Jury's Copper Grill, Menu

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HORS D’OEUVRES
COLD
Caviar Malotil
Pate de Foie Gras Strasbourg
Smoked Shannon Salmon
Dublin Bay Prawn Cocktail
Smoked Trout
Steak Tartare
Steak Tartare Main Course
Avocados Mornay
Hors d’Oeuvres Varie
Wenshamp Ham with Melon

HOT
Champignons a la Crème
Crouse à la Normande
Baked Eggs Lorraine
Croustade of Prawns Mornay
Six Burgundy Steaks in Shells

from the grill
Prime Sirloin Steak
Maitre d’Hôtel
Chausubolicited Bouquetine (2 persons)
Mixed Grill London House
T-Bone Steak Bearnaise
Grilled Half Poussin Vert Per
Pork Chop Rotten Sauce
Cote de Boeuf Pomerol (2 persons)

flamed at your table
FRENCH BLACK PEPPER STEAK
Traditional French pepper steak, served with rice or creamed potato.

SWEETBREADS ROYALE
Sweetbreads saute in butter, with onion and curry, flamed with brandy, white wine, cream and port added. Served on a bed of rice and garnished with mushroom caps.

GALIC STEAK JURY’S
A Jury specialty, Slices cooked at the table, flamed in Irish whiskey, and enriched with a cream and tomato sauce.

PRAWNS BEATRICE
Prawns in butter, flavoured with diced banana, lemon, red of orange and Cointreau. Served on bed of rice.

FILLETS OF PORK AU CALVADOS
Fillets of pork cooked in butter, flamed and finished with calvados and a cream sauce. Served with fresh potatoes, and apple sauce.

KIDNEYS FLAMBE MAISON
Sliced Kidneys sauteed in butter with tomato conconter, onions, mushrooms, and garlic. Flamed and served with pillow rice.

BREAST OF CHICKEN ARMAGNAC
Cooked at the table with sautéed tongs and white rice.

CHEF’S SUGGESTIONS
ARROSTINO ANNAGATO
Veal steak sautéed, slice of veal kidney on top. Sauteed, meat glazed, mushroom a la crème, served separately.

ENTRECOTE SAUVE GENEVA ART
Steak, sautéed, small slices of potatoes, button mushrooms, sliced olives toasted in Geneva butter.

SUPREME CHICKEN A LA KIEV
Breast of chicken, stuffed with herb butter, deep fried, and served on creamed potato.

NOISSETTE OF LAMB EN CROUITE
Two fillets lamb, cooked in butter, covered with soubise, enclosed in pastry, baked in oven and served with sauce paleste.

GRENADINES DE VEAU MEXICANA
Larded escalopes of veal, sautéed in butter, puree, meat glaze, cream, garnished with Pillar orientale and sliced pimientos.

SOUPS
Julienne a la Russe
Essence d’Omeau Clar au Sherry
French Onion Soup
Bisque d’Homard
Spring Vegetable Broth
Turtle Soup Lady Creton
Vichysois
Gazpacho Andulac
Cream of Mushroom

FROM NEPTUNE’S DOMAIN
Brased Turbot Steak au Basilic
Rainbow Trout Meunière
Salmon Steak Café de Paris
Fenn Prawns in Dill Sauce, Pillow Rice
Fillet of Sole Bonne Femme
Gratin de Fruits de Mer a la Fine Champagne
Grilled Sole on the Bone
Perle du Lac
Brochette de Scampi Andulac
Palmer
Lebor Thermodore or Newburg

Vegetables
Mushroom Sauce
Broccoli au Beurre
Spinach en Branche
Asparagus Tige
French Beans
Peas Fève
Hearts of Palm
Cauliflower

Potatoes
French Fried
Grilled
Stew Lyonnaise
Braised
Au Gratin
Creamed

jury’s copper grill specialities
FONDU BOURGUIGNONNE
Cubed Fillet Steak. Cooked by yourself at the table and accompanied by a variety of sauces. (2 persons)

SUPREME OF CHICKEN EN CANTALOupe
Breast of chicken in cream sauce with whiskey and melon flavour. Served in Melen. Pillar Rice served separately.

NASI GORENG
An Indonesian speciality of beef, chicken and bean shoots, flavoured with Oriental spices and served with a ray of garnishes.

FILLET OF BEEF CAN-CAN
A French speciality, with a rich garnish of vegetables and Café de Paris butter.

ROAST DUCKLING BELLE FRUITERIE

crisp and cool
Salad Nicoise
Jury’s Salad Bowl
College Green Salad
Mixed Salad
Lettuce Salad

TEA / COFFEE
13p

14% 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)........... £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 Almandine............. £3.35
Sole on the Bone............................. £8.50
Shannon Salmon.............................. £5.90
Poached Atlantic Turbot Hollandaise....... £8.00
Lobster in Season............................ (when available)
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 Potore........................ £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