



# The Shamrock





Freddy Martin, his Singing Saxophone and His  
Orchestra add another top name to the roster  
of illustrious bands that have delighted patrons  
of The Shamrock Room and  
The Emerald Room.

*Shamrock Champagne Cocktail 1.50*

# Dinner

7.50

*Heart of Celery, Mixed Olives and Pickles*

*Grapefruit Supreme*

or

*Consomme of Turtle au Sherry*

or

*Cream Jackson*

*Supreme of Sea Trout Duglere*

or

*Milk Fed Chicken en Cocotte Villeneuve*

or

*Breaded Spring Lamb Chops Saute Argenteuil*

or

*Roast Prime Rib of Beef, own Gravy*

*Chateau Potato*

*Buttered Green Peas*

*Chiffonnade Salad*

*Pear Sultana*

*Demi-Tasse*

No Substitution

*May we suggest one of the Superb Wines from our Cellars*

Saturday, December 10, 1949

*No Cover Charge  
Minimum Check 3.50 Per Person  
plus Federal tax*

# La Carte du Jour

## Appetizers

Oysters .75  
V-8 Cocktail .35  
Fruit Supreme Bacardi 1.00  
Nova Scotia Smoked Salmon 1.75

Red Tomato Juice .35  
Cornets of Prosciutto Ham (3) 1.20  
Canapes Assortis 1.25  
Bowl of Relishes .75

Imported Pate de Foie Gras 3.50  
Fresh Beluga Caviar 4.00  
Clam Juice Cocktail .50  
Sea Food Cocktail 2.25

## Soups

Consomme Paysanne .50  
Cold Cream Vichyssoise .55

Onion Gratine .75

Cream Andalouse .55  
Jellied Madrilene .50

## Fish

Broiled Red Snapper Hoteliere 2.40  
Frog Legs Provencale 3.00

Filet of Pompano Saute Amandines 3.25

Supreme of Gulf Trout Aux Fines Herbes 2.50

Lobster a l'Americaine with Wild Rice 4.50

Terrapene Maryland 4.00

## Entrees

Veal Chop Zingara 3.00

Breast of Guinea Hen Marie Antoinette (20 minutes) 3.75

Boneless Stuffed Squab Chicken Souvaroff (40 minutes) 4.00

Roast Pheasant, for 2 persons (55 minutes) 10.00

Whole Roast Rack of Lamb, for 2 Persons (40 minutes) 7:50

## From the Grill

Double Loin Lamb Chop (25 min.) 3.20

Half Broiled Chicken au Cresson (20 min.) 2.60

Roast Prime Ribs of Beef 4.50

Lamb Chops (15 min.) 3.50

Whole Broiled Lobster (25 min.) 6.50

## Cold Buffet

Lobster Salad 3.25  
Crab Flakes Salad 2.25  
Tuna Fish Ravigotte 2.00

Chicken Salad 2.50  
Virginia Ham 2.00

Pate Maison 1.50  
Baked Ham with Jelly 1.70  
Assorted Cold Cuts 2.75

## Vegetables

Broccoli .65  
Creamed Spinach .60  
Souffle Potatoes 1.00  
Creamed .50

Fresh Creamed Corn .65  
Imported French Peas .75  
French Fried .40  
Saute .50

Fresh String Beans .70  
New Peas .65  
Baked .40  
Lyonnais .50

## Salads

Lettuce and Tomato .75

Aligator Pear .95  
DRESSINGS: Russian, French, Mayonnaise or Hitching Post

Hearts of Lettuce .65

Mixed Green .75

## Desserts

Crepe Suzette 2.00  
Coupe Saint Jacques 1.00  
Souffle Rothchild 1.75

French Pastry .50

Petits Fours .40  
Choice of Pies .45

Cherry Jubilee 2.00  
Broadway Cheese Cake .60  
Egg Nogg Ice Cream .80

French Ice Cream: Vanilla, Coffee, Pistachio, Chocolate, Butter Pecan .65

Sherbets: Lemon, Lime, Raspberry .50

## Fruits

Apple .40 Pears .45

Grapes .60

Banana .50

Baked Apple .50

Imported Roquefort .70  
Liederkrantz .55

Blue Cheese .50  
American .50

Camembert .50  
Cream .55

Swiss .55  
Cottage .40

Coffee (Pot) .45  
Tea .45

Demi-Tasse .25

Golden Guernsey Milk, 1/2 Pint .25  
Chocolate Milk .25

Iced Tea .45

Bread and Butter .25

Iced Coffee .45