



Appetizers

CHOPPED CHICKEN LIVER with sliced egg and onion	2.25
FRESHLY SLICED FRUITS	1.95
	1 05
MELON IN SEASON	1.95
MARINATED HERRING	2.95
MIXED GREEN SALAD	1.50
FRESHLY SQUEEZED	
	1 75
ORANGE JUICE	1.75

Soups

Seafood

BOSTON CLAM CH	OWDER	OYSTERS	3.95
. cup 1.60	bowl 1.95	on the halfshell CHERRYSTONE CLAMS	2 05
SOUP DU JOUR			3.95
cup 1.35	bowl 1.75	SHRIMP COCKTAIL	5.50
ONION SOUP GRATINEE	2.65	SHRIMP, CLAMS, AND OYSTERS ON ICE	E 00
GRATINEE	2.05	OTSTERS ON ICE	5.00
So	ilads &	Old Buffet	
			2.50
SPINACH SALAD	assima		3.50
served with bacon dressing MARKET SALAD BOWL			
julienne of ham, salami, cheese and turkey			
SHRIMP AND CRABMEAT SALAD			
presented on a bed of lettuce,			
garnished with egg ar	nd tomato		4.95
TUNA NICOISE served with a garnish of fresh string beans,			
anchovy and black ol		vearis,	
PAINTER'S PALET			4.95
an array of fresh fruit		your choice	
of sherbet, yogurt, or			
ALL PROTEIN PLA		.L	5.00
broiled ground beef s fresh fruits and cotta		un	
jest jents and colla	Se cricese		

The Luncheon Salad Bar

4.00

An array of mixed greens, spinach, and fresh garden vegetables served with all the trimmings and dressings.

with quiche 5.75 with a cup of soup 4.75

Nova Scotia salmon served with cream cheese,

with a syrian bread sandwich 6.00

6.20

Monday - Friday: 11:30 to 3:00

The Late Risers

OMELETTE OF YOUR CHOICE 4.75 Western or with mushrooms, ham, or cheese EGGS BENEDICT 5.75 served on an English Muffin with Canadian Bacon and Hollandaise Sauce



THE NOVA BOX

onion and jumbo bagel

A Boston Favorite

BOSTON BAKED BEANS 4.50 a traditional dish served with frankfurters and brown bread

All items subject to Mass. tax

WINES LIFE

Bin.	No. Champagne	Bottle	½ Bottle			
10	MOÉT ET CHANDON	29.50	17.50			
13	MUMMS CORDON ROUGE BRUT	34.50				
	American Sparkling					
22	TAYLOR BRUT	14.50	8.00			
25	BLANC DE NOIRS Domaine de Chandon	25.00				
WHIT	The Wines of California					
30	PINOT CHARDONNAY	16.50	8.50			
38	Beringer FUMÉ BLANC	14.50				
	Beringer					
34	GEWURZTRAMINER 1978 Simi	15.50				
RED 52	GAMAY BEAUJOLAIS Mirassou	13.50				
53	PINOT NOIR Clos de Bois	14.50				
50	CABERNET SAUVIGNON Almaden	14.00	7.00			
ROSI						
72	GRENACHE ROSÉ Almaden	9.50				
	The Wines of France					
WHI						
145	MUSCADET Domaine Batardiere	15.50	8.00			
81 204	MACON LUGNY Les Charmes VALBON BLANC	18.00				
RED						
91	BEAUJOLAIS VILLAGE Thorin	12.50	7.00			
152	CHATEAUNEUF DU PAPE	26.50				
203	VALBON ROUGE	10.50				
	The Wines of Italy					
WHIT						
172 170	FRASCATI SUPERIORE Pallavicini SOAVE Santa Sofia	12.00 12.50	7.00			
RED	SOAVE Santa Sojia	12.30	7.00			
182	CHIANTI CLASSICO RISERVA Nozzole	16.00				
180	VALPOLICELLA Santa Sofia	12.50	7.00			
The Wines of Germany						
160 163	MADONNA LIEBFRAUMILCH Rhine ZELLER SCHWARZE KATZ Moselle	13.50	7.00			
	O A TINOSCITE	19.00				
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Hot Sandwiches

3101 3411	WWW.		
HOT ROAST TURKEY served with giblet gravy		5.10	
HOT ROAST BEEF served with horseradish jus		5.75	
HOT BAKED HAM served with raisin sauce		5.35	
HOT CORNED BEEF		4.50	
served on rye bread REUBEN SANDWICH		5.40	
with corned beef and sauerkraut GRILLED CHEESE SANDWICH		3.75	
	CROOK IE MONIGIEL IR		
THE FISHERMAN Fish fillet of the day fried in a skillet, served on a bun with tartar sauce	CROQUE MONSIEUR Thinly sliced ham and Se cheese grilled with butt		
CAFÉ BURGER Fresh ground beef topped with cheddar cheese served with bacon and Bermuda onion	ALL AMERICAN A traditional burger servite with all the trimming.		
All hot sandwiches served with (ife Rouge potatoes and cole slo	ıw	
on not sunumenes served with g	ije Houge politioes and cole si		
Cold Sam	dwiches		
	uwiches		
ROAST BEEF SANDWICH		4.75	
DATE NUT AND CREAM CHEES	SE ·	4.25	
CLUB SANDWICH BACON, LETTUCE AND TOMA	ГО	4.50 3.75	
CRABMEAT AND SHRIMP		5.25	
FRESH ROAST TURKEY BREAST		4.50	
BAKED HAM AND SWISS CHEES		4.75	
Served on your choice of white garnished with potato salar	rye, marble, or Kaiser roll and l, cole slaw and fruit slices		
Side (Orders		
BAKED BEANS 1.50	COTTAGE CHEESE	1.50	
CAFÉ ROUGE POTATOES 1.00	VEGETABLE OF		
FRENCH FRIED	THE DAY	1.50	
POTATOES 1.50	SLICED TOMATOES	1.50	
ONION RINGS 1.50	SLICED CHEESE	1.50	
YOGUR	T 1.50		
Fisherm	an's (atch		
BROILED SCALLOPS	an o Gron	8.75	
served with tartar sauce			
BROILED BOSTON SCHROD served with lemon butter		6.75	
SALMON BELOISE in egg batter, sauteed and served with fried onions			
SEAFOOD CRÊPES FLORENTIN	NE	6.50	
crabmeat and spinach in cream sauce BROILED BROCHETTE OF SWORDFISH			
served with lemon butter NEW ENGLAND FRIED CLAMS served with tartar sauce	5	7.85	
House Wine			
	Bottle	Glass	
CHANTREMONT - Red or White		1.75	
CITATIVITALIVIONI - Nea or write	7.50	1.10	

Gift Certificates Available

Join us for our Sunday Brunch Buffet 10:30 a.m. to 3:00 p.m.

Cafe Rouge Entrees

SAUTEED CALVES LIV thinly sliced, sauteed quick		M
served with bacon		
CHICKEN BAVARIAN	6.75	
sauteed in butter, served wi	th	
broccoli and Hollandaise sa	uce	
TURKEY STEAK SUPRE	ME 5.95	
in a light batter, slowly frie	d	
NEW YORK STRIP SIRLO	DIN 12.75	
broiled to your liking and		
served with Bearnaise sauce		
BROILED HALF CHICKE	EN	5.75
served with cranberry sauce		
VIENNESE PORK SCHN		6.75
thin cut of pork leg breaded		0.13
served with applesauce		
STEAK ASADITA		6.75
served on toasted French br	ead with barbeaue sauce	
BROILED BROCHETTE		9.75
marinated and broiled slow		7.13
with pineapple garnish	7, 00, 100	
ROAST PRIME RIB OF B	FFF	12.50
with or without the bone, d		12.50
on your preference	,	
7 []		

All (afe Rouge Entrees and Fisherman's (atch served with (afe Rouge potatoes and vegetable

Beverages

SOFT DRINKS	.85	CHOCOLATE MILK	.85
COFFEE	.85	ESPRESSO	1.50
TEA	.85	ICE CREAM MILK SHAKE	1.50
MILK	.85	POLAND SPRING WATER	.85
MUG OF BEER	1.60	PITCHER OF BEER	6.50
HOT CHOCOLATE WITH	FRESI	H WHIPPED CREAM	1.35

Sweet & Sweets

	CONTRACTOR DESCRIPTION OF THE PARTY OF THE P	
THE BIG REVOLUTION vanilla ice cream, pineapple sauce and chocolate sauce, fresh whipped cream	3.00	STRAWBERRY ME BABY 2.75 strawberry and vanilla ice cream, strawberry sauce and fresh whipped cream
PEACH MELBA served with vanilla ice cream, Melba sauce, and fresh whipped cream	2.75	HOT FUDGE SUNDAE 2.75 lots of nuts and hot fudge topped with fresh whipped cream

CAFE ROUGE ICE CREAM PIE	2.50
PIE OR CAKE OF THE DAY	1.65
CARROT CAKE	1.95
BOSTON CREAM PIE	1.65
BROWNIE	1.50
with ice cream and fudge	2.50
CHEESE CAKE	1.85
with fruit topping	2.25
OLD FASHIONED PEACH SHORTCAKE	2.25
CHOCOLATE MOUSSE 1.75	
CARAMEL CUSTARD 1.50	
BOSTON APPLE PIE 1.50	
with cheese or ice cream 1.75	
ASSORTED ICE CREAM	
OR SHERBET 1.50	
POUNDCAKE 1.50	1

Theatre menu available 10 p.m. to midnight



N.A. - A.C.
Cafe's . Coffee Shops Menus

