ROOM SERVICE

DINNER

Thursday, January 8, 1953

Shamrock Champagne Cocktail 1.50

. . . Appetizers . . .

Grapefruit Juice, Tomato Juice, V 8 Juice . . .35
Supreme of Fruit 90
Bowl of Relishes 75
Nova Scotia Smoked Salmon 1.75
Imported Sardines 90
Melons In Season . . . . . .

Half Grapefruit 45
Shrimp Cocktail 1.25
Italian Prosciutto 1.70
Canapes 1.50
Canapes with Caviar 1.75

. . . Soups . . .

Potage Mongol 55
Beef Consomme 50
Jellied Madrilene 50

Consomme Celestine 50
Petite Marmitte 1.00
Cold Vichyssoise 55

Onions Gratine 75
Chicken Consomme 50
Jellied Chicken Consomme . .50

. . . Dinner Suggestions . . .

Shrimp and Bay Scallops New Orleans, Steamed Rice 2.00

Grilled Filet of Rockfish Mirabeau 1.60

Long Island Duckling a l'Orange 2.90

Broiled Club Steak Maitre d'Hotel 3.90

Roast Leg of Spring Lamb, Mint Jelly 2.50

. . . From the Grill . . .

Double Loin Lamb Chop (35 minutes) . . . 3.20
Lamb Chops (2 pieces) (25 minutes) 3.50
Spring Chicken Colbert, whole (35 minutes) . 5.50
Steak Minute 5.25

Sirloin Steak 7.00
Sirloin Steak (for 2) 14.00
Filet Mignon 7.50
Chateaubriant (for 2) 16.00

. . . Vegetables . . .

Corn on the Cob 55
New Lima Beans 60
Broccoli 70
Broiled or Creamed Mushrooms 1.25

Egg Plant 60
Creamed Spinach 60
New Peas 65
Baked Tomato 65

Fresh String Beans 70
Cauliflower 70
Buttered Carrots 65
Corn Saute 55

California Asparagus 1.00

. . . Potatoes . . .

Souffle 1.00
Hashed Brown 50
Hashed Cream 50

French Fried 40
Saute 50

Parsley 40
Au Gratin 50
Julienne 40

. . . Cold Suggestions . . .

Virginia Ham 2.25
Baked York Ham 1.70
Sliced Chicken 2.35
Assorted Cold Cuts 2.75

Chicken Salad 2.50
Seafood Salad 2.10
Shrimp Salad 2.10
Imported Pate de Foie Gras . . . 3.50

. . . Salads . . .

Lettuce Romaine Chicory . . .65
Lettuce and Tomato 75

Waldorf 85

Alligator Pear 95
Mixed Green 75

DRESSINGS: French, Mayonnaise, Shamrock or Madras

. . . Desserts . . .

Moka Layer Cake 45
Cocoanut Custard Pie 45
Tutti Frutti Pudding 45
Apricot Pie 45

Apple Pie 45
Petits Fours 40
Cocoanut Custard 45
Cheese Cake 60

Parfait Shamrock 75
French Pastry 50
Snowball 75
Cherry Jubilee 2.00

FRENCH ICE CREAM — Butter Pecan, Vanilla, Chocolate, Coffee, Strawberry 65
SHERBETS — Lemon, Raspberry, Pineapple 50

. . . Cheese . . .

Liederkrantz 55
Cream 55

American Cheddar . .50
Cottage 40

Imported Roquefort . .70
Camembert Cheese . .50

Golden Girl 55
Gruyere 55

. . . Fruits . . .

Sliced Banana with Cream 50
Baked Apple with Cream 55

Pear or Apple 50

. . . Beverages . . .

Coffee (Pot) 45
Tea 45
Chocolate Milk 25

Iced Coffee 45
Iced Tea 45

Demi-Tasse 25
Milk, ½ Pint 25
Bread and Butter 25

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

All prices are our OPS ceiling prices or lower. A list showing our ceiling price for each item is available for your inspection