Ding 58

PINE ROOM

American Plan Dinner Menu As An Appetizer

Fresh Lump Crabmeat Cocktail
Marinated Herring in Sour Cream
Nova Scotia Smoked Salmon

Supreme of Fresh Fruit Chilled Tomato Juice Chilled Vichyssoise Jellied Madrilene Consomme Garni Chicken Gumbo Creole

For Dinner Tonight

ROAST STUFFED TEXAS TURKEY

Giblet Gravy, Corn and Lima Beans, Candied Sweet Potato, Cranberry Jelly

BROILED FILET OF GULF RED SNAPPER

Pimiento Butter, Green Beans, Parslied Potato

PRIME YANKEE POT ROAST

Sauce Bordelaise, Potato Pancake, Broccoli au Beurre

BAKED COUNTRY SMOKED HAM

Madeira Sauce, Leaf Spinach, Candied Sweet Potato

BROILED RIB LAMB CHOP

Pineapple Ring, Brussels Sprouts Amandines, Baked Idaho Potato

SOUTHERN FRIED CHICKEN

Country Gravy, Sweet Potato, Corn Fritters and Bacon

CHOPPED BEEFSTEAK PLATTER

with French Fried Onion Rings, Long Branch Potatoes

Complementing the above entrees, you will be served

- · A Salad of Tossed Greens
 - Oven Fresh Dinner Rolls

Specialty Desserts

Blueberry Pie

Pacific Cake

Napoleon Slice

French Pastry

Banana Cream Pie

Fresh Apple Pie

Cheese Cake

Cup Custard

Fruit Sherbet

Assorted French Ice Creams

Your Choice of Beverage

Fragrant Hot Coffee

Pot of Tea

Hot Chocolate

Postum or Sanka

Milk

Buttermilk

Iced Tea or Coffee

The Shamrock Hilton