

Beauregard's

Purveyors of Prime Beef & Spirits



1984

# The Perfect Beginning

## Shrimp Cocktail

Tender Jumbo Gulf Shrimp on a bed of lettuce. Served with tangy cocktail sauce and garnished with wedges of lemon and lime

5.95

## Oyster Cocktail

Large Selected Oysters in a tangy cocktail sauce. Garnished with wedges of lemon and lime.

4.25

## Shrimp Remoulade

Tender Jumbo Gulf Shrimp served on a bed of lettuce topped with our chefs own special recipe Remoulade Sauce. Garnished with wedges of lemon and lime.

5.95

## Stuffed Mushrooms

Mushroom Caps filled with our special blend of Lump White Crabmeat and Creole Seasonings and baked to a golden brown then laced with our lemon sauce.

4.95

## Oysters Bienville

Selected Oysters baked on the half shell with our chefs special blend of Bienville Sauce.

4.95

## Oysters Rockefeller

Oysters on a bed of Pernod spinach, served on the half shell and glazed with Natural Juices.

4.95

## Crabmeat St. Charles "Our Chefs Speciality"

Lump White Crabmeat, tender white onions, sweet peppers and fresh parsley, sauteed in butter and white wine delicately placed in a crepe then baked and topped with Cheddar Cheese sauce garnished with wedges of lemon and lime.

4.95

## From Our Soup Cauldron

### Creole Seafood Gumbo

Shrimp, Oysters, fresh Louisiana Crabs, onions, okra and selected creole seasonings are combined and prepared to our chefs special recipe: Creating one of the areas outstanding local dishes.

Cup - 2.25 Bowl - 3.95

### Onion Soup Orleans

Hearty Beef stock, Onions, Tomatoes, White Wine and Bay Leaf simmered ever so slowly then topped with Mozzarella, Parmesan Cheese and Croutons

1.95

## After Dinner Favorites

### Our Own Cheesecake

Selected exclusively for Beaugards

New York Style 1.95 Amaretto 2.50

Strawberry Sundae 1.75

Creme de Menthe Sundae 2.50

Chocolate Sundae 1.75

Ice Cream or Sherbet

All topped with rich whipped cream and almonds bits, garnished with a Maraschino Cherry 1.50

## Beverages

Custom Blend Coffee Sanka Tea Milk

Iced Tea Iced Coffee Soft Drinks 65¢

Enjoy our House Wine with your meal

Glass . . 1.75 Carafe . . 5.75

# Steaks

USDA PRIME ONLY

## New York Strip Sirloin

The Popular Steak properly aged, trimmed and carefully broiled to your liking

16.95

## Filet Mignon

The Steak Supreme, cut in the old-fashioned manner and skillfully broiled to enhance the flavor and retain the Natural Juices

15.95

## Beef Rib Eye Steak

Selected Center cuts of the Rib Eye. Broiled to your liking

15.95

## Beef Porterhouse Steak

For the Hearty Eater

16.95

## Chopped Beef Steak

Only the finest of Prime Beef used to prepare this favorite.

8.95

## Roast Prime Ribs of Beef, Au Jus

Our Speciality, prepared in a manner that captures all the natural flavor and taste you expect from this cut

14.95

# Seafoods

## Baked Stuffed Shrimp Maison

Jumbo Gulf Shrimp wrapped with a delicate blend of Lump White Crabmeat and Creole Seasonings. Then baked to a golden brown and topped with our own special recipe Lemon Sauce.

12.95

## Stuffed Filet of Trout Beaugard

Selected Fresh Filet of Trout topped with lump crabmeat stuffing laced with our Lemon Sauce.

10.95

## Shrimp and Oysters Pontchartrain

Jumbo Gulf Shrimp and Selected Jumbo Oysters prepared in the traditional New Orleans manner. Battered and deep fried until golden brown with lemon and lime garnish.

10.95

SHRIMP OR OYSTERS PONTCHARTRAIN. 9.95

## Our Chef's Specialties

### Filet Mignon Beaugard

Center Cut of Filet filled with a rich Crabmeat dressing and crowned with a Mushroom Cap and our Lemon Sauce. Truly a Gourmets delight

16.95

### Lobster Tail

Sweet, luscious Lobster, priced according to market Eight ounce or Colossal twenty ounce

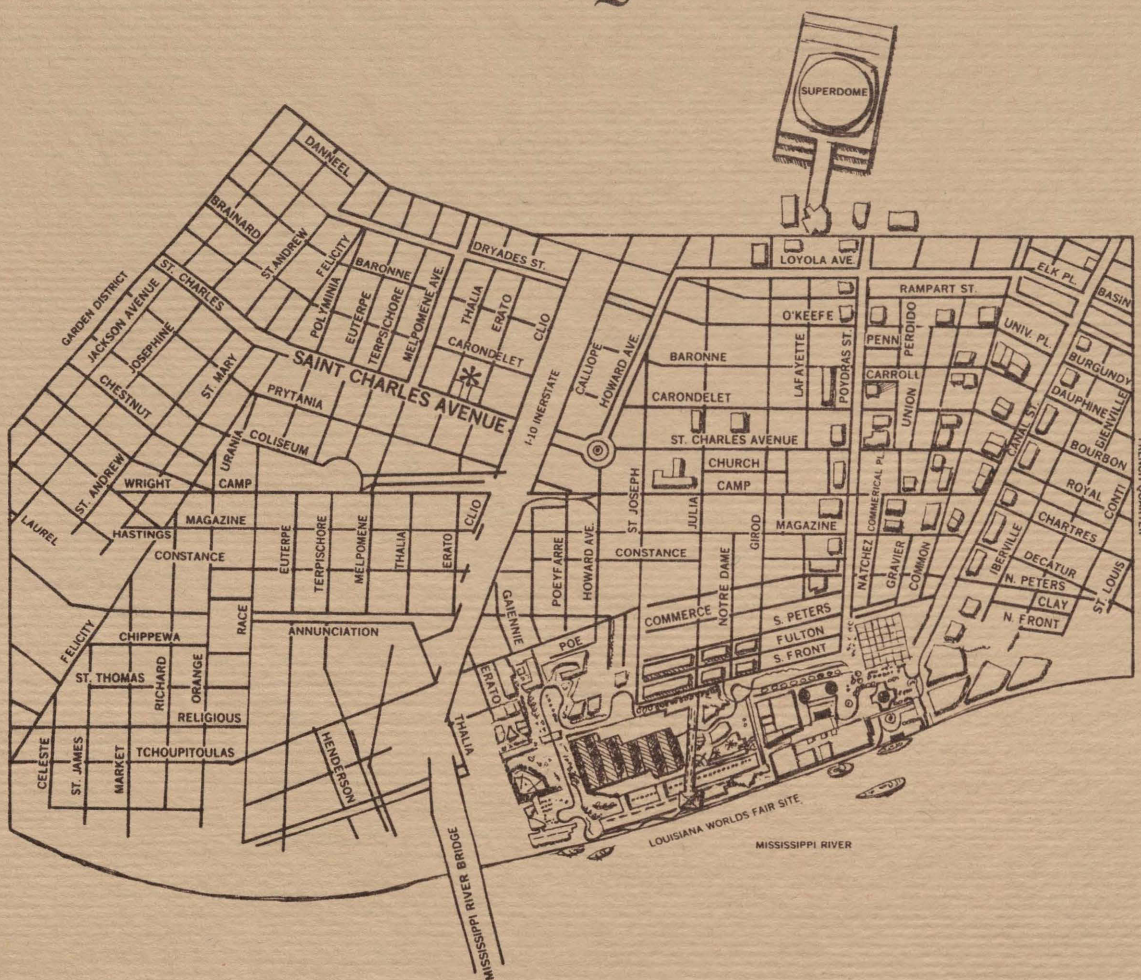
### Baked Red Snapper

Only Fresh Selected Snapper is used for this dish, sauteed in butter and White Wine and garnished with Toasted Almond Slices

10.95



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**Quality Inn** *Maison St. Charles*

1319 St. Charles Ave., New Orleans, La. 70130