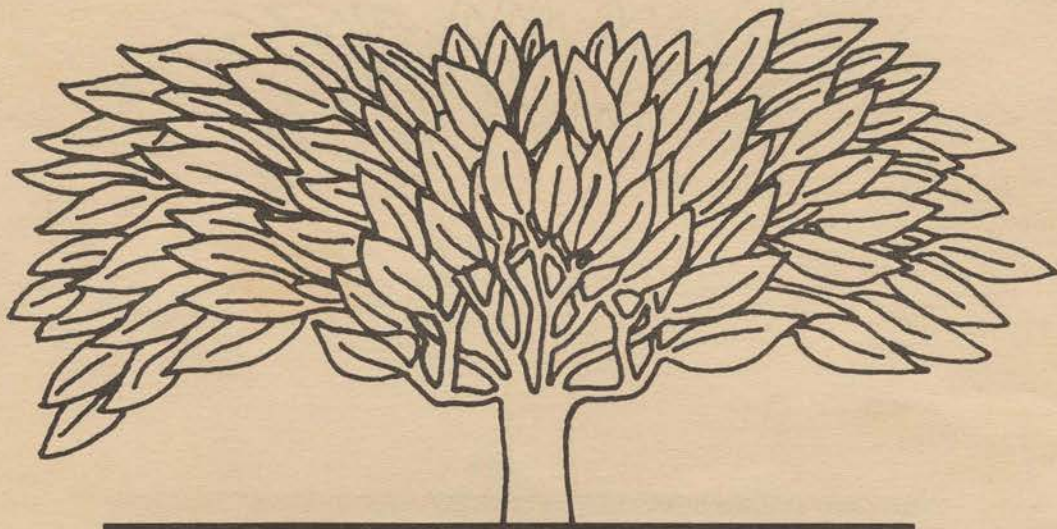

rain
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Drink Suggestions

Tanqueray Martini Dry, dry, dry!	2.25	Chablis Chambord New Orleans only A raspberry twist!	2.25
Mandarin 75 Mandarin Napoleon, champagne and lemon	3.75	Frangelican Vodka with hazelnut liqueur	3.25
Separator Kahlua, brandy, and milk	2.75	The Raintree Galliano, vodka, soda, lime and hint of strawberry	3.25
Frozen Melon Sour A honeydew melon delight	3.25	House Wine chablis, burgundy, rose	glass 1.75 bottle 7.00

Appetizers

Cheese and Sausage Platter A dinner-size portion of cheeses, vegetables and smoked sausage	5.25
Deep Fried Catfish Pieces	3.25
Deep Fried Hot Pepper Cheese Balls	3.25
Mozzarella Cheese Sticks	3.25
House Salad With garlic bread and choice of dressing	2.00
Soup: Chicken and Rice or Special Soup of the Day	Cup 1.75 Bowl 2.50

Entrees

Trout Raintree Sauteed trout filets served with a lemon butter and worcestershire sauce, and vegetable of the day	6.75
Oyster Fettucine Sauteed oysters in a cream sauce over spinach noodles with the vegetable of the day	6.25
Crabmeat Au Gratin Lump crabmeat in our rich sauce, topped with melted cheddar cheese. Served with the vegetable of the day	8.00
Deep Fried Catfish Platter Tender catfish fingers from the filet in a spicy batter served with the vegetable of the day	6.00
Sauteed Scallops Scallops sauteed in butter and served with stir-fried vegetables over rice	8.50
Steak Kabobs Skewered, marinated, and broiled tender tips of beef with selected vegetables served on a bed of herbed rice	7.25
Beef Stroganoff Strips of tender beef, burgundy, sour cream and dill served over noodles with the vegetable of the day	6.50
Oriental Pepper Steak Tender beef slices sauteed in soy sauce with green peppers, onions, and mushrooms, served over rice	6.75
Veal Raintree Veal steak with thinly sliced turkey breast and swiss cheese in a special sauce, served with the vegetable of the day	6.75

Chicken Breast Frank Boneless chicken breast, marinated in burgundy and sauteed in butter, topped with ham, cheddar cheese and hollandaise sauce. served with vegetable of the day	6.25
Pork Raintree II Tender medallions of pork loin roast served with a mustard sauce and vegetable of the day	6.75
Shrimp Salad Sauteed shrimp with garden vegetables and a choice of bleu cheese, thousand island, Italian, creamy Italian, or house dressings	6.75
Super Chef Salad Ham, turkey and cheeses with a mixture of garden vegetables and a choice of dressings	5.75
Pasta Salad Delicately herbed pasta mixed with fresh garden vegetables and the seafood, fowl, or meat of the day	7.00

Crepes

Vegetable Stir fried, crispy vegetables with hollandaise sauce	5.50
Shrimp Shrimp and vegetables topped with white wine sauce	6.00 6.50
Chicken Diced chicken with vegetables and almonds, topped with a spicy cheese sauce	6.50 6.00

Desserts

Banana Crepe Bananas sauteed in butter, honey and white rum	2.50
Selected Sweets ask about today's special treats	2.50

Beverages

Coffee, Tea, Cola, Diet Cola, Barqs, Ginger Ale, Lemon-lime, Milk, Hot Chocolate75	Juices: Orange, V-8, Grapefruit, Grape, Pineapple, Cranberry75
Mineral Water	1.50	Beers: Dixie, Budweiser, Miller, Miller Lite	1.50
Coffee Mocha	1.00	Selected Imported Beers	2.00

Breakfast served 8 am til 2 pm; Lunch served 11 am til 5 pm; Dinner served 5 pm til 10:30 — New Orleans only.
Open Tuesday through Sunday. Orders to go available on request (.25 extra). All major credit cards accepted. A service charge may be added for parties of six or more. We do not accept personal checks.
No separate checks or substitutions, please.