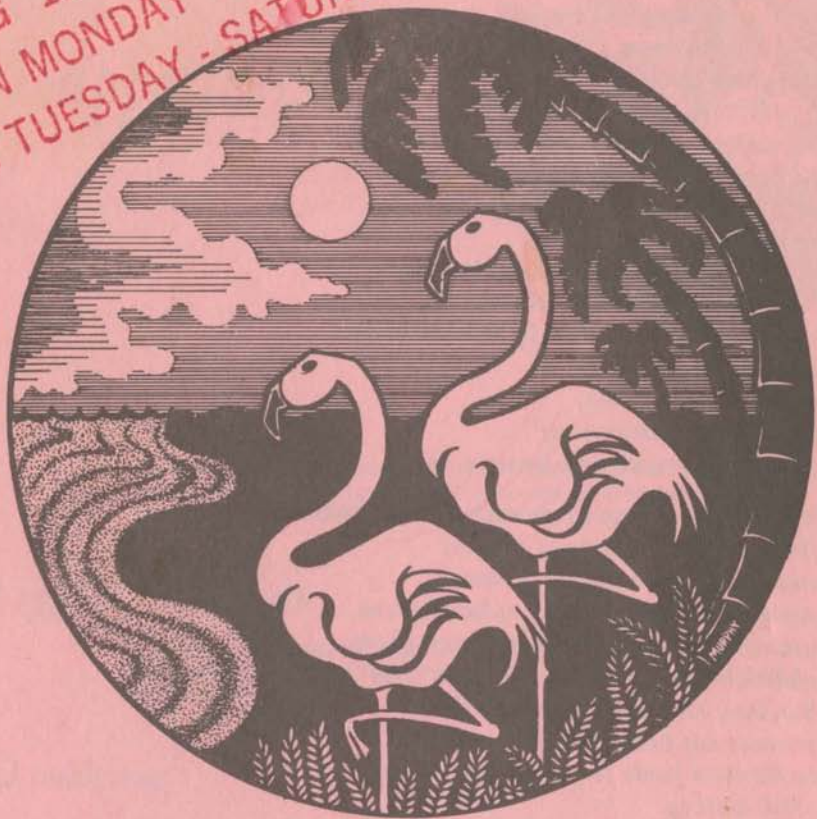


**NOW OPEN**  
SERVING 11 A.M. - 11 P.M.  
LUNCHEON MONDAY - SATURDAY  
DINNER TUESDAY - SATURDAY



***Flamingos***  
CAFE AND BAR

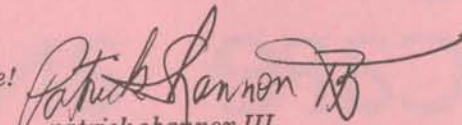
NEW ORLEANS, LOUISIANA

for paul doll & tom struve  
8/12/77

to consider the flamingos - -  
most peculiar of all birds:  
betty davis eyes; j durante at the nose;  
and their character of gathering  
by the thousands at the brink  
brings to mind the starlets' slathering  
slitherings at some west coast party;  
striking one-legged sexless arty  
cinematic poses,  
almost dressed in much electric pink,  
cutely at all critics twinkling  
round-ringed eyes thickly lined in black,  
offering everyone some  
overpowering drink,  
among the multitude of  
plastic new-made non-durante noses.

but here at bar and cafe called FLAMINGOS  
flock a different type of thingos - -  
some in feathers, some in satins,  
some quite thinny, some called fattens,  
uptown dowagers and downtown punks,  
platinum-feathered females with their hunks - -  
but they all without a single doubt  
possess not beaks but just a mouth  
to fill with foods for which the kings  
of all history  
would quickly trade their sceptres  
and their many jeweled rings:

for the most solicitous  
of service with a smile  
and the most deliciousness  
of foods served anywhere  
mile after New Orleanian mile!

  
patrick shannon III

each evening one or more dinner specials are featured at flamingos ranging from smoked  
cornish hen or local flounder to rare roasted lamb with garlic. please consult the  
blackboard or your waiter for dinner specials and menu additions.

## appetizers



### cheese and spinach pastries

FLAMINGOS' OWN VERSION OF THIS FAMOUS GREEK DISH, A RICH  
COMBINATION OF FETA CHEESE, SAUTEED ONIONS, AND SPINACH  
WRAPPED IN THE LIGHTEST OF PASTRIES. TWO TO THE ORDER ..... \$ 1.35

### deep fried eggplant sticks nicolo

A BASKET OF FRESH SLICES OF EGGPLANT, DUSTED WITH  
SEASONED FLOUR, AND DEEP FRIED TO PERFECTION. DELICIOUS  
WITH COCKTAILS ..... \$ 1.75

### deep fried mushrooms

A LIGHTLY GOLDEN BATTER SURROUNDS DELICATE MUSHROOMS,  
DEEP FRIED AND SERVED HOT ..... \$ 1.50

### stuffed grape leaves

ANOTHER GREEK APPETIZER, LEAVES ARE STUFFED WITH ONIONS,  
SCALLIONS, RICE, AND PIGNOLIA NUTS. AFTER COOKING, THE  
LEAVES MARINADE TO ABSORB THE FLAVORS OF OLIVE OIL, DILL,  
LEMON, AND MINT. SERVED AT ROOM TEMPERATURE, THREE TO  
THE ORDER ..... \$ 1.35

### eggplant and tomato appetizer

EGGPLANT SAUTEED WITH TOMATOES, CELERY, ONIONS, AND  
SEASONED WITH OREGANO, TARRAGON, BASIL, AND LEMON. THIS  
COLD APPETIZER IS SERVED WITH CRACKERS ..... \$ 1.50

## salads



### flamingos' special salad

A LARGE GREEN SALAD WHICH CAN SERVE AS A MEAL FOR ONE OR CAN BE DIVIDED BEFORE AN ENTREE. FRESH ROMAINE LETTUCE AND OTHER CRISP GREENS ARE COMBINED WITH SLICED TOMATOES, ONIONS, MUSHROOMS, GREEN-PEPPER AND OTHER GARDEN FRESH VEGETABLES AS ARE SEASONALLY AVAILABLE. SERVED WITH OUR HOME BAKED ROLLS OR BREAD AND TOPPED WITH ONE OF OUR EXCELLENT DRESSINGS ..... \$ 2.85

### freshly sliced tomato and onion salad

USING ONLY THE BEST TASTING TOMATOES, MILD ONIONS, AND FINE ITALIAN DRESSING, THIS FAVORITE WILL PERK UP YOUR TASTE BUDS ..... \$ 1.35

### stuffed eggs

A TRADITIONAL NEW ORLEANS PARTY FAVORITE, EGGS ARE STUFFED WITH A MIXTURE OF THE YOLK, LEMON-MAYONNAISE, BLACK OLIVES, TANGY PICKLES, AND SPICES. SERVED ON CRISP GREENS WITH DRESSING IF YOU WISH ..... \$ 1.50

### marinated broccoli and cauliflower salad

SERVED ON A BED OF CRISP GREENS, BROCCOLI AND CAULIFLOWER BUDS HAVE BEEN LIGHTLY STEAMED, THEN TOSSED WITH AN ITALIAN DRESSING, GARLIC, AND ONIONS AND LEFT ALONE UNTIL THE FLAVORS MERGE. A TART, COLD TREAT ..... \$ 1.60

### chicken salad

A LARGE MEAL SIZED SALAD, USING PIECES OF TENDER CHICKEN, RIPE OLIVES, CRISP CELERY, GREEN PEPPER, AND ONIONS AND LIGHTLY TOSSED WITH FRESH MAYONNAISE AND SOUR CREAM. SERVED WITH OUR HOME BAKED ROLLS OR BREAD. A GLASS OF CHILLED WHITE WINE WOULD GO VERY WELL WITH THIS DISH ..... \$ 3.85

### seafood salad

DEPENDING UPON THE AVAILABILITY OF FRESH SEAFOOD, THIS SALAD MAY BE MADE FROM FRESH SHRIMP, CRAB, OR EVEN CRAYFISH. SOLD ONLY WHEN THE BEST INGREDIENTS ARE AVAILABLE, THIS REFRESHING SALAD IS TOSSED WITH A TANGY HOME MADE DRESSING. OF COURSE, OUR HOME BAKED BREAD OR ROLLS ARE SERVED WITH THIS SALAD ..... \$ 4.50

### house salad

A SMALL SALAD OF CRISP GREENS AND FRESH VEGETABLES, THIS MAKES A FINE ACCOUTERMENT TO A MAIN ENTREE, SERVED EITHER BEFORE OR AFTER THE MAIN COURSE, AS YOU WISH ..... \$ 1.30

### salad dressings

ALONG WITH THE STANDARD FRENCH [VINAIGRETTE]; THOUSAND ISLAND [RICH WITH CHOPPED EGG]; VINEGAR AND OIL, FLAMINGOS CAFE ALSO FEATURES A TANGY HOUSE DRESSING OF BUTTERMILK AND SOUR CREAM; A SLIGHTLY TART ITALIAN STYLE DRESSING; CREAMY OR FRENCH BLUE CHEESE; OR AS SOME PREFER — JUST A SLICE OF LEMON. BECAUSE OF THE QUALITY OF THE BLUE CHEESE USED, A SLIGHT ADDITIONAL CHARGE IS ADDED.

## soups



using only the freshest of ingredients, soups at flamingos change from day to day, depending upon what is available at the markets. aside from our regular soups listed below, please check with the blackboard or your waiter for specials of the day.

### chilled cucumber soup jordan

MADE WITH RICH CHICKEN STOCK, FRESH CUCUMBERS, AND HEAVY CREAM, THIS REFRESHING SOUP WILL PERK YOU UP ON THE HOTTEST OF NEW ORLEANS' DAYS. SERVED WITH A DOLLOP OF SOUR CREAM AND TOPPED WITH CHIVES ..... CUP \$ 1.00  
BOWL \$ 1.35

### gazpacho

THIS FAVORITE COLD SPANISH SOUP IS FIRST COUSIN TO A SALAD COMBINING TOMATOES, GREEN PEPPERS, CUCUMBERS, ONIONS, AND HEARTY SEASONINGS. TOPPED WITH HOME MADE CROUTONS, THIS SOUP IS A FAVORITE ..... CUP \$ 1.00  
BOWL \$ 1.35

### fresh tomato and cheddar cheese soup

SAUTEED ONIONS, TOMATOES, AND SEASONINGS ARE SIMMERED UNTIL A THICK, RICH BASE IS ACHIEVED. CHEDDAR CHEESE IS COOKED UNTIL ALMOST MELTED AND FOR THE FINAL TOUCH, SOUR CREAM IS STIRRED INTO THE SOUP ..... CUP \$ 1.10  
BOWL \$ 1.50

### new orleans turtle soup

A VERY RICH, DARK SOUP USING THE FRESHEST TURTLE MEAT, NEW ORLEANS SEASONINGS, LEMON, AND SHERRY. A LOCAL SOUP UNEQUALED THROUGHOUT THE COUNTRY ..... CUP \$ 1.10  
BOWL \$ 1.50

# omelettes



"...what, may I ask again, is an omelette? It is a little like scrambled eggs (but not quite) folded into a sort of self envelope. Its variations occur when you tuck some special kind of filling inside. The omelette is such an accommodating dish. It can be served by itself, with only a salad and a glass of wine; it has its own dignity as an entree in a larger meal; and it will also do for a dessert..."

The Art of Cooking Omelettes  
by Madame Romaine de Lyon

flamingo's omelettes are cooked to order and reflect the style of the french omelette - that is with a creamy center. the entire cooking process of the omelette is very short. please advise your waiter if you wish your omelette cooked on the dry side as many americans prefer. if you have not had a french style omelette with its creamy center, please try it. it is lighter than the typical one served in many restaurants.

all omelettes are made with three fresh eggs and are accompanied by flamingo's home baked rolls or bread. may we also suggest a cool salad before or after your omelette and a glass of your favorite wine?

## plain omelette

THREE EGGS LIGHTLY COOKED AND BRUSHED WITH PURE MELTED BUTTER ..... \$ 2.35

## bacon, spinach, and mushroom omelette

FRESH MUSHROOMS SAUTEED IN BUTTER WITH GREEN ONIONS AND THE HINT OF BACON ACCENT A CREAMY SPINACH SAUCE ..... \$ 3.80

## shrimp creole omelette

THE CREOLE INGREDIENTS OF FRESH TOMATO, CELERY, GREEN BELL PEPPER, AND ONION COMBINE WITH VERMOUTH AND SHRIMP TO CREATE A SPICY FILLING FOR THIS NEW ORLEANS FAVORITE ..... \$ 4.25

## eggplant and tomato omelette

TWO OF NEW ORLEANS' FAVORITES ARE COMBINED HERE TO GIVE THE OMELETTE A SPECIAL AND INTERESTING FLAVOR ..... \$ 3.35

## zucchini and cheese omelette

AGAIN, A FAVORITE NEW ORLEANS' VEGETABLE IS COMBINED WITH ITALIAN MOZZARELLA CHEESE TO FORM A CREAMY CENTERED OMELETTE ..... \$ 3.35

## mushroom and sour cream omelette

LARGE MUSHROOMS, THINLY SLICED AND SAUTEED IN BUTTER UNTIL THEY TURN A LIGHT BROWN ARE ADDED TO THE OMELETTE WITH DAIRY FRESH SOUR CREAM JUST BEFORE SERVING ..... \$ 3.60

## green chili and cheddar cheese omelette

AN INTERESTING AND SLIGHTLY SPICY MIXTURE OF CHEESE AND GREEN CHILE PEPPERS MAKE UP THIS OMELETTE. PLEASE ADVISE THE KITCHEN IF YOU WANT JUST A TASTE OF CHILIES OR LIKE THE FULL ROBUST FLAVOR OF THESE MEXICAN PEPPERS ..... \$ 3.35

## cheese and onion omelette

A MIXTURE OF LARGE, WHITE ONIONS AND GREEN SCALLIONS LIGHTLY FRIED UNTIL CRISP-TENDER WITH THE ADDITION OF YOUR SELECTION OF SWISS, CHEDDAR, OR MOZZARELLA CHEESE ..... \$ 3.35

## chicken and swiss cheese omelette

THE CHICKEN IS FIRST SIMMERED IN WHITE WINE, MARINATED WITH SPICES AND VEGETABLES JUST UNTIL THEY IMPLANT THE LIGHT FLAVOR OF THE COUNTRY KITCHEN. SWISS CHEESE IS ADDED TO THE OMELETTE TO GIVE THE CHICKEN PIECES A CREAMY SAUCE ..... \$ 3.85

## oyster omelette

TRULY A NEW ORLEANS SPECIALTY, PETIT OYSTERS ARE LIGHTLY PAN FRIED IN BUTTER WITH GREEN ONIONS, FRESHLY SLICED MUSHROOMS, AND SPICES UNTIL THE OYSTERS CURL. BEFORE SERVING A SAUCE OF WHITE WINE AND SHERRY [WITH JUST A HINT OF TABASCO] IS ADDED TO THE MIXTURE ..... \$ 4.50

# beverages

a fine selection of cocktails, beer, frozen drinks, and specialty drinks is available from our bar. wine goes very well with all of our dishes and, along with our bottled wines, we also have house wine by the liter, half-liter, and glass at moderate prices.

COFFEE; HOT TEA; ICED TEA; SOFT DRINKS; A SELECTION OF DIET DRINKS; MILK ..... \$ .50



## quiches

"...Classically, a quiche is a custard tart filled with bacon, cheese, or a combination of the two. It seems likely that early travelers to Lorraine [today part of France, but the city has also been part of Germany at times] having enjoyed this savory tart, took the dish with them to other parts of France. Whereas in Lorraine itself the dish was probably untitled, it started appearing in other French towns as "Une Specialite de la Kuche Lorraine" or Quiche Lorraine as we know it today. The quiche is a most versatile and agreeable fellow! It is at home almost everywhere and can function as an hors d'oeuvre, a luncheon entree, a vegetable, on the brunch or buffet table and can be filled with just about anything."

The Quiche and Souffle  
by Paul Mayer

flamingos' quiches are made from the finest and freshest of ingredients. the custard contains eggs received daily, rich heavy cream, freshly ground nutmeg, a dash of cayenne pepper, and louisiana's own tabasco sauce. as market conditions change, other quiches will become available. please consult the blackboard or your waiter for specials. all quiches are served at a warm room temperature with our freshly baked rolls or bread.

### quiche lorraine

THE CLASSIC QUICHE WITH THE LIGHT FLAVORS OF BACON, HAM, AND IMPORTED SWISS CHEESE ..... \$ 3.40

### vegetable quiche

A MIXTURE OF CREAMY CUSTARD, ONIONS, MUSHROOMS, AND A FRESH VEGETABLE [PERHAPS ZUCCHINI, SPINACH, BROCOLLI, ETC.] ..... \$ 3.40

### italian sausage and beef quiche

SWEET ITALIAN SAUSAGE AND BEEF ARE FIRST COOKED TOGETHER WITH ONIONS AND A HINT OF GREEN PEPPER, THEN ADDED TO THE QUICHE SHELL WITH THE RICH CREAM CUSTARD AND IMPORTED CHEESES ..... \$ 3.90

### chicken and black olive quiche

COMBINED IN THIS QUICHE ARE BITE SIZED CHICKEN PIECES, LARGE SLICED RIPE OLIVES, AND MOZZARELLA CHEESE ..... \$ 3.90

### artichoke heart, onion, and cheese quiche

AGED CHEDDAR CHEESE ADDS A BITE TO THE SAUTEED ONIONS AND ARTICHOKE HEARTS ..... \$ 3.65

### shrimp quiche

WHOLE SHRIMP ARE SIMMERED IN WHITE WINE AND SPICES, THEN COMBINED WITH CHEESES AND THE QUICHE CUSTARD AND TOPPED WITH FRESH CREAMERY BUTTER ..... \$ 3.90



## desserts

### flamingos' sundae spectacular

SCOOPS OF ICE CREAM, HOT FUDGE, HOT CARAMEL, WHIPPED CREAM, TOASTED BUTTERED PECANS, ONE CHERRY [NOT FOR THE SHY] ..... \$ 2.25

### petit sundae

A MINIATURE SUNDAE WITH EITHER HOT FUDGE OR HOT CARAMEL, A DAB OF WHIPPED CREAM AND NUT SPRINKLES ..... \$ 1.00

### ices and sherbet

TART LEMON ICE OR A FLAVORED SHERBERT ..... \$ .50

### ice cream

A SCOOP OF VANILLA OR FLAVORED ICE CREAM ..... \$ .50

brocato's cookie plate ..... \$ 1.00

your comments are always welcome