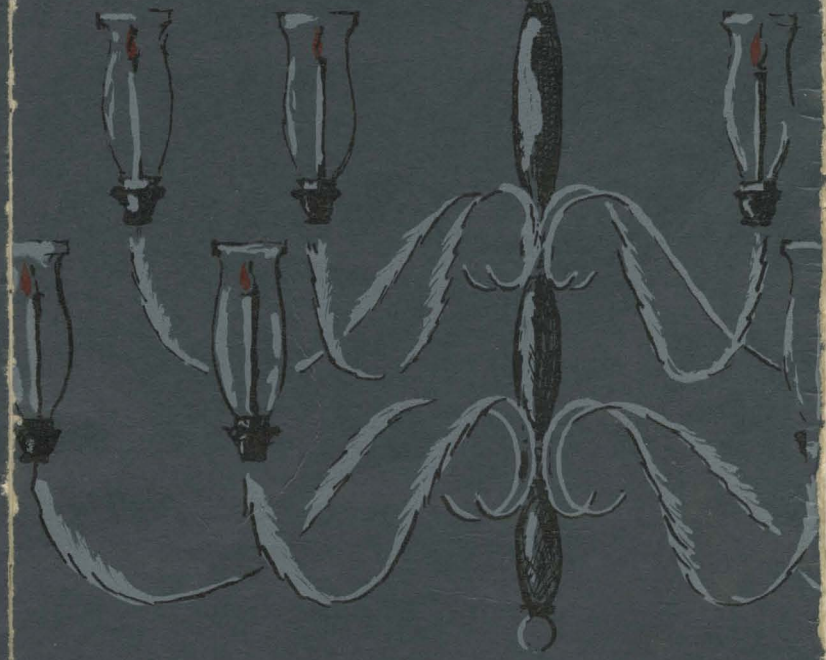


BON TON



BON TON

APPETIZERS

Martini	.80
Tom Collins	.75
Old Fashioned	.75
Whiskey Sour	.80
Scotch Sour	.90
Manhattan	.80
Bristol Cream Sherry	.85
Rum Ramsey	.85

AFTER DINNER DRINKS

Martell Cordon Bleu	1.25
Courvoisier Fine	1.35
Cognac V.S.O.P.	.85
Brandy Alexander	1.00
Stinger	1.00
Drambuie	.85
Grand Marnier	.85
B. & B.	.85
Creme de Menthe	.80

SOUPS

SEAFOOD
GUMBO
1.75
1.25

OYSTER
MILK STEW
2.75
1.75

HOME MADE
TURTLE SOUP
2.75



SALADS

Shrimp Remoulade (our own sauce)..... 2.00
Shrimp Cocktail..... 2.00
Tossed Green
 Small..... .65
 Large..... 1.00
Asparagus
 Small..... .90
 Large..... 1.25
Pineapple & Cheese (Large) 1.50

Crabmeat Salad (our own sauce)..... 2.75
Head Lettuce..... .75
Hearts of Artichokes
 Small..... 1.00
 Large..... 1.40
Creole Tomatoes (in season)
 Small..... .65
 Large..... .90
Lettuce and Tomato (Large)..... 1.00

ENTREES

1 Doz. Large Broiled Shrimp (Lemon Butter Sauce)..... 3.75
Fried Tenderloin Trout..... 3.25
1 Doz. Pan Broiled Oyster, French Fried Onion Rings..... 3.75
Tenderloin Red Snapper Saute in Butter..... 4.50
Turkey Poulette..... 4.00
U. S. Choice Ribeye Steak..... 5.50
Crabmeat au gratin (Lump)..... 3.75

All above orders served with French Fried Potatoes or Potatoes de jour and Tossed Green Salad

Crawfish Dinner..... 5.50

Crawfish Bisque,
Parsley Buttered Rice..... 3.00

Crawfish Etouffee,
Parsley Buttered Rice..... 4.00

Crawfish Omelette..... 3.00

(when in season)

All above served with Tossed Green Salad

SANDWICHES

Club..... 1.65

DESSERTS

Bread Pudding with Whiskey Sauce..... .50
(our speciality of the house)

Ice Cream with Creme de mint..... .65

BON TON

RED WINES

	Bottle	Half
Beaujolais	4.75	2.75
Medoc	4.50	2.75
Barola	4.25	
Classico Chianti	4.00	2.00
Pommard	8.00	4.50
Pinot Noir	4.00	2.25
Nectarose	3.50	2.00
Lancers	6.25	3.50

WHITE WINES

	Bottle	Half
Vouvray	4.50	2.50
Chablis	5.00	2.75
Soave Bolla	4.25	2.50
Graves	5.50	3.00
Sauternes	5.00	3.00
Pouilly Fuisse	6.50	3.50
Puligny Montrachet	6.50	3.50
Batard Montrachet	8.25	4.25
Berncasteler-Moselle	4.25	2.25
Lierfraumilch-Rhine	4.25	2.25

Domestic and Imported Champagne

5.50 Bottle	8.25 Bottle
3.75 Half	6.00 Half

Local Beer .50 Imported Beer .65

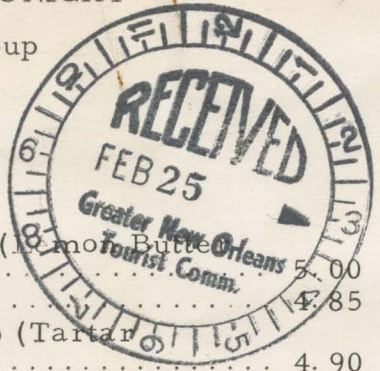
OUR SPECIAL DINNER FOR TONIGHT

Creole Gumbo, Turtle Soup
or Shrimp Ramoulade

Tossed Green Salad

ENTREES

Pan Broiled Filet of Red Snapper (Lemon Butter Sauce)	5.00
Crabmeat Au Gratin	4.85
1 Doz. Fresh Large Fried Shrimp (Tartar Sauce), Potatoes	4.90
1 Doz. Pan Broiled Oysters, French Fried Onion Rings	4.50
U. S. Prime Steak Cubed & Mushrooms Cooked in Red Wine, Parsley Buttered Rice	5.00
Baked Eggplant Stuffed with Shrimp & Crabmeat ...	4.00
1 Doz. Fried Large Oysters (Tartar Sauce) Potatoes.	4.00
Shrimp Etouffee (Small Fresh Shrimp & Garlic), Served with Parsley Buttered Rice	4.50
Crabmeat Imperial on Toast Points	4.50
Fried Tenderloin Trout	4.00
1 Doz. Large Broiled Shrimp (Garlic Butter Sauce) ..	4.50
Fried Tenderloin Fresh Water Catfish (Special Sauce)	4.00
Fried Frog Legs, French Fried Onion Rings	4.75
Fresh Crawfish Newburg Served on Holland Rusk ..	4.50
Fresh Crawfish Etouffee, Parsley Buttered Rice ..	5.00
Fried Crawfish Tails (Bon Ton Special Sauce), French Fried Onion Rings	5.00



CHOICE OF (1) VEGETABLE

Parsley Buttered Potatoes	Stewed Eggplant
Creamed Cauliflower	Italian Beans

CHOICE OF DESSERT

Bread Pudding with Whiskey Sauce (Specialty of the House)	Pecan Crunch Ice Cream
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Coffee

Argonaut Insurance Company
Argonaut-Southwest Insurance Company
 518 GRAVIER STREET
 NEW ORLEANS, LOUISIANA, 70130

NEW ORLEANS STATES-ITEM
 ISSUED EVERY EVENING EXCEPT SUNDAYS
 LAFAYETTE SQUARE, NEW ORLEANS 40, LOUISIANA
 Telephone 524-2411

Mr. and Mrs. Al Pierce
 Bon Ton Cafe
 322 Magazine Street
 New Orleans, Louisiana

Mr. and Mrs. Al Pierce
 Bon Ton Restaurant
 322 Magazine St.
 New Orleans, La.

Dear Al and Alzina:

Dear Friends:

After an unusually excellent dinner of Crawfish Etouffe Alzina, I decided to write and compliment you both for maintaining the high quality of your delicious dishes at so reasonable rates. I have broadcast to all my associates and guests from out of state that the Bon Ton is the "best" for real "Cajun" type French cuisine. The service is excellent, and the Rum Ramsey (and all other drink concoctions) are prepared with loving care. Best wishes for happiness and prosperity in your plans to bring your excellent foods and services to the dinner trade of New Orleans. From your satisfied customer and friend.

I am delighted to learn that you are making your gustatory delights available to more of my fellow New Orleansians and their visitors, by staying open through the dinner hour. Your restaurant has been one of my special delights for a number of years, both for its excellent, distinctive cuisine and its personality. One always feels relaxed and at home, with good food. What more could one ask?
 At the Bon Ton...c'est la vie!

R. J. Bertrand
 R. J. Bertrand
 District Manager

Best regards,
Laurraine Goreau
 Laurraine Goreau

337 INTERNATIONAL TRADE MART NEW ORLEANS, LA. 70130
 Telephone: Area Code 504-529-1144

J. ARON & COMPANY, INC.
 Coffee Importers Supreme Sugar Refinery
 336 MAGAZINE STREET, NEW ORLEANS, LA.



Schulman-Shepard, Inc.

SHRIMP PRODUCTS

Mr. & Mrs. Al Pierce,
 Bon Ton Cafe
 326 Magazine Street
 New Orleans, Louisiana

Mr. and Mrs. Alvin Pierce
 The Bon Ton
 322 Magazine Street
 New Orleans, Louisiana

Dear Al & Alzina:

Dear Alzina and Alvin:

After many, many months of enjoying your fine food during the luncheon hour, we are very happy to hear that you will be opening your business for evening dining. Without any doubt the cuisine at the Bon Ton has been unbeatable. From the soups and Gumbos all the way through the various Crayfish dishes and the Stewed Chicken, just to mention a few of the things that are "tops".

Just a few lines to tell you that I was interested in your letter of April 1st, and certainly think that you have made a wise decision. I hope that your opening for evening meals will prove to be a fine success.

We want to congratulate you on your past performance and look forward with you to a wonderful future of "good eating".

We are leaving the country on the 8th for about five weeks, but when we return, we shall try to stop in one evening for dinner.

Our best wishes are with you in this new venture.

With best regards,

Sincerely,

Sincerely yours,

Billie Burchmore

Ted Shepard
Walter Brown

WBBJr:c1

P. O. BOX 30340, NEW ORLEANS, LA. 70130 • CABLE ADDRESS: ARONCO • TEL: 525-3261 (AREA CODE 504) • TWX: 525-5223

WILMER J. THOMAS
 NEW ORLEANS, LOUISIANA
 36 Heron Place



Merlin R. Toups
 Secretary

GREATER NEW ORLEANS HOMESTEAD ASSOCIATION
 1122 TULANE AVENUE
 NEW ORLEANS, LOUISIANA 70112

Mr. & Mrs. Alvin P. Pierce
 Bon Ton Cafe
 325 Magazine Street
 New Orleans, La.

Dear Al and Alzina:

Thank you for the wonderful attention given to our group at its recent gathering. We have visited many well known restaurants over the years, but have never received better service or enjoyed finer food. Members are still talking about the Bon Ton and are looking forward to another visit. In the meantime I will continue to stop by and enjoy Alzina's cooking just as often as possible.

Bon Ton Cafe
 322 Magazine Street
 New Orleans, Louisiana.

Dear Mr. and Mrs. Pierce:-

Please accept my congratulations for the fine way you operate your splendid restaurant. The food, the service and the friendly atmosphere leaves nothing to be desired. Your Sea Food is not surpassed anywhere and your meats and sauces are superb. It is always a pleasure to dine with you. Wishing you continued success and with kindest personal regards,

Sincerely,
Wilmer J. Thomas
 Wilmer J. Thomas

Yours truly,
Merlin
 Merlin R. Toups