



*P*ert BETTY REILLY, a Mexican-born colleen with a Latin American brogue, now joins The Shamrock's Cavalcade of Stars. With her is the versatile French pianist ROLLY ROLLS and, for a limited time only, the amazing MONTYNES, acrobalancers extraordinary.

Shamrock Champagne Cocktail 1.50

Dinner

PRICE OF THE ENTREE DENOTES PRICE OF ENTIRE MEAL

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| <i>Hearts of Celery and Olives</i> | <i>Oysters on Half Shell</i> |
| <i>Deviled Stuffed Eggs</i> | <i>Shrimp Cocktail</i> |
| <i>Apple Juice</i> | <i>Pineapple Juice</i> |
| <i>Potage Mongol</i> | <i>Green Turtle Soup</i> |
| <i>Jellied Chicken Broth</i> | <i>Cold Vichyssoise</i> |

Entrees

- Poached Eggs in Croustade Princesse* 4.75
- Supreme of Sea Trout Glazed Trianon* 6.25
- Grilled Filet of Red Snapper, Mushroom Butter* 6.75
- Fried Bay Scallops, Tartar Sauce, French Fried Onions* 6.50
- Cassolette of Chicken Tettrazzini* 7.00
- Rack of Spring Lamb Gourmet* 7.75
- Calf's Liver and Bacon a l'Anglaise* 7.25
- Roast Long Island Duckling, Sage Stuffing, Apple Sauce* . . 7.75
- Broiled Filet Mignon Choron* 11.50
- Prime Ribs of Beef, own Gravy and Yorkshire Pudding* . . 8.00
- COLD: Assorted Cuts with Swiss Cheese, Potato Salad and Pickle** 6.50



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| <i>Rissolees Potatoes</i> | <i>Baked Potato</i> | <i>Julienne Potatoes</i> |
| <i>Succotash</i> | <i>Buttered Mustard Greens</i> | <i>Carrots Vichy</i> |



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| <i>Tossed Green Salad</i> | <i>Hearts of Romaine</i> |
| <i>French, Mayonnaise, Shamrock or Madras Dressing</i> | |



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| <i>Moka Layer Cake</i> | <i>Bombe Montmorency</i> |
| <i>Cocoanut Custard Pie</i> | <i>Tutti Frutti Rice Pudding</i> |
| <i>French Ice Cream: Chocolate, Vanilla or Coffee</i> | |

CHEESE: Camembert, American Cheddar, Roquefort, Cream, Golden Rich



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| <i>Coffee</i> | <i>Demi-tasse</i> | <i>Tea</i> | <i>Milk</i> |
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MAY WE SUGGEST ONE OF THE SUPERB WINES FROM OUR CELLARS

Thursday, January 8, 1953

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

No Covert Charge
Minimum Check 3.50 Per Person
plus Federal tax

La Carte du Jour

Appetizers

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| <i>Supreme of Fruit</i> .90 | <i>Oysters on Half Shell</i> .90 | <i>Bowl of Relishes</i> .75 |
| <i>Nova Scotia Smoked Salmon</i> 1.75 | <i>Escargots Bourguignonne (6)</i> 1.50 | <i>Imported Pate de Foie Gras</i> 3.50 |
| <i>Crab Meat Cocktail</i> 1.50 | <i>Tomato Juice</i> .35 | <i>Fresh Beluga Caviar</i> 4.00 |
| <i>Imported Sardines</i> .90 | <i>Canapes Assortis</i> 1.50 | <i>Clam Juice Cocktail</i> .50 |
| <i>Melons In Season</i> | | <i>Seafood Cocktail</i> 1.50 |
| | | <i>Shrimp Cocktail</i> 1.25 |

Soups

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

Fish

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| <i>Broiled Red Snapper Hoteliere</i> 2.40 | <i>Fillet of Pompano Amandines</i> 3.75 |
| <i>Frog Legs Meuniere ou Provencale</i> 3.50 | <i>Combination of Fresh Seafood Newburg</i> 3.25 |
| <i>Rainbow Trout Doria</i> 2.50 | |

Entrees

- Escalopine of Veal Marsala* 3.00
- Broiled Butterfly Sirloin Steak Ambrosio* 7.00
- Grilled Calf's Sweetbread Virginia* 3.50
- Breast of Chicken Shamrock* 3.50
- Wild Mallard Duck, Cherries and Brandy Sauce, Indian Rice (for 2)* 10.00
- 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>Half Broiled Chicken au Cresson (20 min.)</i> 2.60 | <i>Double Loin Lamb Chop (25 min.)</i> 3.20 |
| <i>Roast Prime Ribs of Beef</i> 4.25 | <i>Steak Minute</i> 5.25 |
| <i>Sirloin Steak</i> 7.00 | <i>Sirloin Steak (for 2)</i> 14.00 |
| <i>Filet Mignon</i> 7.50 | <i>Lamb Chops (15 min.)</i> 3.50 |
| | <i>Chateaubriant (for 2)</i> 16.00 |

Cold Buffet

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| <i>Lobster Salad</i> 3.25 | <i>Chicken Salad</i> 2.50 | <i>Pate Maison</i> 1.50 |
| <i>Crab Flakes Salad</i> 2.25 | <i>Virginia Ham</i> 2.25 | <i>Baked Ham with Jelly</i> 1.70 |
| <i>Tuna Fish Ravigotte</i> 2.10 | | <i>Assorted Cold Cuts</i> 2.75 |

Vegetables

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| <i>California Asparagus</i> 1.00 | <i>Egg Plant</i> .45 | <i>Corn on the Cob</i> .55 | <i>Fresh String Beans</i> .70 |
| <i>Creamed Spinach</i> .60 | <i>Broccoli</i> .70 | <i>Corn Saute</i> .55 | <i>Lima Beans</i> .60 |
| | | | <i>New Peas</i> .65 |
| POTATOES: | <i>French Fried</i> .40 | <i>Parsley</i> .40 | <i>Saute</i> .50 |
| | <i>Creamed</i> .50 | <i>Lyonnaise</i> .50 | <i>Souffle</i> 1.00 |

Salads

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

Desserts

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| <i>Coupe Saint Jacques</i> .80 | <i>Petits Fours</i> .40 | <i>Cherry Jubilee</i> 2.00 | <i>Baked Alaska, for 2 persons</i> 3.00 |
| <i>Souffle Grand Mariner</i> 1.75 | <i>French Pastry</i> .50 | <i>Choice of Pies</i> .45 | <i>Broadway Cheese Cake</i> .60 |
| <i>Crepe Suzette</i> 2.00 | <i>Sherbets: Lemon, Raspberry, Pineapple</i> .50 | <i>Parfait Shamrock</i> .75 | <i>Snow Ball</i> .75 |
| <i>French Ice Cream: Vanilla, Coffee, Strawberry, Chocolate, Butter Pecan</i> .65 | | | |

Cheese and Fruits

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| <i>Imported Roquefort</i> .70 | <i>Blue Cheese</i> .50 | <i>Camembert</i> .50 | <i>Golden Rich</i> .55 |
| <i>Liederkrantz</i> .55 | <i>American Cheddar</i> .50 | <i>Cream</i> .55 | <i>Cottage</i> .40 |
| <i>Pear or Apple</i> .40 | <i>Baked Apple with Cream</i> .55 | | <i>Sliced Banana in Cream</i> .50 |

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| <i>Coffee (Pot)</i> .45 | <i>Demi-Tasse</i> .25 | <i>Tea</i> .45 | <i>Iced Tea</i> .45 |
| <i>Iced Coffee</i> .45 | | <i>Milk, 1/2 Pint</i> .25 | <i>Bread and Butter</i> .25 |

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