

# Gabriel's Inn

4730 Gjamsville Road Gjamsville, Maryland 21754

301-865-5500

Open Thursday—Saturday 5:00—

Sunday 3:00—

## **Hors D'oeuvres**

### **Hors d'oeuvres Gabriel**

*An assortment of pate, salami, deviled eggs, pickled and marinated vegetables and other seasonal selections.  
Ten Dollars*

### **Escargots de Bourgogne**

*Snails cooked in Bourgogne butter (butter shallots, garlic, and wine)  
Eight Dollars*

### **Hot Crab Dip**

*Lump crab in a creamy cheese fondue, served with fresh baked French bread and an assortment of crackers.  
Twelve Dollars*

### **Soup du jour**

*Please check with your server for the soup of the day.  
Three dollars*

### **Soup a l'onion**

*French onion soup topped with shredded cheese and a crouton.  
Five Dollars*

## **Special Order Selections**

*With proper notice we will be happy to prepare any requested dish. Minimum notice for all special order selections is 24 hours. All of our dinner entrees can be prepared to suit specific dietary needs without prior notice; please check with your server if you require special accommodations.*

### **Popular Special Order Selections**

#### **Soufflés (for two)**

**Chocolate, Grand Marnier, Raspberry**  
*Twenty-five dollars*

#### **Bouillabaisse (for two)**

*American—Sixty-four dollars/ French—Eighty-eight dollars*

#### **Cuisine De Grenouilles (Frog legs)**

*American—Twenty-four dollars/ French—Thirty-six dollars*

#### **Ris de Veau Tinanciere (Sweetbread)**

*American—Twenty-eight dollars/ French—Forty dollars*

#### **Canard a L'orange**

*American—Thirty dollars/ French—Forty-two dollars*

## Entrees

*All entrees are served either French Style or American Style. French Style is a full course presentation including: hors d'oeuvres Gabriel, soup du jour, entrée, vegetables du jour, salad, cheese tray, and ice-cream or sherbet. American Style is a traditional United States presentation including: salad, entrée and vegetables du jour.*

### **Crevettes sautéed Bordelaise or Provencale**

*Jumbo shrimp sautéed with garlic, shallots, parsley and white wine butter sauce. Provencale is with the addition of chopped tomato.*  
*American—Twenty-two Dollars/ French— Thirty-four Dollars*

### **Fresh Salmon Coulibac**

*Filet of salmon, crabmeat, wild rice and mushrooms wrapped in puffed pastry and served with a seafood sauce.*  
*American—Twenty-four Dollars/ French— Thirty-six Dollars*

### **Coquilles Saint Jacques Provençal**

*Sea scallops sautéed with white wine, garlic, basil, tomatoes, black and green olives.*  
*American—Twenty-two Dollars/ French— Thirty-four Dollars*

### **Crepe a l'Champignons**

*Crepe filled with sautéed mushrooms, caramelized onions in a creamy wine sauce.*  
*American—Sixteen Dollars/ French— Twenty-eight Dollars*

### **Poulet a l'Estragon**

*Boneless breast of chicken sautéed with mushrooms in a tarragon cream sauce.*  
*American—Eighteen Dollars/ French— Thirty Dollars*

### **Le Coq au Vin**

*Boneless breast of chicken braised in red wine with mushrooms and pearl onions.*  
*American—Eighteen Dollars/ French— Thirty Dollars*

### **Medallions du Veau Marsala**

*Sautéed veal medallions with mushrooms in a Marsala wine sauce.*  
*American—Twenty-two Dollars/ French— Thirty-four Dollars*

### **Escalopes du Veau a l'Estragon**

*Sautéed veal medallions with mushrooms in a tarragon cream sauce.*  
*American—Twenty-two Dollars/ French— Thirty-four Dollars*

### **Filet de Boeuf Wellington**

*Beef tenderloin and pate baked in puffed pastry and served with a Maderia mushroom sauce.*  
*American—Twenty-seven Dollars/ French— Thirty-nine Dollars*

### **Steak au Poivre Vert**

*New York strip steak, crusted with green peppercorns and served with a cognac cream sauce.*  
*American—Twenty-six Dollars/ French— Thirty-eight Dollars*

### **New York Strip Steak, Maitre d'hotel**

*New York strip steak cooked to your liking and topped with maitre d'hotel butter.*  
*American—Twenty-two Dollars/ French— Thirty-four Dollars*

### **New York Strip Steak au Fromage de Bleu**

*New York strip steak cooked to your liking with a cabernet reduction and topped with blue cheese.*  
*American—Twenty-six Dollars/ French— Thirty-eight Dollars*

### **Tournedos de Boeuf Béarnaise**

*Beef tenderloin served on a crouton and topped with béarnaise sauce.*  
*American—Twenty-five Dollars/ French— Thirty-seven Dollars*

### **Chateaubriand (for two)**

*American—Fifty-four Dollars/ French— Seventy-eight Dollars*