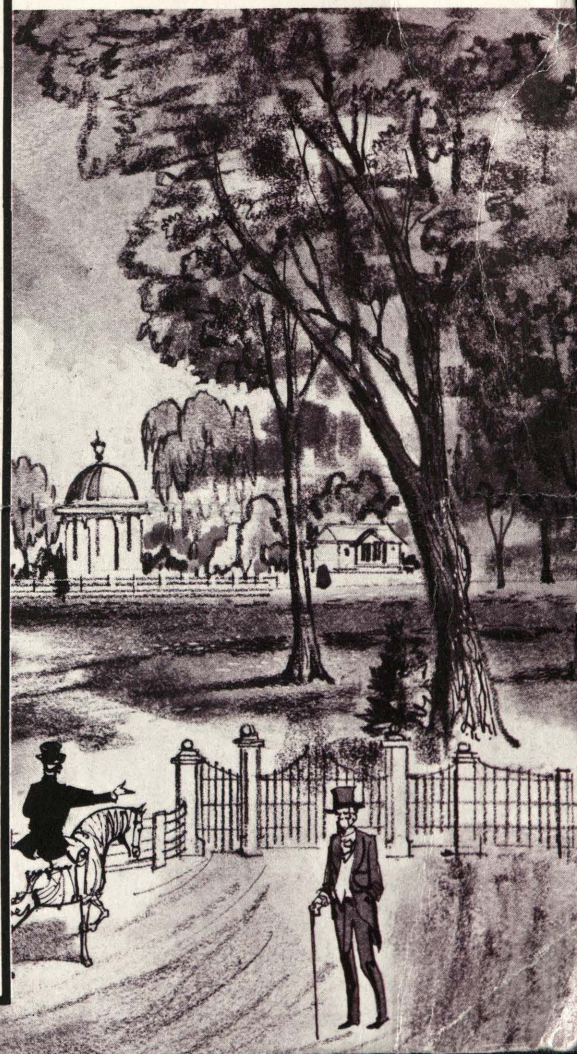
Andrew Jackson Glace

Coupe Rue Royale

* Les Specialties

WINES

Puligny-Montrachet
light, dry and fruity
French Chablis
dryest white wine
French Pouilly Fuisse
light, dry and fruity
Liebfraumilch
light, dry and fruity
California Sauterne
dry and light
Bernkasteler
fruity, dry Moselle
Tavel
dryest Rose of France
Lancers
sparkling Rose of Portugal
Valpolicella
light and fruity Venetian wine
Chateauf-neuf-du-Pape
red wine of the Rhone Valley
Pontet Canet
dry light Bordeaux
Beaujolais
light Burgundy
Pommard
medium and fruity Burgundy
Finest vintages available—
See our Master Wine List
"The wine you like
is the wine for you" Andre Simon





The Andrew Jackson

No American has had a more meaningful connection with the Crescent City than has Andrew Jackson. Here the lanky frontiersman first touched greatness when he rallied the gilded French youth, Spanish bayou settlers, river boatmen, men of color, pirates, Tennessee militia, Georgians and others for the city's defense in the historic Battle of New Orleans of 1814-15. A happy fighter on many fronts, Jackson also struggled with New Orleans judges and eminent citizens, and usually had his way. This Creole-American town was Jackson's springboard to fame and his eventual leap to the Presidency, when he gave the nation's government a more democratic turn than it had ever known. Jackson's wife Rachel was worried by some things she saw here; she called it "Great Babylon," but Jackson shook hands with everybody from Ursuline nuns to plantation grandees to waterfront characters, and liked practically everything about the carefree, zestful capital of the Mississippi. In these days New Orleans remembers Jackson and the Battle of New Orleans as it marks a hundred and fifty years of unbroken peace with its closest ally, Britain.

The life size sculpture on the wall of the Andrew Jackson is the work of a notable Orleanian-by-adoption, the distinguished sculptor, Enrique Alferez. His creations are to be found on public buildings, in private homes and gardens and many other places in the city.

HARNETT T. KANE, Author;
President, Louisiana Landmarks Society

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