ROOM SERVICE — DINNER

Monday, August 8, 1949

Shamrock Champagne Cocktail 1.50

...Appetizers...

Fresh Beluga Caviar 4.00

Clam Juice Cocktail 50
Nova Scotia Smoked Salmon . . . 1.75
Cracked Crabs, Remoulade Sauce . . 1.85
Cornets of Prosciutto Ham (3) . . 1.20
Red Tomato Juice 35
Grapefruit Juice 35
Honeydew Melon 85
Canapes Assortis 1.25
Baker's Cantaloupe 65
Fruit Supreme Bacardi 1.00
Shrimp Cocktail 1.25
Bowl of Relishes 75
V-8 Cocktail 35
Pineapple Juice 40
Hearts of Palm Vinaigrette 90

...Soups...

Cream Soissonnaise . . .55
Beef Consomme 50
Consomme Royal . . .50
Petite Marmite . . . 1.00
Onion Gratine 75
Chicken Consomme . . .50

...Dinner Suggestions...

Baked Red Snapper, Paprika Butter 2.05
Pompano Amandine 3.00
Broiled Calf's Sweetbread Maraichere 2.15
Minced Beef Tenderloin Saute Strogonoff 2.50
Calf's Liver and Bacon Saute Lyonnaise 2.50
Roast Long Island Duckling, Stewed Apple 2.90
Roast Prime Ribs of Beef 3.75

...From the Grill...

Chateaubriand Grilled Bearnaise Sauce Souffle Potatoes (for two, 40 min.) 14.00
Prime Sirloin Steak (35 min.) 6.00
Double Loin Lamb Chop (35 min.) . . . 3.20
Spring Chicken Colbert, Whole (35 min.) 5.50
Filet Mignon (30 min.) 6.50
Lamb Chops (25 Min.) 3.50

...Vegetables...

New Lima Beans 70
Broccoli 65
Broiled or Creamed Mushrooms 1.25
Fresh Vegetable Dinner with Poached Egg 1.35
Creamed Spinach 60
New Peas 65
Fresh String Beans . . .70
Cauliflower 70
Fresh Creamed Corn . . .65
Imported French Peas . .75

Baked Potato 40

Soufflee 1.00
Hashed Brown 50
Hashed Cream 50
French Fried 40
Saute 50
Parsley 35
Au Gratin 50
Lyonnaise 50
Julienne 35

...Cold Suggestions...

Jellied Chicken Consomme . .50
Jellied Madrilene 50
Cold Cream Vichyssoise . . .55
Half Lobster Parisienne . . 3.25
Maine Lobster Salad . . . 3.25
Crab Flakes Salad 2.25
Tuna Fish Salad Ravigotte . 2.00
Chicken Salad 2.50
Pate Maison 1.50
Imported Pate de Foie Gras . 3.50
Assorted Cold Cuts 2.75
Roast Prime Ribs of Beef . . 3.75
Virginia Ham 2.00
Baked Ham with Jelly . . . 1.70

...Salads...

Romaine 60
Lettuce 65
Waldorf 85
Mixed Green 75
Alligator Pear 95

DRESSINGS: Russian, French, Mayonnaise or Hitching Post

...Desserts...

Peach Whip Cream Pie . .50
Rice Custard Pudding . .45
Frozen Moka Mousse . .50
Broadway Cheese Cake . .60
Petits Fours 40
Cherry Jubilee 2.00
Assorted Fruit Pies . . .45
Frozen Smiles 80
French Pastry 50

French Ice Cream 65

...Fruits...

Grapes 70
Stewed Fruits 60
Fresh Peach 30
Pear 60
Apple 50
Fresh Cherries 40

Fresh Stewed Peaches 65

...Cheese...

Liederkrantz . . .75
Cream 55
American 55
Cottage 55
Imported Roquefort .75
Camembert . . .75
Swiss 75
Gruyere 75

...Beverages...

Coffee (Pot) 45
Tea 45
Iced Coffee 45
Iced Tea 45
Demi-Tasse 25
Golden Guernsey Milk . .25

Bread and Butter 25

A CHARGE OF FIFTY CENTS PER PERSON IS ADDED TO ALL ROOM SERVICE DINNER CHECKS