

Smorgasbord, Dessert and Coffee 6.75

Appetizers *Dinner*

Fresh Florida Fruit Cocktail
 Chilled Fruit Juice with Sherbet
 Marinated Herring in Sour Creme .50
 Chopped Chicken Livers Garni
 Baked Stuffed Clams 1.25
 Hansen House Home Cured Salmon, Mustard Sauce .75
 Homemade Liver Pate

Chilled Tomato Juic
 Eggs a la Russe
 Shrimp Cocktail 1.25
 Escargots Bourguigonne 2.00
 Bouquet of Shrimps 1.25
 Iced Little Neck Clams 1.50
 Mushrooms with Crabmeat 2.50

Smorgasbord Appetizer-1 Plate - \$3.00

Soup

FRENCH ONION
 SOUP DU JOUR

ICED VICHYSOISSE
 ICED GASPACHO ANDALUSIAN

Weekend Specialties

THICK JUICY TENDER PRIME RIBS OF BEEF, AU JUS 7.50
 *ROAST LEG OF TENDER SPRING LAMB, MINT JELLY, NATURAL GRAVY 6.00
 *BAKED VIRGINIA HAM, PINEAPPLE GLACE 5.75

Entrees

PRIME BEEF STROGONOFF WITH EGG NOODLES 7.00
 VEAL PICATA (*Sauteed in lemon, mustard and sauterne*) 6.50
 FILET MIGNON BROCHETTE, PILAFF RICE 7.00
 MEDALLIONS OF VEAL, CALVADOS (*Creamy Mushroom Sauce Flavored with White Wine*) 6.50
 *BREADED VEAL CUTLET PARMIGIANA EN CASSEROLE 6.50
 ROAST LONG ISLAND DUCKLING, ORANGE CASSIS 6.25
 BROILED PRIME FILET MIGNON, MUSHROOM CAP 8.25
 BROILED PRIME NEW YORK SIRLOIN STEAK, MUSHROOM CAPS 8.00
 BIFF MED LOK (*Swedish Beefsteak, sauteed onions*) 8.00
 BONELESS BREAST OF CHICKEN IN CHAMPAGNE SAUCE 5.75
 SURF AND TURF 9.00
 BROILED FRENCH LAMB CHOPS, *Mint Jelly* 7.25

From the Lakes and Seas

BROILED AFRICAN LOBSTER TAILS 9.00
 SAUTEED RAINBOW TROUT, ALMONDINE 6.25
 BROILED BUTTERFLY SHRIMP SCAMPI 7.25
 BAKED ALASKAN KING CRAB IN THE SHELL, *Drawn Butter* 7.00
 SAUTEED FROGS LEGS A LA PROVENCALE (*simmering in garlic butter*) 6.50
 CRAB MEAT SCAMPI 6.50
 SAUTEED FILET OF LEMON SOLE *with Tartar Sauce* 6.50

*CHILDREN'S DINNERS with Dessert and Milk 3.25
 SMORGASBORD FOR CHILDREN — One Plate, Ice Cream and Milk (under 6 years old) 3.75

Dinners served with Salad and your Favorite Dressing (French, Chunky Bleu Cheese, Russian or Hansen House Dressing)

Specialties For Two

VEAL CORDON BLEU (*stuffed with Ham and Swiss Cheese*) 15.00
 COEUR DE FILET PROVENCALE (*Double Filet Mignon on Bed of Sauteed Potatoes*) 17.00

Desserts

HANSEN HOUSE APPLE CAKE — toasted cinnamon and buttered cake crumbs layered in apple filling and topped with whipped cream

SUNDAE — Hot Fudge, Lingonberry, Butterscotch, Strawberry or Fresh Fruit

MACAROON DELIGHT BISQUE TORTONI

PEACH MELBA .75 RUM MOUSSE

You may have a CORDIAL instead of DESSERT—(Green or White Cream de Menthe, Cream de Cocoa, Cherry or Blackberry Brandy)

COFFEE

SANKA

DEMI TASSE

ICED TEA
 IRISH COFFEE 1.75

CORDIAL PARFAIT 1.00

SWEDISH PANCAKES served with Lingonberries and whipped cream 1.25

HANSEN HOUSE RUM TORTE ROYALE .50

GRAND MARNIER SUPREME 1.50

CREAMY CHEESE CAKE .75

CREAMY CHOCOLATE LAYER CAKE

TEA

ICED COFFEE

MILK