

fandango

DINNER MENU

Dinner

FULL BAR SERVICE

fandango

Hors D'Oeuvres

TAPAS Assortment of appetizers in the Spanish tradition 20.00
MELON CON PROSCIUTTO DI PARMA Imported Italian ham 16.00
HOUSE CURED SALMON Red onion & capers 19.00
CAVIAR Osetra Platinum 000 grade MKT.
SIX ESCARGOT Garlic, herbs and butter 20.00
CALAMARI Breaded, sauteed, sliced, lemon butter sauce 20.00
SANDDABS Sauteed, lemon butter sauce 20.00
FANDANGO SOUP 12.00
ONION SOUP GRATINEE Traditional baked French onion soup 17.00

Salads

ASSORTED GREENS Vinaigrette 15.00
HEARTS OF PALM Ginger sesame dressing 16.00
SPINACH MIMOSA Chopped bacon & grated hard boiled egg 16.00
CAESAR SALAD Caesar for one, parmesan gruyere dressing 17.00
GOAT CHEESE SALAD Beets with greens and local farmer baked goat cheese 21.00
CHICKEN SALAD ORIENTAL Grilled sliced chicken breast, garden greens, almonds, ginger sesame dressing 28.00

Main Course selections served with accompaniment

1/2 LB ALLEN BROTHERS HAMBURGER & FRIES Served on a bun with traditional garnish 27.00
STEAK FRITES 39.00
FILET MIGNON & SCAMPI 65.00
7 OZ FILET MIGNON Center cut filet, green peppercorn cognac sauce 56.00
12 OZ NEW YORK STEAK Grilled, Café de Paris butter 56.00
LAMB CHOPS Grilled with herbs 49.00
CHICKEN CAPRI Thinly sliced, sauteed, lemon butter sauce 34.00
PAELLA FANDANGO Saffron rice, seafood, spicy sausage, chicken, peas, bell pepper. 46.00 add a 5oz lobster 29.00
CALAMARI STEAK Breaded, sauteed, sliced, lemon butter sauce 34.00
FILET OF SANDDABS Sauteed, lemon butter sauce 36.00
SALMON FILET Grilled, Café de Paris butter 45.00
DUCK A L'ORANGE Roasted breast, classic bitter orange sauce 45.00
VEAL PICCATA Milk fed veal, thinly sliced, lemon butter & capers 46.00
OSSO BUCO FANDANGO Shank braised in veal stock, Madeira & tomato over Saffron rice or pasta 47.00
SHORT RIBS 6 hour slow braised in cabernet wine with root vegetables 47.00
COUSCOUS LAMB SHANK ALGEROIS Semolina, lamb and vegetable stew, North African spices & harrisa 48.00
CASSOULET MAISON 42.00
CALF LIVER & ONIONS 40.00
SWEETBREAD PICCATA 47.00
CANNELLONI NICOISE Rolled with spinach, veal, ham, cheese & tomato 34.00
SALMON PAPPARDELLE Fresh salmon, tossed with a ribbon pasta, white wine, sun dried tomato & cream 38.00
PASTA PUTTANESCA Diced tomato, capers, garlic, basil, olives, olive oil 31.00
SPAGHETTI SIRACUSA Ground Italian sausage & beef, tomato sauce with Parmesan 36.00
TORTELLINI MAISON Fresh pasta filled with cheese, basil cream sauce 34.00

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

FRESH SCALLOPS WILD ABALONE DOVER SOLE COLD WATER LOBSTER TAIL

RACK OF LAMB SCAMPI SURF & TURF GRAND MARNIER SOUFFLE

Corkage fee for wines: Bottle 45.00, Magnum 55.00

www.fandangorestaurant.com