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Jury's Copper Grill, Menu

Jury's Copper Grill

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GALWAY OYSTER (1 doz.) - 65p.
 PATE DU CHEF - 45p.
 SMOKED EEL - 60p.

HORS D'OEUVRES

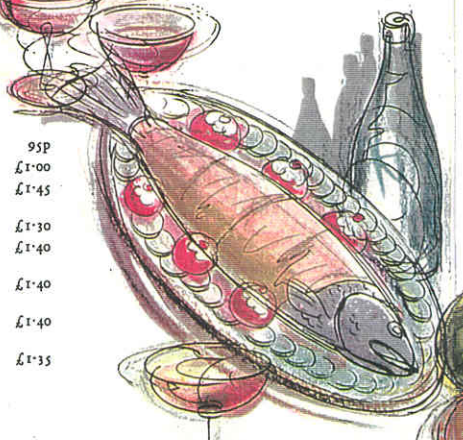
- COLD**
- Caviar Malasol £2.60
 - Pate de Foie Gras Strasbourg £1.57½
 - Smoked Shannon Salmon 70p
 - Dublin Bay Prawn Cocktail 66p
 - Smoked Trout 65p
 - Steak Tartare 65p
 - Steak Tartare Main Course 1.25p
 - Avocados Mexicaine 75p
 - Hors d'Oeuvres Varie 72p
 - Westphalian Ham with Melon 60p
- HOT**
- Champignons a la Creme 45p
 - Croute a la Normande 40p
 - Baked Eggs Lorraine 43p
 - Croustade of Prawns Momay 66p
 - Six Burgundy Snails in Shells 80p

SOUPS

- Julienne a la Russe 27p
- Essence d'Oxtail Clair au Sherry 25p
- French Onion Soup 30p
- Bisque d'Homard 40p
- Spring Vegetable Broth 25p
- Turtle Soup Lady Curzon 35p
- Vichysoise 32p
- Gazpacho Andaluz 30p
- Cream of Mushroom 27p

FROM NEPTUNE'S DOMAIN

- Braised Turbot Steak au Basilic 95p
- Rainbow Trout Meuniere £1.00
- Salmon Steak Cafe de Paris £1.45
- Fresh Prawns in Dill Sauce, Pilaw Rice £1.30
- Fillet of Sole Bonne Femme £1.40
- Graatin de Fruits de Mere a la Fine Champagne £1.40
- Grilled Sole on the Bone Perle du Lac £1.40
- Brochette of Scampi Andalucia Palace £1.35
- Lobster Thermidor or Newburg



Executive Chef
Joe Collins

Head Waiter
Joe Gray

from the grill

- Prime Sirloin Steak £1.45
- Maitre d'Hotel £3.00
- Chateaubriand Bouquetiere £1.20
- (2 persons) £1.80
- Mixed Grill London House £1.10
- T-Bone Steak Bearnaise £1.10
- Grilled Half Poussin Vert Pre £2.70
- Pork Chop Russet Sauce
- Cote de Boeuf Provençale (2 persons)

chef's suggestions

- AROSTINO ANNEGATO £1.40
Veal steak sauted, slice of veal kidney on top. Soubise, meat glaze, mushroom a la creme, served separately.
- ENTRECOTE SAUTE GENEVA ART £1.60
8 oz. entrecote, small dice of potatoes, button mushrooms, sliced olives tossed in Geneva butter.
- SUPREME CHICKEN A LA KIEV £1.25
Breast of chicken, stuffed with herb butter, deep fried, and served on creamed potato.
- NOISETTE OF LAMB EN CROUTE COPPER GRILL £1.35
Two fillets lamb, cooked in butter, covered with soubise, enclosed in pastry, baked in oven and served with sauce paleoise.
- GRENADINS DE VEAU MEXICANA £1.45
Larded escalopes of veal, sauted in butter, port, meat glaze, cream, garnished with Pilaw orientale and sliced pimentoes.

Vegetables

- Mushrooms Saute 24p
- Broccoli au Beurre 22p
- Spinach en Branche 22p
- Asparagus Tips 25p
- French Beans 18p
- Petit Pois 18p
- Hearts of Palm 49p
- Cauliflower 20p

flamed at your table

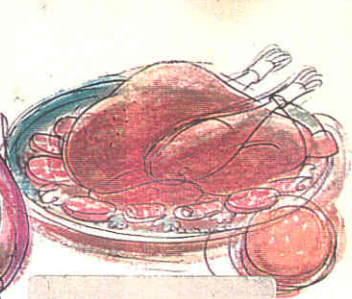
- FRENCH BLACK PEPPER STEAK £1.45
Traditional French pepper steak, served with rice or creamed potato.
- SWEETBREADS ROYALE £1.40
Sweetbreads sauted in butter, with onion and carrots, flamed with brandy, white wine, cream and port added. Served on a bed of rice and garnished with mushroom caps
- GAELIC STEAK JURY'S £1.70
A Jury speciality, fillet cooked at the table, flamed in Irish whiskey, and enriched with a cream and tomato sauce.
- PRAWNS BEATRICE £1.45
Fried in butter, flavoured with sliced banana, lemon, rind of orange and Cointreau. Served on bed of rice.
- FILLETS OF PORK AU CALVADOS £1.40
Fillet of pork cooked in butter, flamed and finished with calvados and a cream sauce. Served with au grain potatoes, and apple butter.
- KIDNEYS FLAMBE MAISON £1.35
Sliced Kidneys sauted in butter with tomato concasse, onions, mushrooms, and garlic. Flamed and served with Pilaw rice.
- BREAST OF CHICKEN ARMAGNAC £1.45
Cooked at the table with asparagus tips and white rice.

crisp and cool

- Salad Nicoise 27p
- Jury's Salad Bowl 25p
- College Green Salad 25p
- Mixed Salad 25p
- Lettuce Salad 17p

Potatoes

- French Fried 16p
- Croquette 18p
- Saute Lyonnaise 18p
- Boiled 15p
- Au Gratin 18p
- Creamed 18p



Roast Pheasant
St. Heubarth

£1.70.

jury's copper grill specialities

- FONDUE BOURGUIGNONNE £2.50
Cubed Fillet Steak. Cooked by yourself at the table and accompanied by a variety of sauces. (2 persons)
- SUPREME OF CHICKEN EN CANTALOUPE £1.85
Breast of chicken in cream sauce with whiskey and melon flavour. Served in Melon. Pilaw Rice served separately.
- NASI GORENG £1.45
An Indonesian speciality of beef, chicken and bean shoots, flavoured with Oriental spices and served with a tray of garnishes.
- FILLET OF BEEF CAN-CAN £1.65
A French speciality, with a rich garnish of vegetables and Cafe de Paris butter.
- ROAST DUCKLING BELLE FRUITIERE £1.60

TEA / COFFEE

- 12½% SERVICE CHARGE
- 5% Government Tax.

A LA CARTE

APPETIZERS

Fresh Half Grapefruit "Cerisette"	£0.60
Pâté Maison.....	£1.65
Hors D'Oeuvre Platter	£2.20
Dublin Bay Prawn Cocktail	£3.30
Iced Half Melon	£2.45
Whole Smoked West Coast Mackerel	£1.30
Oak Smoked Boyne Salmon	£3.75
Galway Oysters (½ doz in season)	
Whole Smoked Wicklow Trout	£1.85
Avocado Pear	£1.60
Special "Fresh Shelled" Prawn Cocktail	£4.70
(when available)	

SOUPS

Chilled Gazpacho Andaluz	£0.65
Irish Farm Broth	£0.60
Boula Boula	£0.60
Consommé Madrilène	£0.60
French Onion Soup.....	£0.65

SEAFOOD

Fillets of Lemon Sole A L'anglaise.....	£3.85
Rainbow Trout Sauté Almondine.....	£3.35
Sole on the Bone	£8.50
Shannon Salmon.....	£5.90
Poached Atlantic Turbot Hollandaise	£8.00
Lobster in Season	
Plaice on the Bone Belle Meuniere	£4.40

ENTRÉES

Chicken Maryland	£3.55
Baby Fillets of Beef Favorite	£7.25
Suprême of Chicken Princess	£3.80
Chicken Sauté "Cynthia"	£3.60
Braised Munster Duckling Montmorency ...	£6.25
Escalope of White Veal Holestein	£5.60
Veal "Cordon Bleu"	£5.90
Piccata of White Veal "Gourmet"	£5.30
Minute Steak "Fitzwilliam"	£6.20
Sirloin Steak Au Poivre	£6.50

12½ % Service Charge is added + 2½ % B.S.C.



desserts

Coupe Glace Mont Blanc

40p

Baked Alaska (2 persons)

80p

Cherries Jubilee (2 persons)

90p

Crepes Suzette

£1.10

Tulipe Glace

35p

Cassata Jury's

30p

Banana Split

33p

Iced Souffle Grand Marnier

40p

Selection from Sweet Trolley

40p

Cheese Board

35p

Gaelic Coffee

45p