

welcome to
CAMELOT
restaurant

Dine Like a King!



hors d'Oeuvres

..... cold

HUITRES PALOURDES,
SUR GLACE PILEE

bluepoint oysters in season

CREVETTES GRISSES du GOLF,
à la SAUCE ANDALOUSE
fresh shrimp from the Gulf, andalouse sauce

CRABE D'ALASKA,
SAUCE CAMBRIDGE
Alaskan King Crab Legs, cambridge sauce

SAUMON OU ESTURGEON
FUME au PAIN NOIR
smoked salmon or sturgeon with rye bread

IMPORTED HERRING
in wine sauce and herbs

ICED CANTALOUPE or
HONEYDEW MELON
in season

FRESH FRUIT SUPREME
with sherbet

... hot

ESCARGOTS BOURGUIGNONNES
snails cooked with shallots, garlic,
wine and herbs

SCAMPI, au VIN BLANC
shrimp scampi sauteed in garlic butter,
shallots, wine, fresh lemon and herbs

QUICHE LORRAINE à la GRECO
savory cheese tart filled with cottage cheese,
feta cheese, eggs, baked to perfection

SHRIMP de JONGHE

CLAMS CASINO
freshly opened cherrystone clams,
crisp bacon, diced pimiento and green pepper

OYSTERS -bluepoint rockefeller

Potages

SOUPE à L'OIGNON au GRATIN
baked onion soup

VICHYSOISE
creamed leek and potato

SOUP DU JOUR
special soup of the day

Salads

ATHENIAN SALAD
imported feta cheese, ripe olives,
anchovies, hard boiled eggs and tomato wedges
with vinegar and olive oil dressing

CAESAR SALAD
crispy fresh romaine gently tossed with garlic
croutons, anchovies, yolk of fresh eggs
blended with garlic dressing for two
bleu cheese dressing

ASPARAGUS with hollandaise sauce

BROCCOLI
with drawn butter or hollandaise sauce

BROILED MUSHROOMS
BELGIAN CARROTS

FRESH CAULIFLOWER

Awarded 1976
American Diners' Society
Good Dining Award

Bien Venu Welcome to CAMELOT

La Bonne Cuisine prend du Temps. Bon Appetit!
Excellent Cuisine takes time, Good Appetite!

Proper Garnishes Complement All Our Entrees Including
Potatoes, Special Salad, and Garlic Bread (Roquefort Dressing Extra)

Specialties of the Castle

La CÔTE de BOEUF RÔTIE au jus NATUREL
Prime Rib of Beef especially
selected and trimmed... an exceptional meal

FILET de BOEUF au POIVRE à la RAGOÛT
Beef tenderloin Pepper Steak
seasoned freely with fresh peppercorns,
mushrooms, sauteed with butter
and burgundy wine

BOEUF EMINCE AVEC la SAUCE de VIN
Tenderloin tips sauteed with mushrooms,
shallots, wine sauce

FOIE de VEAU SAUTE à la LYONNAISE
Baby calves liver sauteed with onions

Le COEUR de FILET SAUTÉ, STROGANOFF
Prime Beef Tenderloin,
sauteed with mushrooms and sour cream
sauce, served with wild rice

La CÔTE de BOEUF SAUTÉ, DIANE
Butterfly Prime Sirloln,
sauteed in sweet butter,
shallots, parsley and bathed in our own
special sauce complemented with brandy

FRUITS de MER MONTE CARLO
Lobster, shrimp, crabmeat,
sauteed in olive oil, garlic and wine;
garnished with mushrooms, peppers
and artichokes

Fyssh..... Imported from Foreign Shores and our local fishmongers

SOLE de DOUVRES, MEUNIÈRE
Whole dover sole sauteed in lemon butter sauce

BROILED LOBSTER TAIL
an old favorite, always available market

FILETS de SOLE GUINEVERE
Coated in bread crumbs, sauteed in butter,
bearnaise sauce

TRUITE à la CAMELOT
Fresh Rainbow Trout stuffed and baked with
butter and herbs... served with garlic

BROILED WHITEFISH
fresh Lake Superior whitefish served with butter

SCAMPI SAUTÉ, à l'INDIENNE
Shrimp Scampi sauteed in Garlic Butter, Shallots, Wine,
Fresh Lemon and Herbs

TRANCHE de TURBOT, PRINTANIERE
French imported Turbot,
poached or sauteed, hollandaise sauce

FRESH RED SNAPPER SAUTÉ AMANDINE
flown in to us from the Gulf, dipped lightly
in egg batter and flour
sauteed to perfection and topped with
toasted slivered almonds

Entrements

SWETES FROM CAMELOT'S OWN PAASTE CARTE
CHOICE OF ICE CREAM or SHERBET
POIRE HÉLÈNE GATEAU AU FROMAGE
FLAMBES FOR TWO:

CERISES JUBILÉE
BAKED ALASKA
CRÊPES SUZETTE du ROI ARTHUR
PECHES FLAMBE

THE tea

CAFÉ de CAMELOT our special irish coffee

For Any Specialty Request, please call your host!

ByRdys..... and true Gourmet Specialties

Le CANETON BIGARADE FLAMBÉ
crisp Long Island Duckling with orange sauce,
wild rice

Le CANETON ENTIER aux PÊCHES
Whole duckling specially prepared for two.
Served with glazed peaches and peach brandy
sauce, Flamed and carved at table side
each

BOUCHÉE de SWEETBREAD
FINANCIÈRE
a delight for any gourmet, especially selected
veal sweet breads sauteed with
Madeira wine

DÉLICES de la MER
et de la TERRE BÉARNAISE
or so it is said in French
A popular American combination:
IMPORTED LOBSTER TAIL & PRIME FILET
MIGNON broiled to perfection, served
with sauce bearnaise and wild rice

BOEUF à la BOURGUIGNONNE
Braised Short Ribs of Beef steeped
in a burgundy sauce, served in casserole &
topped with jardiniere of vegetable

BIFTECK d'ENTRECÔTE

VIANDE en BROCHETTE
ORIENTALE FLAMBE
Beef Tenderloin marinated in wine and
imported herbs, with mushrooms,
green peppers and tomatoes

Grillades

PRIME FILET MIGNON EXCALIBUR
topped with mushrooms

BROILED PRIME SIRLOIN STEAK
a la Camelot, served with mushrooms

COTELETTES D'AGNEAU,
MAITRE D'HOTEL
Lamb Chops, Maitre d'Butter

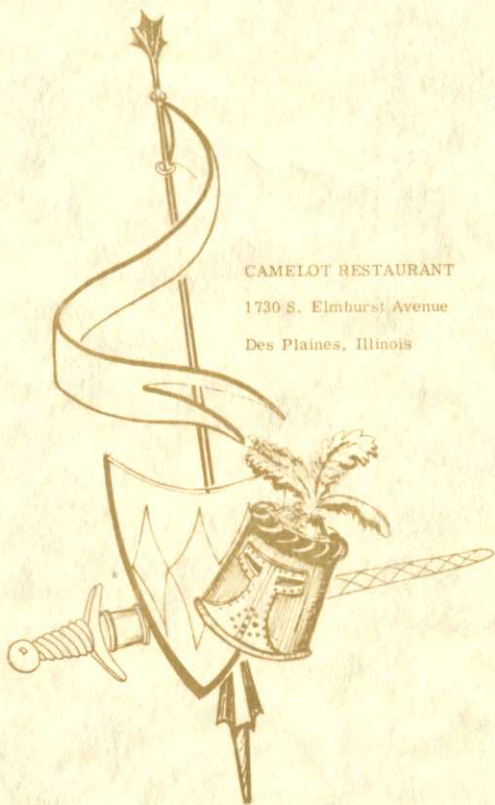
ENTRECÔTE de BOEUF
a prime butt steak served with
mushroom caps

STEAK TARTARE
only the finest quality beef is used.
This robust dish is a familiar he-man
(dare we say knightly) dish on the Continent.
A sure repeater on your return trip to
Camelot. Prepared at table side with
its special condiment for your pleasure

**Distinctive Dining for two,
four or more, skillfully
presented and
carved at your table.**

PRIME CHATEAUBRIAND
bouquetiere of vegetables, sauce bearnaise
each

A dish that brings the flair of
Continental cooking directly to your table.
RACK OF BABY LAMB
à la diable, jardiniere of vegetables
Served with fresh English mint sauce
each



CAMELOT RESTAURANT

1730 S. Elmhurst Avenue

Des Plaines, Illinois