THE Pavilion & Terrace

The Best Beginnings

Half Grapefruit	.40
Ripe Tomato Juice	.30
Fancy Fruit Cup	.55
Fresh Shrimp Cocktail	.95
A Salad of Tossed Greens	.35
Chilled Vichyssoise	.40
A demi Tasse of Broth	.20
Jellied Madrilene	.40

From the Sandwich Board

Club House Sandwich	1.60
Sliced Breast of Turkey	1.15
Cold Roast Sirloin of Beef	1.25
Tuna Salad on Toast	.75
Deluxe Grilled Hamburger	.90
Sirloin Steak Sandwich	2.75
Baked Sugar Cured Ham	.90
Slices of Imported Swiss Cheese	.70
Melted Cheeseburger	1.00
Grilled Cheese	.80

Sandwiches served with Home Style Potato Salad, Ripe Tomato Wedge, Choice Pickles

Cool and Crisp

CHEF'S SALAD BOWL *Garden Fresh Mixed Greens with Julienne of Ham, Chicken, and Cheese*	1.85
LARGE RIPE TOMATO FILLED WITH BREAST OF CHICKEN, *Sliced Egg and Choice Pickles*	1.75
THE MEDLEY OF FRUITS *with Cottage Cheese or Fruit Sherbet, Chantilly Dressing*	1.85
FRESH GULF SHRIMP *with Celery Salad, Tomato Wedges, Mayonnaise Dressing*	1.85
SLICED YOUNG TEXAS TURKEY *with York Ham, Home Style Potato Salad, Sliced Tomato*	1.95
THE MARINER *Lobster, Crabmeat and Shrimp, Crisp Greens*	2.50
CORNED BRISKET OF BEEF AND SWISS CHEESE *with Potato Salad, Ripe and Queen Olives*	1.75
AVOCADO FILLED WITH FRESH SHRIMP, *Blended with Special Dressing*	1.85

Served with Waverly Wafers, Oven Fresh Rolls, Choice of Beverage

Hilton Products:
Roma, Castellana or Empire Room French Dressings

May We Recommend

Cream of Mushroom — *Consomme Printaniere*

Old Fashioned Turkey Pot Pie with Salt Pork, Mushrooms, Pearl Carrots, Onions, Fricassee Gravy, Underneath a Flaky Crust	1.65
Braised Minced Beef Tenderloin with Mushrooms A La Strogonoff, Buttered Egg Noodles	1.85
Fresh Ranch Eggs Scrambled with Tomato and Chives, Crisp Bacon, French Fried Potatoes	1.60
Pan Broiled Deep Sea Scallops on Toast, Butter Sauce, Creamed Broccoli, Parslied Potato	1.75
Roast Loin of Veal, Pan Gravy, Zucchini Squash, Mashed Potatoes	1.70
COLD: Sliced Sirloin of Beef, Potato Salad, Sliced Tomato, Sweet Relish	1.95
Butterfly Jumbo Gulf Shrimp, Remoulade Sauce, Cole Slaw, Creamed Potatoes au Gratin	2.35

Each above complemented by Soup of the Day, "our" Rolls and your choice of Beverage.

Raisin Layer Cake .35 *Pineapple Pie .35* *Boston Cream Pie .35*

Chef Mendicina's Feature

Cup of Hot Soup
GRILLED MILWAUKEE SMOKED SAUSAGE
WITH BAKED BEANS IN TOMATO SAUCE
Petite Oven Rolls — Choice of Beverage.
1.35

Sweet Talk & Favorite Drinks

Shamrock Hilton Ice Cream Pie	.55
Baked Apple	.40
Green Apple Pie	.35
Cheese Cake	.40
Banana Cream Pie	.35
The Usual Ice Creams	.35
Butterscotch Sundae	.50
Fruit Sherbets	.35
Caramel Cup Custard	.35
Compote of Fruit	.55
Pot of Orange Pekoe Tea	.20
Shamrock Hilton Blend Coffee	.20
Hot Chocolate, Sanka or Postum	.25
Sweet Milk, Buttermilk or Skim Milk	.20
Premium Beer	.40
Glass of Table Wine	.50
Imported Beer	.75
Champagne Cocktail	1.25

THE *Shamrock Hilton* HOUSTON