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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

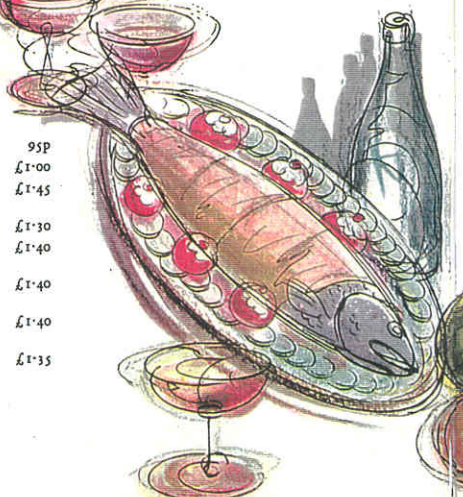
- COLD**
- Caviar Malasol £2.60
 - Pate de Foie Gras Strasbourg £1.57½
 - Smoked Shannon Salmon 70p
 - Dublin Bay Prawn Cocktail 66p
 - Smoked Trout 65p
 - Steak Tartare 65p
 - Steak Tartare Main Course 1.25p
 - Avocados Mexicaine 75p
 - Hors d'Oeuvres Varie 72p
 - Westphalian Ham with Melon 60p
- HOT**
- Champignons a la Creme 45p
 - Croute a la Normande 40p
 - Baked Eggs Lorraine 43p
 - Croustade of Prawns Motmay 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 £1.35
- COPPER GRILL
- 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.

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
- Filletts 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

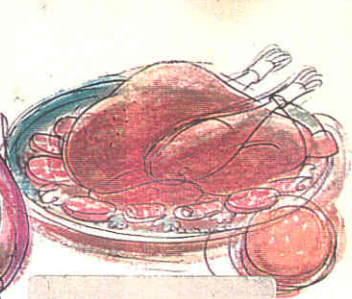
- Salad Nicoise 27p
- Jury's Salad Bowl 25p
- College Green Salad 25p
- Mixed Salad 25p
- Lettuce Salad 17p

Potatoes

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

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



Roast Pheasant
St. Heubarth

£1.70.

jury's copper grill specialities

FONDUE BOURGUIGNONNE

Cubed Fillet Steak. Cooked by yourself at the table and accompanied by a variety of sauces. (2 persons) £2.50

SUPREME OF CHICKEN EN CANTALOUPE

Breast of chicken in cream sauce with whiskey and melon flavour. Served in Melon. Pilaw Rice served separately. £1.85

NASI GORENG

An Indonesian speciality of beef, chicken and bean shoots, flavoured with Oriental spices and served with a tray of garnishes. £1.45

FILLET OF BEEF CAN-CAN

A French speciality, with a rich garnish of vegetables and Cafe de Paris butter. £1.65

ROAST DUCKLING BELLE FRUTIERE

£1.60

TEA / COFFEE

12p

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