



 **The Shamrock**



Toni Arden, America's Dramatic Song Stylist, is truly The Toast of The Town, following her sensational hit on Ed Sullivan's popular television show of the same name. Her appearance in The Shamrock's Cavalcade of Stars is another highlight in this parade of top-flight entertainment.

Shamrock Champagne Cocktail 1.50

Dinner

PRICE OF THE ENTREE DENOTES PRICE OF ENTIRE MEAL

<i>Fruit Cup Bacardi</i>	<i>Shrimp Cocktail</i>	<i>Marinated Herring</i>
<i>Antipasto</i>		<i>Ripe and Green Olives</i>
<i>Tomato Juice</i>	<i>Apple Juice</i>	<i>Pineapple Juice</i>
<i>Manhattan Clam Chowder</i>		<i>Consomme Aurore</i>
<i>Jellied Chicken Broth</i>		<i>Cold Vichyssoise</i>

Entrees

<i>Pompano Saute Amandines</i>	6.75
<i>Grilled Redfish Diablotine</i>	6.25
<i>Fried Filet of English Sole Remoulade</i>	6.75
<i>Fresh Vegetable Dinner with Poached Egg</i>	4.75
<i>Escalopines of Veal Gismonda, Madere Sauce</i>	7.50
<i>Young Milk Fed Chicken Saute Maryland</i>	7.75
<i>Loin Lamb Chops Mixed Grill</i>	7.50
<i>Roast Tom Turkey, Corn Bread Stuffing, Cranberry Sauce</i> .	7.75
<i>Minute Steak Marchand de Vin</i>	9.00
<i>Prime Ribs of Beef with own Gravy</i>	8.00
COLD: Assorted Cuts and Long Island Duckling with Fruit Salad . . .	6.50



<i>Chateau Potato</i>	<i>Baked Potato</i>	<i>French Fried Potato</i>
<i>Mixed Vegetables</i>	<i>New Peas</i>	<i>Creamed Spinach</i>



<i>Lettuce and Tomato</i>	<i>Heart of Romaine</i>
<i>French, Mayonnaise or Shamrock Dressing</i>	



<i>Moka Layer Cake</i>	<i>Strawberry Chiffon Pie</i>	<i>Coupe aux Marrons</i>
<i>Cherry and Tapioca Pudding</i>		<i>Savarin with Fruit Sauce</i>
<i>French Ice Cream: Chocolate, Vanilla or Coffee</i>		

CHEESE: *Camembert* *Edam* *Roquefort* *Cream* *Swiss*



<i>Coffee</i>	<i>Demi-tasse</i>	<i>Tea</i>	<i>Milk</i>
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MAY WE SUGGEST ONE OF THE SUPERB WINES FROM OUR CELLARS

La Carte du Jour

Appetizers

<i>V-8 Cocktail</i> .35	<i>Escargots Bourguignonne (6)</i> 1.50	<i>Imported Pate de Foie Gras</i> 3.50
<i>Supreme of Fruit</i> .90	<i>Oysters</i> .75	<i>Fresh Beluga Caviar</i> 4.00
<i>Nova Scotia Smoked Salmon</i> 1.75	<i>Tomato Juice</i> .35	<i>Clam Juice Cocktail</i> .50
<i>Crab Meat Cocktail</i> 1.50	<i>Canapes Assortis</i> 1.50	<i>Seafood Cocktail</i> 1.50
<i>Imported Sardines</i> .90	<i>Bowl of Relishes</i> .75	<i>Shrimp Cocktail</i> 1.25
	<i>Melon in Season</i> .75	

Soups

<i>Consomme Julienne</i> .50	<i>Onion Gratine</i> .75	<i>Potage Saint Germain</i> .55
<i>Cold Cream Vichyssoise</i> .55		<i>Jellied Madrilene</i> .50

Fish

<i>Broiled Red Snapper Hoteliere</i> 2.40	<i>Pompano Saute Fines Herbes</i> 3.75
<i>Frog Legs Meuniere ou Provencale</i> 3.00	<i>Filets of English Sole Amandines</i> 2.95
<i>Rainbow Trout Doria</i> 2.50	<i>Combination of Fresh Seafood Newburg</i> 3.25

Entrees

<i>Escalopine of Veal Marsala</i> 3.00	<i>Broiled Salisbury Steak, French Fried Onions</i> 3.50
	<i>Grilled Calf's Sweetbread Virginian</i> 3.50
	<i>Breast of Guinea Hen Under Bell Eugenie</i> 3.75
	<i>Boneless Stuffed Squab Chicken Veronique (40 minutes)</i> 4.00
	<i>Roast Pheasant, for 2 persons (55 minutes)</i> 12.00
	<i>Whole Roast Rack of Lamb, for 2 Persons (40 minutes)</i> 7:50

From the Grill

<i>Half Broiled Chicken au Cresson (20 min.)</i> 2.60	<i>Double Loin Lamb Chop (25 min.)</i> 3.20
<i>Roast Prime Ribs of Beef</i> 4.25	<i>Steak Minute</i> 5.25
<i>Sirloin Steak</i> 7.00	<i>Sirloin Steak (for 2)</i> 14.00
	<i>Filet Mignon</i> 7.50
	<i>Lamb Chops (15 min.)</i> 3.50
	<i>Chateaubriant (for 2)</i> 16.00

Cold Buffet

<i>Lobster Salad</i> 3.25	<i>Chicken Salad</i> 2.50	<i>Pate Maison</i> 1.50
<i>Crab Flakes Salad</i> 2.25	<i>Virginia Ham</i> 2.25	<i>Baked Ham with Jelly</i> 1.70
<i>Tuna Fish Ravigotte</i> 2.10		<i>Assorted Cold Cuts</i> 2.75

Vegetables

<i>Broccoli</i> .70	<i>Corn Saute</i> .55	<i>Fresh String Beans</i> .70
<i>Creamed Spinach</i> .60	<i>Lima Beans</i> .60	<i>New Peas</i> .65
<i>Souffle Potatoes</i> 1.00	<i>French Fried</i> .40	<i>Baked</i> .40
<i>Creamed</i> .50	<i>Saute</i> .50	<i>Lyonnais</i> .50

Salads

<i>Lettuce and Tomato</i> .75	<i>Alligator Pear</i> .95	<i>Hearts of Lettuce</i> .65	<i>Mixed Green</i> .75
DRESSINGS: <i>Shamrock, French, Mayonnaise or Hitching Post</i>			

Desserts

<i>Coupe Saint Jacques</i> .80	<i>Petits Fours</i> .40	<i>Cherry Jubilee</i> 2.00	<i>Baked Alaska, for 2 persons</i> 3.00
<i>Souffle Rothschild</i> 1.75	<i>French Pastry</i> .50	<i>Choice of Pies</i> .45	<i>Broadway Cheese Cake</i> 60
<i>Crepe Suzette</i> 2.00	<i>Sherbets: Lemon, Raspberry</i> .50		<i>Chocolate Leaves</i> .50
	<i>French Ice Cream: Vanilla, Coffee, Strawberry, Chocolate, Butter Pecan</i> .65		<i>Orange Surprise</i> .75

Fruits

<i>Baked Apple</i> .55	<i>Sliced Banana in Cream</i> .50	<i>Fresh Stewed Pears</i> .50
<i>Imported Roquefort</i> .70	<i>Blue Cheese</i> .50	<i>Camembert</i> .50
<i>Liederkrantz</i> .55	<i>American</i> .50	<i>Cream</i> .55
<i>Coffee (Pot)</i> .45	<i>Demi-Tasse</i> .25	<i>Milk, 1/2 Pint</i> .25
<i>Tea</i> .45		<i>Chocolate Milk</i> .25
<i>Iced Tea</i> .45	<i>Bread and Butter</i> .25	<i>Iced Coffee</i> .45

No Cover Charge
Minimum Check \$3.50 Per Person
plus Federal tax

Friday, January 26, 1951