

DINNER MENUE

Appetizers

Celery Remoulade.	4.95
Avocado Vinaigrette	4.95
Smoked Salmon	8.95
Pate Maison	8.95
Marinated Herring.	5.95
Tatti Delight	12 .95
Escargot	11.95
Fresh Mussels, provencale	8.95

Soups: Vichyssoise

Soup Du Jour (see Specials)	
French onion soup	6.95

Seafood Entrees

Sea Scallops Provencale	21.95
Stuffed Flounder w/crab meat	22.95
Filet of Sole Amandine	18.95
Flounder Bell Meuniere	17.95
Shrimp Saute Provencale	20.95
Shrimp A La Tatti	20.95
Tatti Seafood Combination	23.95
Frog Legs Provencale	17.95
Crab Cake (ask server for availability and market price)	

Cafe Tatti Favorites

Quiche Loraine	15.95
Chicken Livers Al'oreganato	15.95
Town & Country (5oz Filet minion w/Bernaise Sauce)	19.95
Toast Simon-Simon (Ham & Cheese W/saute mushrooms crème sauce)	15.95
Chicken Marsala (breast of chicken saute mushrooms marsala wine)	18.95
Chicken Grenobloisse (Saute w/white wine lemon cappers garlic herbs)	18.95
Chicken Parmissiane	18.95

(Special items and Vegetarian Dinners Available)

(people with allergies? we can prepared food from scratch)

Poultry & Meat Entrees

Calve's Liver A l'Echalote	19.95
Veal Schnitzel , A La Holstein	22.95
Veal Escalopene Marsala	21.95
Veal Piccata.	21.95
Tournedos Sauté Alexandra (8oz filet minion w/artichokes sauce)	26.95
Tournedos Sauté, Au Poivre (8oz filet minion w/Brady Pepper Sauce)	26.95
Roast Rack of Lamb Percille Market price	
Duckling a la Facon du Chef (Half Duck with orange grand mauniere)	22.50
Coq au vin (Half Chicken Pouched W/red wine Brown sauce Herbs)	18.95

(All entrees served with Bread and Butter, Caesar Salad, vegetable potato)