



THE
Charcoal Terrace

Let's Begin

JUMBO GULF SHRIMP SUPREME	1.50
LUMP CRABMEAT SUPREME	1.50
CHILLED FRESH FRUIT SUPREME75
CHOPPED CHICKEN LIVERS75
FRENCH ONION or SOUP DU JOUR..... <i>the cup</i>	.50
MARINATED HERRING75
ANTIPASTO MENDICINA75

Cut Thick, Broiled Juicy

*"You Can Be Sure,
Every Offering Is The Finest Procurable"*

TOP SIRLOIN CLUB	3.75
<i>A Most Succulent Cut — 10 oz.</i>	
CHEF'S SKEWER STEAK	3.50
<i>Tender Morsels of Sirloin on the Skewer</i>	
SIRLOIN STRIP STEAK	3.95
<i>Bone-in for Flavor, Most Delicious — 14 oz.</i>	
THE RIB EYE	4.75
<i>For the Ladies, 10 oz. and Soooo Tender</i>	
FILET MIGNON	4.95
<i>From the Heart of the Loin — 12 oz.</i>	
NEW YORK CUT SIRLOIN	5.50
<i>No Finer can be Offered — 14 oz.</i>	
LAMB CHOPS	3.95
<i>Thick, Tender, Delectable</i>	
CHOICE CENTER CUT PORK CHOPS	3.50
<i>Excitingly Palatable</i>	

A Choice

Hearts of Lettuce, Tossed Garden Greens,
Hearts of Romaine
Au Gratin, French Fried or Baked Potato
Beverage, of course

The Beefeater

GLORIOUS PRIME RIB OF BEEF
ROASTED TO PERFECTION IN ITS NATURAL SAUCE
A BAKED IDAHO POTATO, MIXED GREEN SALAD AND
BEVERAGE OF YOUR CHOICE

\$3.95

Fish 'n' Fowl

FILLET OF GULF RED SNAPPER.....	2.50
<i>Broiled or Saute Amandine</i>	
SOUTH AFRICAN LOBSTER TAILS.....	4.50
<i>From the Well of the Sea — Gently prepared</i>	
STUFFED BABY FLOUNDER.....	3.00
<i>With Crabmeat New Orleans</i>	
GOLDEN FRIED JUMBO SHRIMP.....	2.50
<i>Pride of the Gulf Coast — Sauce Remoulade</i>	
SOUTHERN STYLE CHICKEN IN THE SKILLET.....	2.50
<i>Taste Tinglin' with Hot Biscuits and Honey</i>	
HALF BROILED CHICKEN.....	2.50
<i>Young, Fresh, and Butter Sweet</i>	
BREAST OF CORNISH HEN CORDON BLEU	3.50
<i>Stuffed with Virginia Ham and Cheddar Cheese</i>	

with

A Salad of Tossed Greens
Au Gratin, French Fried or Baked Potato
and Beverage

How Sweet It Is

PARFAIT CREME DE MENTHE.....	.50
PEACH MELBA65
THE FAMOUS SHAMROCK HILTON ICE CREAM PIE.....	.55
BRANDIED CHERRIES GLACE.....	.75
FRENCH ICE CREAMS.....	.35
A TRAY OF FRENCH PASTRIES, <i>per selection</i>40
BILLOWY BANANA CREAM PIE.....	.40
APPLE PIE AND MELTED CHEDDAR.....	.40
FRENCH CAMEMBERT, ROQUEFORT, SWISS GRUYERE, AND LIEDERKRANZ WITH TOASTED WATER CRACKERS.....	.50

Garden Greenery

THE CHEF'S SALAD BOWL.....	1.85
<i>Garden Fresh Mixed Greens with Julienne of Ham, Chicken, and Cheese</i>	
THE MEDLEY OF FRUITS.....	1.75
<i>With Cottage Cheese or Fruit Sherbet, Chantilly Dressing</i>	
THE MARINER	2.75
<i>Main Lobster, Gulf Crabmeat and Jumbo Shrimp on Crisp Greens</i>	
STUFFED AVOCADO WITH JUMBO SHRIMP	2.50
<i>Blended with Special Dressing</i>	
THE CHARCOAL TERRACE SALAD	2.75
<i>Chunks of Choice Chicken Breast Nestled in Greenery</i>	

Accompanied by Waverly Wafers or
Oven Fresh Rolls
Roma, Castellana, Empire Room or
Charcoal Terrace Dressing

Reds,

Whites,

Rosé's

*To discover the
Pleasure of
Fine Wines
We invite You
to Explore
Our Wine List*

THE
Charcoal Terrace

THE *Shamrock Hilton* HOUSTON