

# Dinner

FULL BAR SERVICE

## Hors D'oeuvres

- TAPAS *A selection of appetizers prepared in the Spanish tradition* 9.95  
MELON CON PROSCIUTTO DI PARMA *Imported Italian ham* 8.95  
HOUSE CURED SALMON *Red onion & capers* 8.95  
FRESH CAVIAR *American A.O. American Sturgeon A.O.*  
TERRINE OF FOIE GRAS *Sauterne gelé and toast A.O.*  
SIX ESCARGOT *Garlic, herbs and butter* 10.75  
GIANT CALAMARI *Breaded, sauteed and sliced* 9.50  
FRESH SANDDABS *Brushed with egg and sauteed* 9.50  
FRESH GIANT SEA SCALLOPS *Sauteed in lemon butter* 12.75

## Soups

- FANDANGO SOUP 6.95  
ONION SOUP GRATINEE *Traditional baked French onion soup* 7.95

## Salads

- ASSORTED GREENS *Vinaigrette* 6.95  
SLICED TOMATO & RED ONION *Fresh basil, vinaigrette* 7.50  
HEART OF PALM *Oriental dressing* 7.95  
SPINACH MIMOSA *Chopped bacon & grated hard boiled egg* 7.50  
CAESAR SALAD *Caesar for one, a house specialty* 7.95  
CHICKEN SALAD ORIENTAL *Grilled sliced chicken breast, garden greens with sesame seed dressing* 15.95

## Main Course selections

- CANNELONI NICOISE *Rolled with spinach, veal, ham, cheese & tomato* 18.95  
SALMON FETTUCCINE *Fresh salmon, dill, white wine, sun dried tomato & cream* 19.95  
PASTA PUTTANESCA *Diced tomato, capers, garlic, basil, olives, olive oil* 17.50  
SPAGHETTI SIRACUSA *Ground Italian sausage & beef in tomato sauce with Parmesan* 17.95  
TORTELLINI MAISON *Fresh pasta filled with cheese & basil cream sauce* 17.95  
PAELLA FANDANGO *Saffron rice, seafood, spicy sausages, chicken, peas, green onion, red & green bell pepper, cooked & served in a skillet* 27.95  
PETRALE SOLE *Sauteed in lemon butter* 23.50  
FILET OF SANDDABS *Brushed with egg and sauteed* 20.95  
SALMON FILET *Grilled, served with cafe de Paris butter* 20.95  
VEAL PICCATA *Free range veal, thinly sliced with lemon butter & capers* 26.95  
OSSO BUCO FANDANGO *Sliced shank braised with veal stock, Madeira, tomato & mushrooms over pasta* 24.50  
SHORT RIBS *Slowly braised in red wine with seasonal vegetables* 24.50  
COUSCOUS LAMB SHANK ALGEROIS *Semolina, lamb and vegetable stew, North African spices & harrisa* 26.95  
CASSOULET MAISON 22.95  
CALF LIVER & ONIONS 20.50  
SWEETBREAD & MUSHROOMS *Madeira wine cream sauce* 25.50  
CHICKEN BREAST *Grilled, devilled sauce* 18.75  
DOUBLE LAMB CHOPS *Two double lamb chops, grilled with herbs* 25.50  
1/2 LB HAMBURGER & FRENCH FRIES *Served on a bun with traditional garnish* 14.95  
8 OZ STEAK FRITES *Cafe de Paris butter* 25.50  
14 OZ NEW YORK STEAK *Grilled, with shallot, tarragon & cognac herbed butter* 34.95  
9 OZ FILET MIGNON *Tender filet, green peppercorn, cognac, wine sauce* 34.50  
6 OZ FILET MIGNON & SCAMPI 34.95  
• ADD A 6 OZ COLD WATER LOBSTER TAIL TO ANY ENTREE 22.00

## Specialties *Your waiter will describe to you today's choice of specialties*

- |              |                   |          |                 |                         |
|--------------|-------------------|----------|-----------------|-------------------------|
| SCALLOPS     | SCAMPI            | HALIBUT  | WILD ABALONE    | COLD WATER LOBSTER TAIL |
| RACK OF LAMB | 26 OZ PORTERHOUSE | DUCKLING | SOUFFLE DU JOUR |                         |

Major credit cards accepted. Not responsible for personal items. Please no separate checks. We cannot accept personal checks.  
Corkage fee for wines: Bottle 21.00, Magnum 36.00 [www.fandangorestaurant.com](http://www.fandangorestaurant.com)