



The Shamrock





The Great Gildersleeve (Hal Peary) . . .
one of radio's most popular comedy stars,
is an even more entertaining personality in
person, bringing wit and song to The
Shamrock's Cavalcade of Stars.

Shamrock Champagne Cocktail 1.50

Dinner

PRICE OF THE ENTREE DENOTES PRICE OF ENTIRE MEAL

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| <i>Fruit Cup Supreme</i> | <i>Sea Food Cocktail</i> | <i>Marinated Herring</i> |
| <i>Iced Cantaloupe</i> | | <i>Bowl of Relishes</i> |
| <i>Vegetable Juice</i> | <i>Tomato Juice</i> | <i>Apple Juice</i> |
| <i>Manhattan Clam Chowder</i> | | <i>Consomme Celestine</i> |
| <i>Jellied Madrilene</i> | | <i>Cold Vichyssoise</i> |

Entrees

- Grilled Supreme of Red Snapper, Parsley Butter . 6.75*
- Filet of Sea Trout Saute Doria with Cucumbers . . 6.25*
- Fried Bay Scallops, Sauce Remoulade 6.50*
- Fresh Vegetable Dinner with Poached Egg . . . 4.75*
- Vol au Vent of Creamed Chicken a la Reine 7.00*
- Calf's Liver and Bacon Fines Herbes 7.25*
- Loin Lamb Chops Arlesienne 7.75*
- Roast Stuffed Young Turkey, Cranberry Sauce . . 7.75*
- Broiled Sirloin Steak Colbert 11.00*
- Prime Ribs of Beef with own Gravy 8.00*
- COLD: York Ham, Ox Tongue and Sliced Chicken with Salad Favorite 6.50*



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| <i>Pommes Paysanne</i> | <i>Baked Potato</i> | <i>Long Branch Potato</i> |
| <i>New Green Peas</i> | <i>Buttered Carrots</i> | <i>Cauliflower Polonaise</i> |



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| <i>Romaine and Tomato Salad</i> | <i>Heart of Lettuce Salad</i> |
| <i>French, Mayonnaise or Russian Dressing</i> | |



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| <i>Cup Custard with Crushed Strawberries</i> | <i>Pineapple Whipped Cream Pie</i> |
| <i>Chocolate Layer Cake</i> | <i>Cheese Strudel</i> |
| | <i>Frozen Smile</i> |
| <i>French Ice Cream: Chocolate, Vanilla or Coffee</i> | |

- CHEESE:** *Camembert* *Edam* *Roquefort* *Cream* *Swiss*
- Coffee* *Demi-tasse* *Tea* *Milk*

MAY WE SUGGEST ONE OF THE SUPERB WINES FROM OUR CELLARS

La Carte du Jour

Appetizers

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| <i>V-8 Cocktail .35</i> | <i>Tomato Juice .35</i> | <i>Imported Pate de Foie Gras 3.50</i> |
| <i>Supreme of Fruit .90</i> | <i>Canapes Assortis 1.25</i> | <i>Fresh Beluga Caviar 4.00</i> |
| <i>Nova Scotia Smoked Salmon 1.75</i> | <i>Bowl of Relishes .75</i> | <i>Clam Juice Cocktail .50</i> |
| <i>Crab Meat Cocktail 1.50</i> | <i>Cantaloupe .60</i> | <i>Sea Food Cocktail 1.50</i> |
| <i>Imported Sardines .90</i> | <i>Red Melon Balls au Kirsch .75</i> | <i>Shrimp Cocktail 1.25</i> |

Soups

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

Fish

- Broiled Red Snapper Hoteliere 2.40*
- Frog Legs Meuniere ou Provencale 3.00*
- Pompano Saute Amandines 3.75*
- Rainbow Trout Doria 2.50*
- Combination of Fresh Seafood Newburg 3.25*

Entrees

- Escalopine of Veal Marsala 3.00*
- Breast of Guinea Hen under Bell Eugenie (20 minutes) 3.75*
- Boneless Stuffed Squab Chicken Veronique (40 minutes) 4.00*
- Roast Pheasant, for 2 persons (55 minutes) 12.00*
- Whole Roast Rack of Lamb, for 2 Persons (40 minutes) 7:50*

From the Grill

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| <i>Double Loin Lamb Chop (25 min.) 3.20</i> | <i>Steak Minute 5.25</i> | <i>Lamb Chops (15 min.) 3.50</i> |
| <i>Half Broiled Chicken au Cresson (20 min.) 2.60</i> | <i>Whole Broiled Lobster (25 min.) 5.50</i> | |
| | <i>Roast Prime Ribs of Beef 4.25</i> | |

Cold Buffet

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| <i>Lobster Salad 3.25</i> | <i>Chicken Salad 2.50</i> | <i>Pate Maison 1.50</i> |
| <i>Crab Flakes Salad 2.25</i> | <i>Virginia Ham 2.00</i> | <i>Baked Ham with Jelly 1.70</i> |
| <i>Tuna Fish Ravigotte 2.00</i> | | <i>Assorted Cold Cuts 2.75</i> |

Vegetables

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| <i>Broccoli .65</i> | <i>Corn on the Cob .55</i> | <i>Fresh String Beans .70</i> |
| <i>Creamed Spinach .60</i> | <i>Lima Beans .60</i> | <i>Fresh Asparagus .75</i> |
| <i>Souffle Potatoes 1.00</i> | <i>French Fried .40</i> | <i>Baked .40</i> |
| <i>Creamed .50</i> | <i>Saute .50</i> | <i>Lyonnaise .50</i> |

Salads

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

Desserts

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| <i>Crepe Suzette 2.00</i> | <i>Petits Fours .40</i> | <i>Cherry Jubilee 2.00</i> |
| <i>Coupe Montmorency .80</i> | <i>French Pastry .50</i> | <i>Choice of Pies .45</i> |
| <i>Souffle Grand Marnier 1.75</i> | | <i>Broadway Cheese Cake .60</i> |
| <i>French Ice Cream: Vanilla, Coffee, Pistachio, Chocolate, Butter Pecan .65</i> | | <i>Peach Melba 1.00</i> |
| | | <i>Sherbets: Lemon, Lime, Raspberry .50</i> |

Fruits

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| <i>Apple .40</i> | <i>Pears .45</i> | <i>Banana .50</i> | <i>Baked Apple .50</i> |
| <i>Imported Roquefort .70</i> | <i>Blue Cheese .50</i> | <i>Camembert .50</i> | <i>Swiss .55</i> |
| <i>Liederkrantz .55</i> | <i>American .50</i> | <i>Cream .55</i> | <i>Cottage 40</i> |
| <i>Coffee (Pot) .45</i> | <i>Tea .45</i> | <i>Demi-Tasse .25</i> | <i>Golden Guernsey Milk, 1/2 Pint .25</i> |
| | <i>Iced Tea .45</i> | <i>Bread and Butter .25</i> | <i>Chocolate Milk .25</i> |
| | | | <i>Iced Coffee .45</i> |

No Cover Charge
Minimum Check 1.50 Per Person
plus Federal tax

Friday, June 16, 1950