



the Pine Room

DINNER

MENU

**Shamrock
Champagne
Cocktail
1.00**

♦ ♦ ♦ **Dinner** ♦ ♦ ♦

Price of Entree Denotes Price of Entire Meal

Appetizers and Soups

Choice of One

Mixed Relishes	Iced Fruit Cup	Head Cheese Ravigotte
Shrimp Cocktail	Wine Herring Filets	Imported Sardines
White Bean Soup Family Style COLD. Chicken Broth	Madrilene	Consomme Garni Vichyssoise

Entree Suggestions

STUFFED OMELETTE ORIENTALE	2.30
BROILED FLORIDA SWORDFISH STEAK, MUSHROOM BUTTER HOTELIERE	3.25
SCALLOPED LOBSTER AND CRAB FLAKES IN CREAM AU GRATIN	3.75
HALF SPRING CHICKEN FRICASSEE POULETTE, BAKED RICE VALENCIA	3.35
BROILED COUNTRY HAM STEAK, GLAZED PINEAPPLE RING, ORANGE SAUCE	3.35
CHOPPED BEEF TENDERLOIN STEAK, SAUTE MUSHROOM SAUCE	3.10
PRIME RIBS OF BEEF, NATURAL GRAVY, WATERCRESS	4.50
COLD: ROAST LARDED SIRLOIN OF BEEF Potato Salad Garniture	3.10

Potatoes

Louisiana Yams	Parsley Potato	Pan Roasted Potatoes
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Vegetables

Broccoli Polonaise	Creamed Spinach	Corn on the Cob
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Salads

DOCTOR SALAD LORENZO DRESSING	SALAD FLORENCE
<i>Dressings: Shamrock, French, Mayonnaise, Madras</i>	

Desserts and Cheese

Choice of One

Apple or Banana Cream Pie	Strawberry Parfait	Angel Food Cake
French Pastry	Blackberry Pie	Royal Pudding

Cheddar	Golden Rich	Blue	Cream
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CHOICE OF ICE CREAM OR SHERBET

Drinks

Coffee	Tea	Milk	Coca-Cola	Pepsi-Cola
Sanka	Buttermilk	Fortified Defatted Milk	Iced Tea or Coffee	
Extra Cup of Coffee .15				

**You May Order the Entree Only. \$1.00 Less than Dinner Price
(Served with Potato or Vegetable, Rolls and Butter)**

Ask for our LITTLE MENU. The Children will like them for Souvenirs

*The Chef
Suggests...*

SOUTHERN BARBECUED ROUND OF BEEF

Served with Baked Beans, Sliced Tomatoes
and Cole Slaw

2.35

PLANKED CHOPPED SIRLOIN STEAK
BOUQUETIERE,

Grilled Spanish Onions, Green Salad

2.50

GOLDEN FRIED JUMBO SHRIMP,

Remoulade Sauce,
Cole Slaw or Sliced Tomato

1.95

FRIED YOUNG CHICKEN
SOUTHERN STYLE,

Cream Gravy, Sweet Potato,
Corn Fritter and Bacon

2.25

BROILED PRIME T-BONE STEAK,

Baked Potato,
French Fried Onions, Special Mixed Salad

4.50

BROILED SIRLOIN STEAK,

Choice of Potatoes du Jour
and Special Mixed Salad

5.25

SPECIAL FILET MIGNON

Choice of Potatoes du Jour
and Special Mixed Salad

5.75

*Bread and Butter, Coffee, Tea or Milk
served without extra charge*

♦ ♦ ♦ **A La Carte** ♦ ♦ ♦

Appetizers

Shrimp Supreme 1.00	Clam Juice Cocktail .40	Half Grapefruit .40
Imported Sardines .85	Oysters on Half Shell .90	Melons in Season
Iced Fruit Supreme .75	Tomato Juice .30	Grapefruit Juice .30
Crabmeat Supreme 1.00	Nova Scotia Smoked Salmon .85	
	Bismark Herring Filets .75	

Soups

Beef Broth in Jelly .50	Vichyssoise .40
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From the Grill . . . no more than 30 minutes

Broiled Special Sirloin Steak 6.25	Lamb Chops (1) 1.75 (2) 3.00
Broiled Special Filet Mignon 6.50	Pork Chops (2) 2.00
Broiled Half Chicken 2.50	Broiled Calf's Liver Steak 2.80

Cold Buffet

Shrimp Salad with Green Peppers Remoulade	1.75
Tomato Stuffed with Seafood Salad, Mayonnaise	1.50
Sliced Philadelphia Capon Chiffonade and Cranberry Jelly	2.25
Baked York Ham with Spiced Peaches	1.50
Cold Cuts with Sliced Chicken and Mexican Cole Slaw	2.25

Vegetables and Salads

New Peas .45	Buttered Lima Beans .40	Fresh String Beans .45	Corn Saute .45
Fresh Vegetable Dinner with Poached Egg 1.35	Corn on the Cob .45		
Steamed Potatoes .35	French Fried Potatoes .35	Imported French Endives .80	
Hearts of Lettuce, Romaine or Chickory .40			
Choice of Shamrock, French, Mayonnaise or Madras Dressing			
Roquefort Cheese Dressing .25 extra			

Desserts

Layer Cake .35	Pie du Jour .35	Cup Custard .35
Cheese Cake .35	French Pastries .35	Shortcake .40
Chocolate or Strawberry Sundae .45	Snowball, Chocolate Sauce .45	
SHAMROCK'S SPECIAL FRENCH ICE CREAM .35		
Butter Pecan	Vanilla	Chocolate
Strawberry	Coffee	
With Chocolate or Butterscotch and Whipped Cream10 extra		
SHERBETS: Lemon, Raspberry, Pineapple30

Fruits

Pear or Apple .30	Sliced Banana with Cream .50
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Cheese

Imported Roquefort .50	Camembert .45	Liederkrantz .55
Golden Rich .50	American Cheddar .45	Cream .45

Drinks

Coffee, per Pot .30; Cup .20	Tea .20	Sanka .25	Hot Chocolate .20
Buttermilk .20	Milk .20	Fortified Defatted Milk .20	Postum .25
Chocolate Milk .20	Yogurt .45	Iced Tea .20	
Iced Coffee .25		Coca-Cola, Pepsi-Cola .25	