**Menu**

**Apetitizer**

Platter =

* Small amount of food

Dish

* It will make you hungrier for the main dish

**Entrée (Main Course, Main Dish)**

* This is the main part of the meal.
* In North America, this is usually meat, vegetables, and potatoes (or rice).

On the side

(you can also order part of the main dish to be separate – usually the sauce)

**Sides (Side Dish, Side Order)**

* Something you can add to your meal.
* Usually served to the ‘side’ of the main dish.

Soft Drinks

**Beverages (Drinks)**

* Water is usually free, but these are other options.

**Dessert**

* After your meal is finished

A la mode =

* Sometimes a restaurant has a second menu for desserts.

Soup de jour =

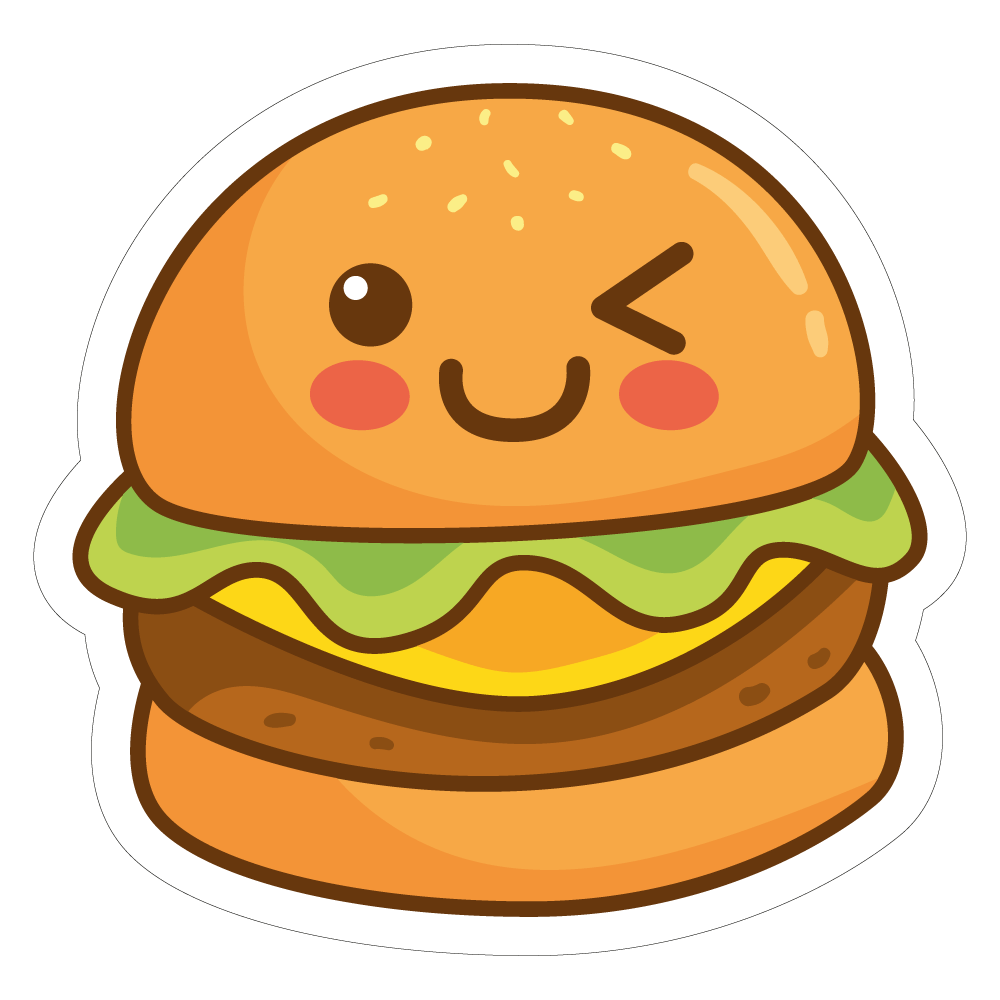
**Cooking Vocabulary (How it’s made)**

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A la carte =

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ = no meat (sometimes milk, fish, eggs)

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ = no animal products (no milk, honey, eggs)



**Toppings**

* Something that goes on the food.
* Pizza, hamburger, etc.

“Give me the works” =

“Hold the pickle” =

**Paying the Bill**

Tips / gratuity

Western Culture

Give extra money for good service.

“How would you like to pay?”

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“It’s on the house” =