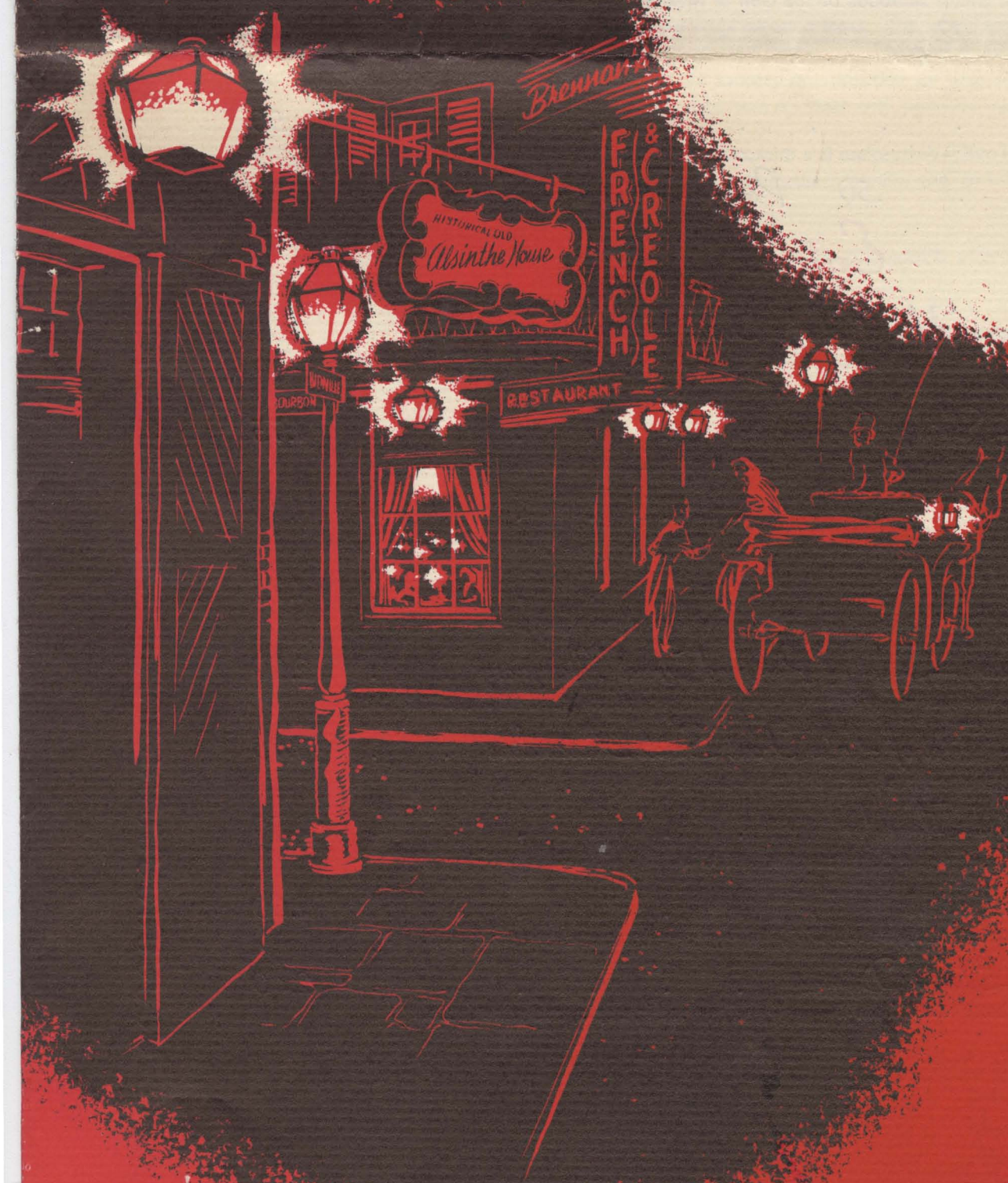


Owen Brennan's
**French & Creole
Restaurant**



Hors d'Oeuvres

<i>Crevettes Rémoulade — Shrimp Remoulade</i>	.75
Creole mustard—tempered with a multitude of herbs, spices and shrimp serene on its bed of crisp, cool lettuce.	
<i>Canapé Lorenzo</i>	1.00
An hor d'oeuvre to tempt the appetite. Creamed, well-seasoned crabmeat on toast, garnished with anchovies.	
<i>Huitres Roffignac — Oysters Roffignac</i>	.85
The oyster fresh from the salt waters of Bayou Cook, ensconced regally in a bed of rock salt, dressed in a sauce of red wine, mushrooms and minced seafoods.	
<i>Huitres Rockefeller — Oysters Rockefeller</i>	1.00
Oysters on half shell, in a sauce of blended herbs — mainly spinach — spiced with absinthe and anchovies.	
<i>Huitres Bienville — Oysters Bienville</i>	.85
Oysters on half shell dressed in a sauce of minced seafoods and white wine.	
<i>Lump Crabes, Sauce Russe — Lump Crabmeat, Russian Dressing</i>	1.00
Delicious cold lump crabmeat with Russian dressing.	
<i>Escargots Bordelaise</i>	2.00
You have not completed your adventure in French cooking until you try this delicacy.	
<i>Combination Appetizer</i>	2.00
Whether your first snails or your most recent serving, you will remember this brilliant beginning for your unforgettable dinner. Three Escargots Bordelaise . . . Three Hearts of Artichoke filled with Pate de Foie Gras . . . Three Louisiana Oysters prepared in three brilliant fashions.	

Potages

<i>Gombo Créole — Creole Gumbo</i>	.50
Creole Gumbo is perhaps New Orleans' most important contribution to the cuisine of the world. A thick soup—the superb blending of the choice seafoods of the Gulf of Mexico.	
<i>Bisque d'Ecrevisses — Crayfish Bisque</i>	.75
The bisque is a thick, rich puree, its base the concentrated essence of magnificent Louisiana crayfish (crawfish).	
<i>Vichyssoise</i>	.50
Favored by bon-vivants the world over—Vichyssoise is a thick creamy soup of potatoes and leeks. Served cold.	
<i>Soupe à l'Oignon Gratinée</i>	.50
<i>Potage Tortue au Sherry</i>	.50

Entrées

<i>Filet de Truite à la Blange — Filet of Lake Trout Blange</i>	2.50
Trout Blange comes to you as the loving creation of our chef Paul Blange. Filet of trout baked in a sauce of shrimp, oysters, crabmeat, mushrooms and wine.	
<i>Crevettes à la Clemenceau — Shrimp Clemenceau</i>	1.75
Boiled lake shrimp sauteed in garlic butter with diced potatoes, mushrooms and peas.	
<i>Pompano en Papillote</i>	1.75
The elusive Gulf pompano is the perfect foil for a superb sauce of mushrooms, shell fish, and white wine.	
<i>Redfish Gelpi</i>	1.75
This sauce of white wine, fish essence, and delicate bordelaise flavors the supreme redfish.	
<i>Filet de Truite à la Marguery — Filet of Poached Trout Marguery</i>	2.00
Subtle blending of hollandaise, mushrooms, truffles and shrimp with tenderly poached filet of lake trout.	
<i>Filet de Truite Amandine — Filet of Lake Trout Saute Amandine</i>	1.75
Filet of lake trout sauteed in a sauce of lemon, butter and roasted almonds.	
<i>Flounder Louisiane — Stuffed Flounder</i>	2.50
A piece de resistance. Baked whole Gulf flounder stuffed with a delicate seafood dressing.	
<i>Soft Shell Crabs Saute Meuniere</i>	2.00
This piquante sauce is particularly apropos with magnificent Louisiana soft shell crab.	
<i>Langouste à la Dumas — Lobster Dumas</i>	2.40
Boiled Florida Gulf lobster taken from the shell and sauteed in a spicy red wine sauce.	

Langouste à la Gresham — Lobster Gresham 2.75
Florida Gulf lobster boiled and served in half shell with hollandaise. The hollandaise is the difference.

Pompano à la Claudet — Pompano Claudet 2.40
Broiled pompano with finely chopped onions, garlic, parsley and chives.

Boned Poulet Pompadour — Boned Chicken Pompadour 4.00
Cooking with champagne is as old as champagne itself and is an extravagance to be indulged in for the Lucullan feast you've always wanted. Boned chicken in a light fluffy sauce of champagne. Served with Parisienne potatoes, tomato stuffed with beef dressing, broccoli and asparagus.

Poulet Sauce Financiere — Boned Chicken Financiere 2.75
A sauce of chicken livers, mushrooms and red wine make this boned chicken an international favorite.

Poulet Sauce Florentine — Breast of Chicken Florentine 2.00
Sliced breast of chicken placed over creamed spinach and sprinkled with grated Parmesan and baked.

Boned Poulet Bonne Femme — Boned Chicken Bonne Femme 2.25
Boned chicken sauteed with potatoes, onions, and diced ham.

Poulet à la Pontalba — Boned Chicken Pontalba 3.00
If this be the time when all the simple but excellent foods that ordinarily find your enthusiastic acceptance fail to satisfy, and you expect excellence to be supported by richness and elegance we recommend—boned chicken over a base of demi-brabant potatoes, diced ham, mushrooms, and onions, topped with bearnaise.

Dinde Sauce Rochambeau — Turkey Rochambeau 2.50
Grilled ham and glace sauce over croutons of toast, topped with sliced breast of turkey and bearnaise sauce.

Foies de Volaille à la St. Pierre — Chicken Livers St. Pierre 1.75
An exciting potpourri of lima beans, peppers red and green, combined with specially selected chicken livers.

Oeufs St. Denis — Eggs St. Denis 1.50
Grilled ham and souffled eggs blanketed with marchand de vin on toast.

Oeufs Benedict — Eggs Benedict 1.50
Slices of broiled ham and poached eggs on crisp toast. The whole covered with hollandaise sauce.

Oeufs Hussarde — Eggs Hussarde 1.75
Marchand de vin over grilled ham on toast with poached eggs and hollandaise.

Journedos LaBiche 3.00
Sliced filet of tenderloin interlaced with grilled tomato, and an interesting sauce of its own.

Choice Sirloin Steak 4.00
The choicest cut of the sirloin prepared to your liking.

Filet Mignon 4.00
Well-aged beef grilled to the degree of doneness requested.

Roast Prime Ribs of Beef 3.00

Salade

Salade Vieux Carré — Salad Vieux Carre85
All the greens of the season with Roquefort cheese dressing, hard-boiled egg, asparagus, anchovies.

Desserts

Soufflee Miltenberger 1.50
A flaming strawberry shortcake. A dessert to be remembered.

Cerises Jubilé — Cherry Jubilee 1.00
It is a merrymaking dish fit for gourmets and gay people.

Banane à la Foster — Bananas a la Foster 1.50
Bananas cooked in butter, cinnamon, brown sugar and rum. Served over vanilla ice cream. Everybody likes this.

Pâtisserie Francais — French Pastries50
Napoleons, Eclairs, Tarts, Charlotte Russe, Sarah Bernhardt, Mocca Squares and many others to tempt you.

Crepes Suzette 1.75
The reigning queen of desserts. N'est pas?

Hors d'Oeuvres

Oyster, Shrimp or Crabmeat Cocktail	.75	Ripe and Stuffed Olives	.50
Lobster Cocktail	1.50	Fresh Fruit Cocktail	.60
Escargots Bourguignonne	2.00	Roquefort Celery	.75

Soups

Oyster Soup	.50	Vegetable Soup	.40	Cream of Tomato	.40	Vermicelli	.40
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Fish and Seafood

Broiled Flounder	1.50	Red Fish, Trout, Broiled or Meuniere	1.25
The above served Amandine	1.75	au gratin	1.75
Red Fish Courtbouillon	1.75	Florentine	2.00
Lake Shrimp, Creole	1.75	White Wine Sauce	1.75
Mariniere	1.75	Scallops, Fried or Saute	1.75
Soft Shell Crab Fried or Meuniere	2.00	Newburg	2.00
Crabmeat au gratin	2.00	Vieux Carre Seafood Platter	2.50
Gulf Lobster Thermidor	2.40	Broiled	2.25
Oysters Brochette (6)	.75	Bouillabaise, Marseillaise	2.25
		Fried Oysters (6)	.75

Entrees

Chicken Clemenceau	2.50	Chicken Livers en Brochette	1.75	Jambalaya, Lafitte	1.50
Southern Fried Chicken	1.75	Calves Sweetbreads Marengo	1.50	Breaded Veal Cutlet	1.50
Chicken a la Creole	2.00	Poulet en Papillote	1.75	Baby Veal Grillades	1.50
Spring Chicken Saute Mushrooms	2.25	Roast Prime Rib of Beef	3.00		
Chicken Livers Saute Mushrooms	2.00	Red Beans and Rice with Pickled Pork	1.25		

From the Broiler

Chicken Livers and Oysters en Brochette	1.75		
Pork Chops	1.50	Pineapple Grilled Ham Steak	2.00
Loin Veal Chops	1.75	Calves Liver, Begue	1.50
Filet Mignon	4.00	Sirloin Steak	4.00

Sauces:

Mushroom Sauce	.75	Fresh Mushrooms	1.00	Bordelaise	.50	Marchand de Vin	.75
Clemenceau	.75	Bearnaise	.75	Financiere	1.00		

Potatoes

au gratin	.50	Brabant	.30	Boiled or Mashed	.25
Hash Browned	.35	Baked	.35	French Fried	.25
Lyonnaise	.35			Sweet Potatoes, Candied	.35

Vegetables

Asparagus, Hollandaise	.85	Broccoli Hollandaise	.85	Petit Pois a la Francaise	.40
Cauliflower au Gratin	.60	Broiled Tomatoes	.40	Buttered Carrots	.40
Creamed Spinach	.40	Brussel Sprouts	.60	French Fried Onions	.50

Cold Entrees

Assorted Cold Cuts with Cheese and Potato Salad	1.50	Chicken, Shrimp or Crabmeat in Tomato Shell	1.25
Chicken, Shrimp or Crabmeat in Avocado	1.75	Lobster Vieux Carre	2.00
Sliced Breast of Turkey	1.50	Sliced Roast Beef	1.75

Salads

Head of Lettuce	.30	Mixed Green Salad	.60	Fruit Salad	.60
Sliced Tomatoes	.35	Asparagus Tips	.75	Roman Salad	.85
Lettuce and Tomato	.40	Watercress	.50	Avocado Salad	.75
Chapon Salad with Anchovies	.65	Assorted Seafood Salads	1.00		

Any of the Above Served With:

Thousand Island Dressing	.20	Roquefort Cheese	.25	Russian Dressing	.25
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Desserts

Jubilee of Cherries, Bananas or Strawberries	1.00	Crepes Suzette	1.75	Roquefort Cheese and Guava Jelly	.50
Baked Alaska	1.00	French Pastry	.50	Camembert Cheese	.40
Peach Flambe	1.00	Strawberry Shortcake	.75	Gruyere	.50
Coffee Brulot	1.00	Tea (Pot)	.20	Milk	.15
		Coffee	.10		