

Restaurant Vocabulary

good evening: A formal greeting generally used after 6pm.

recommend: To give advice that will help a person make a choice

appetizer: That part of the meal that is served before the salad or the main course.

escargot: An appetizer of snails which have been baked inside a pastry.

tender: easily chewed and digested

marinate: to let food soak in a substance for a certain amount of time so the food will absorb some of the flavor of that substance.

overnight: for or during the entire night

half an order: A partial amount of a whole order. If an order of Escargot is 6 snails, half an order would be 3.

entre: the main course of a meal

wonderful: excellent or great, better than just good

mood: A person's emotional state or feeling.

soup de jour: soup of the day, the type of soup being served on a particular day

baked: cooked in an oven

filet mignon: a type of beef steak, generally considered one of the best steaks served in American restaurants

charbroiled: cooked on open flames

prepare: to make, to cook

medium: Steaks are prepared according to temperature. A steak that is medium rare is not cooked all the way through. The center is still red and cooler than the outside of the steak.

dressing: a type of sauce put on salads for flavoring

dinner: evening meal, generally eaten around 6:30pm

server: waiter or waitress

margarita: an alcoholic beverage made with tequila and sweet and sour mix

on the rocks: served over ice

combo plate: a plate of several types of food

start off with: to have before the meal, to begin with

appetizer: that part of the meal that is served before the salad or the main course.

substitute: to have something in stead of what is offered