



THE SHAMROCK

Shamrock Champagne Cocktail 1.50

Dinner

7.50

Heart of Celery, Green Olives and Pickles

Sea Food Cocktail a la Russe

or

Potage Sante

Filet of Red Snapper Glazed Duglere

or

Chopped Breaded Veal Cutlet Viennoise

or

Young Spring Chicken Saute Hunter Style

or

Roast Leg of Lamb, Fresh Mint Sauce

Lyonnaise Potatoes

Buttered String Beans

Salad Rachel

Frozen Chocolate Mousse

Petits Fours

Demi-Tasse

No Substitution

May we suggest one of the Superb Wines from our Cellars

Monday September 12, 1949

La Carte du Jour

Appetizers

Imported Pate de Foie Gras 3.50
 V-8 Cocktail .35
 Red Melon Balls au Kirsch 1.00
 Fruit Supreme Bacardi 1.00
 Nova Scotia Smoked Salmon 1.75

Red Tomato Juice .35
 Watermelon Relishes .60
 Cornets of Prosciutto Ham (3) 1.20
 Canapes Assortis 1.25
 Hearts of Palm Vinaigrette .90

Baker's Cantaloupe .65
 Fresh Beluga Caviar 4.00
 Clam Juice Cocktail .50
 Sea Food Cocktail 2.25
 Bowl of Relishes .75

Soups

Consomme Paysanne .50
 Cold Cream Vichyssoise .55

Onion Gratine .75

Cream Andalouse .55
 Jellied Madrilene .50

Fish

Red Snapper aux Fines Herbes 2.40

Filet of English Sole Bonne Femme 3.00

Supreme of Gulf Trout Amandines 2.50

Lobster a l'Americaine with Wild Rice 4.50

Terrapene Maryland 4.00

Entrees

Escalopine of Veal a la Milanaise 3.00

Boneless Stuffed Squab Chicken Veronique (30 minutes) 4.00

Tournedos Saute Rossini (20 minutes) 6.50

Whole Roast Rack of Lamb Persille Cadillac (40 minutes) 7.50

Larded Partridge en Cocotte Normande (20 minutes) 5.75

From the Grill

Chateaubriand Grilled, Bearnaise Sauce, Souffle Potatoes (for two, 25 min.) 14.00	Filet Mignon (15 min.) 6.50
Double Loin Lamb Chop (25 min.) 3.20	Lamb Chops (15 min.) 3.50
Spring Chicken Colbert, Whole (25 min.) 5.50	Prime Sirloin Steak (20 min.) 6.00
	Whole Broiled Lobster (25 min.) 6.50
	Roast Prime Ribs of Beef 4.25

Cold Buffet

Maine Lobster Salad 3.25
 Crab Flakes Salad 2.25
 Tuna Fish Ravigotte 2.00

Chicken Salad 2.50
 Virginia Ham 2.00

Pate Maison 1.50
 Baked Ham with Jelly 1.70
 Assorted Cold Cuts 2.75

Vegetables

Broccoli .65
 Creamed Spinach .60
 Souffle Potatoes 1.00
 Creamed .50

Fresh Creamed Corn .65
 Imported French Peas .75
 French Fried .40
 Saute .50

Fresh String Beans .70
 New Peas .65
 Baked .40
 Lyonnaise .50

Salads

Lettuce and Tomato .75

Alligator Pear .95

Hearts of Lettuce .65

Mixed Green .75

DRESSINGS: Russian, French, Mayonnaise or Hitching Post

Desserts

Crepe Suzette 2.00

Coupe Montmorency 1.00

Flaming Apricots Petit Duc 1.60

French Ice Cream: Vanilla, Coffee, Pistachio, Chocolate, Fresh Peach .65

Petits Fours .40

French Pastry .50

Assorted Fruit Pies .45

Sherbets: Lemon, Lime, Raspberry .50

Cherry Jubilee 2.00

Broadway Cheese Cake .60

Brandied Peaches Melba 1.75

Fruits

Grapes .70

Pear .60

Apple .50

Fresh Peach .30

Fresh Stewed Peaches .65

Imported Roquefort .70

Liederkrantz .55

Blue Cheese .50

American .50

Camembert .50

Cream .55

Swiss .55

Cottage .40

Coffee (Pot) .45

Tea .45

Demi-Tasse .25

Bread and Butter .25

Golden Guernsey Milk, 1/2 Pint .25

Chocolate Milk .25

Iced Coffee .45

*No Couvert Charge
 Minimum Check 7.50 Per Person*