



TONIGHT

HORS D'OEUVRES

QUICHE OF THE DAY	3.75	DEEP FRIED ARTICHOKE HEARTS - REMOULADE	3.75
CRABMEAT ENTREMONT	5.75	CRAYFISH JONATHAN	6.75
CREOLE EGG WITH SHRIMP	4.50	SOFT SHELL CRAB SAUCE TARTARE	6.75
ANGELS ON HORSEBACK 5.50			

POTAGES DU JOUR

ENTREES

SAUTE' LIME TROUT WITH AVOCADO AND ALMONDS	16.75
SAUTE' REDFISH WITH LUMP CRABMEAT - BEARNAISE	18.75
BREAST OF CHICKEN BOURQUIGNONNE	13.50
FRIED SWEETBREADS WITH MUSHROOMS - DIJON HOLLANDAISE	16.75
CURRY OF LAMB BOMBAY - CONDIMENTS	14.50
VEAL PICCATA - LINGUINI AND FRESH SPINACH AU GRATIN	17.25
CORSICAN BEEF WITH FOLENTA	12.50
TOURNEDOS AU POIVRE VERT	22.50

SALADES

TOMATO, MOZZARELLA, AND RED ONION - VINAIGRETTE	4.25
CAYENNE CUCUMBER SALAD ON BOSTON LETTUCE	2.50

DESSERTS

BARBADOS RUM TRIPLE	2.75	BANANA + FRESH LIME MOUSSE	2.75
PECAN PIE - WHIPPED CREAM	2.50	ORANGE GRAND MARNIER CAKE	2.50

15% GRATUITY ADDED TO PARTIES OF 8 OR MORE
LUNCHEON SERVED MONDAY - FRIDAY 11:30 - 2:30
- CLOSED ON SUNDAYS -

714 NORTH RAMPART • NEW ORLEANS 70116 • (504) 586-1930

HORS D'OEUVRES

SHRIMP AND AVOCADO COCKTAIL	5.50	PATE' MAISON AU COGNAC	4.75
MUSHROOMS STUFFED WITH ANDOUILLE	4.50	TROUT MOUSSE - DILL SAUCE	4.75
SHRIMP COCKTAIL - RED SAUCE, REMOULADE, OR DILL 6.75			
OYSTERS JONATHAN 7.50			

(SPINACH, BACON, MUSHROOMS; TOMATO AND SHRIMP; AIOLI WITH LIME; CRAB WITH MORNAY)

POTAGES DU JOUR

ENTREES

FRESH LOCAL FISH BROILED OR SAUTE' MEUNIERE	13.75
SHRIMP, CRAB, AND MUSHROOM COQUILLE-IMPERIAL	15.75
ROAST LONG ISLAND DUCKLING - GINGER PEACH SAUCE	18.75
SAUTE' CALVES LIVER WITH BACON OR A L'ORANGE	11.75
BAKED SPRING CHICKEN WITH ANDOUILLE AND GARLIC	11.50
FRENCH STEAK AU POIVRE	19.50
NEW YORK STRIP STEAK	18.75
FILET MIGNON - SAUCE BEARNAISE	22.50
CHATEAUBRIAND (2) EN BOUQUETIERE	45.00

ENTREE SERVED WITH POTATO OR RICE AND VEGETABLE

CHEF'S HOT YEAST ROLLS

SALADES

MIXED GREEN SALAD	2.75	SPINACH, MUSHROOM, AND BACON	4.75
JONATHAN SPECIAL SALAD 5.75			
(LETTUCE, TOMATO, BACON, EGG, PARMESAN, ANCHOVIES, AND CROUTONS)			

DESSERTS

ALMOND AMARETTO MOUSSE	2.75	CHEF'S CAKES AND TARTS	2.50
DOUBLE CHOCOLATE CAKE	2.75	ICE CREAM AND ICES	2.50

BEVERAGES

COFFEE, TEA, SANKA	1.00	ESPRESSO	1.50	CAPPUCCINO	2.50
CAPPUCCINO DELL'AMORE	3.75	IRISH COFFEE	3.00	PERRIER	1.25

The buildings now housing Restaurant Jonathan were built in 1825 as two-story brick townhouses. The twenty-five foot long cypress beams on the second floor remain exposed in the current restoration by Architect Jack R. Cosner as a reminder of the 150 year history and unique character of the buildings.

We are delighted to display our extensive Art Deco collection including the works of such masters as Brandt, Erte, Icart, Lalique and Sabino as well as the creative talents of

Artist-Designer Dennis Abbe of New York who painted the entrance mural and designed the glass that appears throughout the restaurant.

Chef Tom Cowman's intention is to serve quality fresh food prepared simply with the same care and attention to detail as in our decor.

Any of our dining rooms can be arranged to accommodate either intimate private dining or large parties. S.1