

THE



ROOM

The International Club

OF HOUSTON

Appetizers and Soups

Petite Cocktail of Shrimp.....	1.00
Ripe Tomato Juice.....	.40
Half Pink Grapefruit.....	.40
Bouquet of Cherry Tomatoes Stuffed with Lobster.....	1.15
Ripe Strawberries Wrapped in Prosciutto.....	1.35
Executive Chef's Soup of the Day.....	.35
A demi-tasse of Broth.....	.25
Chilled Carrot Vichyssoise.....	.65
Cold Jellied Madrilene.....	.60
Henri Clipet's Pate Maison.....	1.00
Supreme of Cut Fruits with Anisette.....	1.00
A Salad of Crisp Garden Greens.....	.40
A Beefeater Martini, Dry.....	.85

Continental Buffet Lunch

(TWO COURSES)

COLD . . .

An offering of Selected Appetizers

HOT . . .

Choice of two Chef's features, Seasonal Vegetables

1.95

From the Executive's Grill:

The President 3.95

Bone-In Minute Sirloin
Long Branch Potatoes
Crisp Salad Greens with Roma Dressing

The Vice-President 2.75

Special Sirloin Steak
Sandwich, French Fried Potatoes
Tossed Garden Greens with French Dressing

The House Committee Suggests:

The Chairman 1.95

*Ripe Avocado filled with Gulf
Shrimp Salad blended with Club Dressing*

The Co-Chairman 1.75

*Selected Fresh Fruits in season
Complimented by a Mound of Cottage
Cheese or Fruit Sherbet under
Parasol with Whipped Creamy Fruit Dressing*

The Rancher 5.25

*A very tender Petit Filet Mignon steak
Broiled to your order.
Served with French Fried Potatoes and a
Tossed Salad.*

"The Grill" Presents 2.85

*Hot Prime Rib of Beef (open face)
Sandwich with Whipped Potatoes
and Sliced Ripe Tomato*

The Dietician 1.95

*Slices of Breast of Chicken
on dry, crisp toast, with Cottage
Cheese and complimented by a glass
of Chilled Dry Champagne.*

Fisherman's Salad 2.75

*Mixed Seafood Salad, garnished with
Egg Quarters, Ripe Tomato Wedges
nested in Crisp Lettuce. Special Dressing.*

Out of the Sea 2.50

*Fillet of Red Snapper broiled to perfection
Caught from the Snapper banks in the Gulf
of Mexico. Served with French Fried
Potatoes and Salad of Crisp Greens.*

"King-Size" Beef Steak Burger 1.30

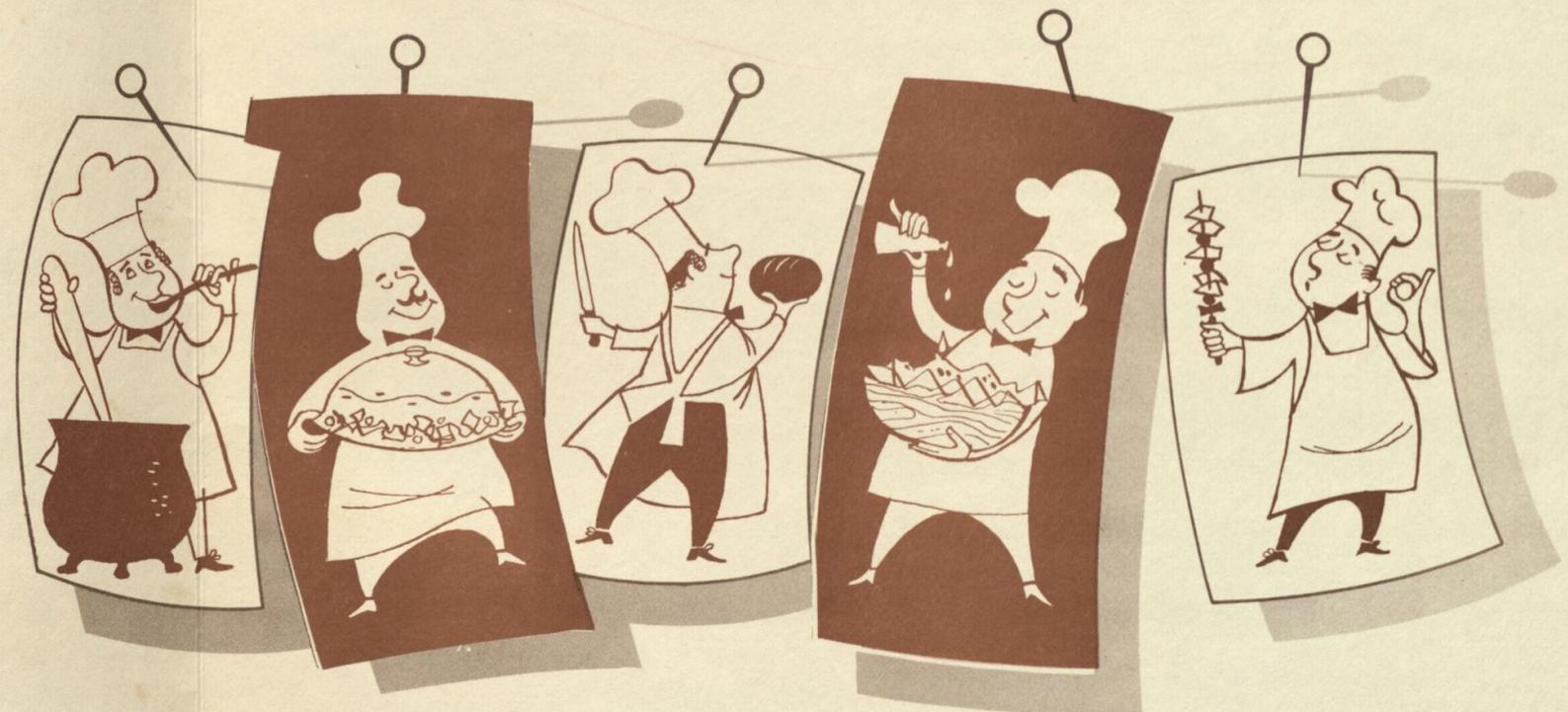
*Seasoned Beef off the Grill served on
Toasted Bun, Topped with Steak House
Sauce, Krinkle Kut Fried Potatoes —
Garniture.*

The Three Decker Club 1.60

*Three slices of Toast, Slices of White
Meat of Tender Chicken, Two Strips
of lean Bacon, Sliced Ripe Tomatoes,
Crisp Lettuce. Served with Saratoga
Chips, Spear of Dill Pickle — Spiced
Papaya.*

The Mariner 1.95

*Golden Fried Butterfly Shrimp with
Remoulade Sauce, Crisp Long Branch
Potatoes, Creamy Cole Slaw.*



A Light Dessert:

Pastry of France.....	.50
Vanilla or Coffee Ice Cream.....	.45
Pineapple or Raspberry Sherbet... ..	.45
Champagne Sherbet.....	.65
A Sherbet of Violets.....	.65
"Our" Cheese Cake.....	.50
Pies of Fresh Fruits.....	.50
Chocolate Mousse.....	.75
Grasshopper Cocktail.....	.85

For Distinctive Dining

in an Elegant Manner

The International Flavor of

THE GRILL ROOM

Beverage, of course:

Fragrant Coffee.....	.25
Hot or Iced Tea.....	.25
Sweet or Butter Milk.....	.25
Cafe Cognac Chantilly.....	1.25
Irish Coffee.....	1.25