

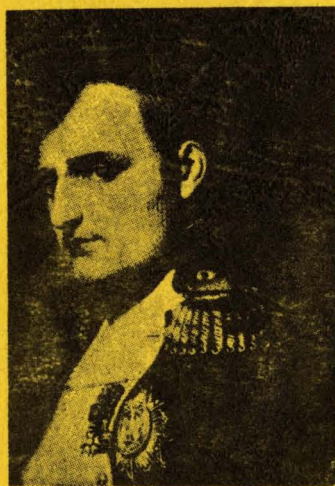
# BROUSSARD

## RESTAURANT AND NAPOLEON PATIO

815-19-25 CONTI STREET

New Orleans, La.

BROUSSARD SPECIAL COCKTAIL



*Have your waiter ring the bell and salute the statue  
of Napoleon with "Courvoissier" the brandy of Napoleon*

TRY A BROUSSARD SMILE

*"Lest We Forget"*

CAFE BRULOT DIABOLIQUE

STAYTON

BELL



MINIMUM \$3.00 PER PERSON

### COCKTAILS

Rusty Nail -----	1.25	Broussard's Special -----	.90	Grasshopper -----	1.50
Golden Cadallic -----	1.50	Planters Punch -----	1.75	Manhattan -----	.90
Pink Squirrel -----	1.50	New Orleans Gin Fizz -----	1.25	Alexander - Gin -----	1.25
Old Fashioned -----	.90	Side Car -----	1.25	Alexander - Brandy -----	1.50
Champagne Cocktail -----	1.25	Marguerita -----	1.25	Martini -----	.90
Broussard Smile -----	.90	Daiquiri -----	1.00	Dubonnet Cocktail -----	1.00
Whiskey Sour -----	.90	Frozen Daiquiri -----	1.50	Stinger -----	1.25
Jack Daniels Black -----	1.25	Salty Dog -----	1.00	Bacardi -----	1.00
Tom Collins -----	.90	Brave Bull -----	1.25	Bloody Mary -----	1.00
				RobRoy -----	1.25

We Do Not Exchange or Substitute Food or Drink Items

### TABLE D'HOTE

PRICE OF ENTREE DETERMINES COST OF DINNER

### CHOICE OF APPETIZER:

Seafood Broussard	Stuffed Shrimp (2)	Shrimp Remoulade	Oyster Rockefeller	Fruit Cocktail
-------------------	--------------------	------------------	--------------------	----------------

Soup Du Jour

### ENTREE

Chicken Antoinette -----	6.00
Baked Crab Meat en Casserole-a la Broussard (Lump) -----	6.50
Filet of Gulf Trout - Lemon- Butter Sauce or Amandine -----	5.50
Soft Shell Crabs- Saute or Fried (2) in season -----	5.50
Club Steak - Top Lion Butt of Steer Beef -----	6.50
Ground Loin of Beef- Mushroom and Wine Sauce -----	4.75
Beef Tenderloin Tips en Brochette- Marchand de Vin Sauce -----	6.50
✓ Red Snapper- Broussard -----	6.50
Filet of Beef -----	8.50
Strip Sirloin -----	8.50
Deviled Stuffed Crabs (2) with Diablo Sauce -----	5.25
Ham Steak with Champagne Sauce -----	5.00
Shrimp a la Broussard -----	6.00
Stuffed Pork Chop William -----	6.00

Mixed Green Salad with French Dressing

Bleu Cheese, Vinaigrette or 1000 Island Dressing \$.40 Extra

Brabant Potatoes

Demi-Tasse

French Bread Toasted and Buttered with Garlic Sauce ----- .25 per order

### GOURMET

\$9.00

Oysters Variety or Shrimp Remoulade

Onion Soup Au Gratin

Rock Cornish Game Hen

or

Filet of Baby Red Snapper Amandine

Brabant Potatoes

Broussard's Special Mixed Green Salad

Crepe Suzette Souffle

Demi- Tasse

\$8.00

Seafood Broussard or Shrimp Remoulade

Onion Soup Au Gratin

Filet of Baby Red Snapper Meuniere

or

One-Half Chicken, Marchand De Vin Sauce

Brabant Potatoes

Broussard's Special Mixed Green Salad

Broussard Supreme

Demi-Tasse



We Do Not Exchange or Substitute Food or Drink Items

## APPETIZERS

Celery and Mixed Olives ----- .95	Oysters Rockefeller 6 ----- 2.00	Crab Meat Canape (Lump)--- 2.25
Grape Fruit Sections ----- .75	Oysters Francois 6 ----- 2.00	Sea Food Broussard ----- 1.50
Stuffed Celery ----- 1.25	Oysters Broussard 6 ----- 2.00	Stuffed Shrimp (3) ----- 1.75
Chilled Juices ----- .60	Oysters Variety 2-2-2 ----- 2.00	Shrimp Remoulade ----- 1.75
Fruit Cocktail ----- .65	Oysters Cocktail ----- 1.75	Shrimp Cocktail ----- 1.75

## SOUPS

Crayfish Bisque Cardinal -----1.40	Creole Gumbo ----- 1.25	Turtle Soup ----- 1.25
Soup Du Jour - Cup ----- .70	Onion Soup au Gratin ----- 1.10	Vichyssoise ----- 1.10

## SEAFOOD

Filet of Red Snapper, Broussard ----- 3.95	Deviled Stuffed Crabs ----- 3.25
Filet of Red Snapper, Meuniere ----- 3.50	Crab Meat Broussard (Lump) ----- 4.00
Filet of Red Snapper, Amandine ----- 3.75	Soft Shell Crabs (2) ----- 3.50
Filet of Trout, Meuniere ----- 3.25	Shrimp a la Creole ----- 3.50
Filet of Trout, Amandine ----- 3.50	Fried Shrimp ----- 3.50
Broiled Pompano ----- 4.50	Shrimp a la Broussard ----- 3.75

## FOWL

One-Half Chicken	One-Half Chicken Clemenceau ----- 3.75
Rochambeau ----- 3.75	A la Creole ----- 3.60
Marchand de Vin ----- 3.75	Bordelaise ----- 3.60
Fried or Broiled 1/2 ----- 3.00	Rock Cornish Game Hen (Stuffed) ----- 4.50

## STEAKS

U. S. Choice Strip or Tenderloin Filet Steak ----- 6.50	Bordelaise Sauce ----- 7.00	Beef Tenderloin Tips en Brochette Marchand de Vin Sauce ----- 4.50
Marchand de Vin Steak ----- 7.00	Clemenceau Sauce ----- 7.25	Ground Loin of Beef - Mushroom and Wine Sauce ----- 3.00
Anchovy Butter Sauce ----- 7.00	Mushrooms, Saute ----- 7.25	
Club Steak-Top Loin		
Butt of Steer Beef ----- 4.75		
Ham With Champagne Sauce ----- 3.25		
Stuffed Pork Chop ----- 4.00		

## POTATOES

1/2 Stuffed Baked Potato ----- .90	Creamed Au Gratin ----- .90	Boiled ----- .70
French Fried or Brabant ----- .75	Lyonnaise ----- .85	Hashed Brown ----- .80

## VEGETABLES

Heart of Artichokes ----- .95	Asparagus Tips ----- 1.00	Spinach Creamed ----- .85
Fried Eggplant ----- .90	Cauliflower ----- .95	String Beans ----- .75
Petit Pois Peas ----- .75	Onion Rings ----- .95	Broccoli ----- 1.00

## SALADS

Salade de la Maison ----- 1.15	Sliced Tomato ----- .85
Hearts of Palm ----- 1.10	Shrimp Salad ----- 2.95
Wedge of Lettuce ----- .85	Asparagus ----- .95
Tossed Green ----- .85	Avocado, Sliced ----- 1.25
Tossed Green Chapon ----- 1.15	Bleu Cheese, Vinaigrette or 1000 Island Dressing (additional) ----- .40
Lettuce and Tomato ----- .90	

## DESSERTS

Crepe Suzette Souffle ----- 1.95	Broussard's Supreme Topped with Peach Liqueur ----- 1.25
Baked Alaska Flambe for two ----- 3.95	Bread and Fruit Pudding with Rum Sauce ----- .90
Cup Custard ----- .90	Ice Cream-Chocolate Sauce ----- .85
Cherries Jubilee ----- 1.75	Doberge Cake ----- .95
Sabayon Mousseu for Two ----- 3.50	
Ice Cream ----- .65	

## CHEESE

Camembert with Guava Jelly ----- .95	Bleu Cheese with Jelly ----- .95
--------------------------------------	----------------------------------

## BEVERAGES

Irish Coffee ----- 1.75	Milk ----- .35	Chocolate Milk ----- .50
Cafe Brulot Diabolique ----- 1.50	Coffee ----- .25	Tea, Iced or Hot ----- .30
Sanka ----- .30	Coffee Iced ----- .30	

If separate checks desired please advise waiter before ordering drinks or food.

We honor American Express, Carte Blanche, Diners Club and BankAmericard, provided your signature corresponds with original credit card.

MRS. H. W. HESLIN, SR.  
BILL HESLIN, JR.  
BEVERLY HESLIN  
(Owners)

NOT RESPONSIBLE FOR LOST ARTICLES



## AMERICAN WINES

### WHITE

	½	Bottle
Sauterne or Chablis -----	2.00	3.50
Reisling -----	2.00	3.50

### RED

	½	Bottle
Burgundy or Claret -----	2.00	3.50
Rose -----	2.00	3.50
Sparkling -----	4.00	7.25

## IMPORTED WINES

Graves -----	3.25	6.25
Sauterne -----	3.25	6.25
Barsac -----	3.25	6.25
Chablis -----	3.50	6.25
Pouilly-Fuisse -----	3.75	6.75
Puligny Montrachet -----		6.75
Liebfraumilch-Rhine -----	4.00	7.75
Moselle -----	3.75	7.00
Riesling -----	3.50	6.75
Niersteiner-Rhine -----	4.00	7.75

St. Emilion -----	3.75	6.75
St. Julien -----	3.75	6.75
Chateau Pontet-Canet -----	5.50	9.75
Medoc -----	3.75	5.75
Beaujolais -----	3.75	6.75
Pommard -----	4.75	9.00
Gevrey-Chambertin -----	4.50	8.00
Vin Rose-Curse -----	3.75	6.75
Lancer's -----	4.25	7.50
Tavel J. Vidal Fleury -----	3.75	7.00
Chateaneuf du Pape -----	4.00	7.00
Chateau Lafite-Rothschild -----		20.00

## CHAMPAGNE AND SPARKLING BURGUNDY

Veuve Clicquot Brut -----	7.50	14.00
Bollinger Extra Dry -----	7.25	13.75

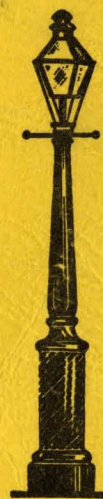
Chauvenet, Red Cap -----	6.50	11.50
Curse Sparkling Burgundy -----	5.00	9.25

## COGNAC - BRANDY - LIQUEUR

Courvoisier -----	1.50
Remy Martin -----	1.50

Metaxa -----	1.50
Martell Cordon Bleu -----	1.75

Liquers ----- 1.00 up



### BROUSSARD'S NAPOLEON PATIO

Many world travelers have considered the dishes prepared at  
Broussard's the finest they have ever tasted.

-----  
Ask Waiters For Suggestions  
-----

We Reserve The Right To Refuse Service To Anyone  
-----

We Do Not Exchange or Substitute Food or Drink Items



SPECIAL

Choice of Appetizer

Soup Du Jour

Broiled Lobster-Sauce Piquon

Mixed Green Salad

Brabant Potatoes

Demi-Tasse

\$7.95