



*The Pine Grill*

**THE SHAMROCK**

May we suggest one of the Superb Wines  
from our Cellars

	Rhine	Rose	
	Moselle	Burgundy	
Chablis	<i>Shamrock Champagne</i>		Bordeaux
	<i>Cocktail</i>		
Sauterne	1.50		Sparkling

☆ ☆ ☆  
**Chef's Plate Lunch**  
1.75

Codling Fish Cake with Noodles, Tomato Sauce  
Salad du Jour  
Coffee, Tea or Milk  
Rolls and Butter  
☆ ☆ ☆

**Special Lunch**  
2.25

Grapefruit Juice  
or  
Clam Chowder  
☆  
Broiled Filet of Red Snapper, Anchovy Butter  
or  
Chicken Chow Mein Canton Style  
or  
Braised Pork Loin Valle d'Ange  
☆  
Rosettes Potatoes      Creamed Celery  
☆  
Vegetable Salad  
☆  
Cherry Whipped Cream Pie  
☆  
Coffee, Tea, Milk or Coca-Cola  
☆  
Rolls and Butter  
No Substitution

Friday, October 21, 1949

**Luncheon**

**Appetizers...**

Shrimp Cocktail . . . 1.00	Oysters . . . . . .65	Clam Juice Cocktail . .40
Fruit Cup . . . . . .75	French Sardines . . .85	Half Grapefruit . . .40
Grapefruit Juice . . . . .30	Red Tomato Juice . . . . .30	

**Soups...**

Clam Chowder . . . . . .45	Consomme Vermicelli . . . . .40
Cold Cream Vichyssoise . . . . .45	Jellied Madrilene . . . . .40

**Luncheon Suggestions...**

Omelette with Curried Shrimp . . . . .1.15
Codling Fishcake, Tomato Sauce . . . . .1.30
Broiled Filet of Red Snapper, Anchovy Butter . . . . .1.90
Frog Legs Meuniere . . . . .2.75
Braised Pork Loin Valle D'ange . . . . .1.75
Chicken Chow Mein Canton Style . . . . .2.25
Brown Roast Beef Hash with Poached Egg . . . . .2.25

**Cold Buffet...**

Cracked Crabs, Remoulade Sauce . . . 1.60	Chicken Salad . . . . . 2.25
Shrimp Salad . . . . . 1.75	Baked Ham . . . . . 1.50
Tuna Fish Ravigotte . . . . . 1.75	Ham Roulade and Chicken Salad Riviera 1.75
Cold Salmon Tartar . . . . . 1.65	Cold Cuts with Chicken . . . . . 2.25
Sea Food Remoulade en Shell . . . . . 1.50	Virginia Ham . . . . . 2.00
Cold Prime Roast Beef . . . . . 3.25	

**From the Grill...**

Minute Steak (10 min.) . . . . . 3.50	Lamb Chops (15 min.) (2) 3.00; (1) 1.75
Filet Mignon (15 min.) 5.50	Sirloin Steak 5.50
	Half Broiled Chicken (20 min.) 2.25

**Vegetables...**

New Peas . . . . . .45	Baked Potato . . . . . .35
Buttered Lima Beans . . . . . .40	Steamed Potatoes . . . . . .35
Imported French Peas . . . . . .65	Fresh Creamed Corn . . . . . .50
Fresh String Beans . . . . . .45	

**Salads...**

Shamrock Mixed Green Vinaigrette . . .55	Lettuce and Tomato . . . . . .60
String Bean . . . . . .65	Fruit Salad Plate with Cottage Cheese 1.25
Bowl of Fresh Fruit Salad . . . . .1.50	Chef's Salad . . . . . 1.25
DRESSINGS: Russian, French,	Mayonnaise or Hitching Post

**Sandwiches...**

Toasted Ham and Cheese .90	Western . . . . . .75	Tongue and Ham . . .85
Egg, Tomato and Lettuce .50	Italian Salami . . . . .80	Sardine . . . . . .65

**Desserts...**

Savarin with Fruit Sauce . . . . . .45	Chocolate Pecan Pudding . . . . . .40
Cherry Whipped Cream Pie . . . . . .45	Assorted Fruit Pies . . . . . .40
Broadway Cheese Cake . . . . . .45	French Pastry . . . . . .35
Cup Custard . . . . . .35	

**French Ice Cream...**

Fresh Peach . . .50	Vanilla . . .50	Chocolate . . .50	Coffee . . .50
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**Sherbets...**

Orange . . . . .45	Lemon . . .45	Lime . . . .45	Raspberry . . .45
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**Fruits...**

Orange . . . . . .25	Apple . . . . . .35	Pears . . . . . .40
Grapes . . . . . .50	Banana . . . . . .40	Pineapple . . . . .40
Stewed Fruits . . . . . .45		

**Cheese...**

Imported Roquefort . . .50	Camembert . . . . .45	Liederkrantz . . . . .55
Swiss . . . . . .50	American . . . . .45	Cottage . . . . . .30

**Beverages...**

Coffee, per Pot 25, Cup .15	Tea or Chocolate .25	Sanka .25	Postum .25
Demi-Tasse . . . . .15	Buttermilk, 1/2 Pt. .20	Iced Tea . . . . . .25	
Iced Coffee . . . . .25	Coca-Cola . . . . .25	Golden Guernsey Milk, 1/2 Pt. .20	
Chocolate Milk . . . . .20	Bread and Butter . . . . .15		