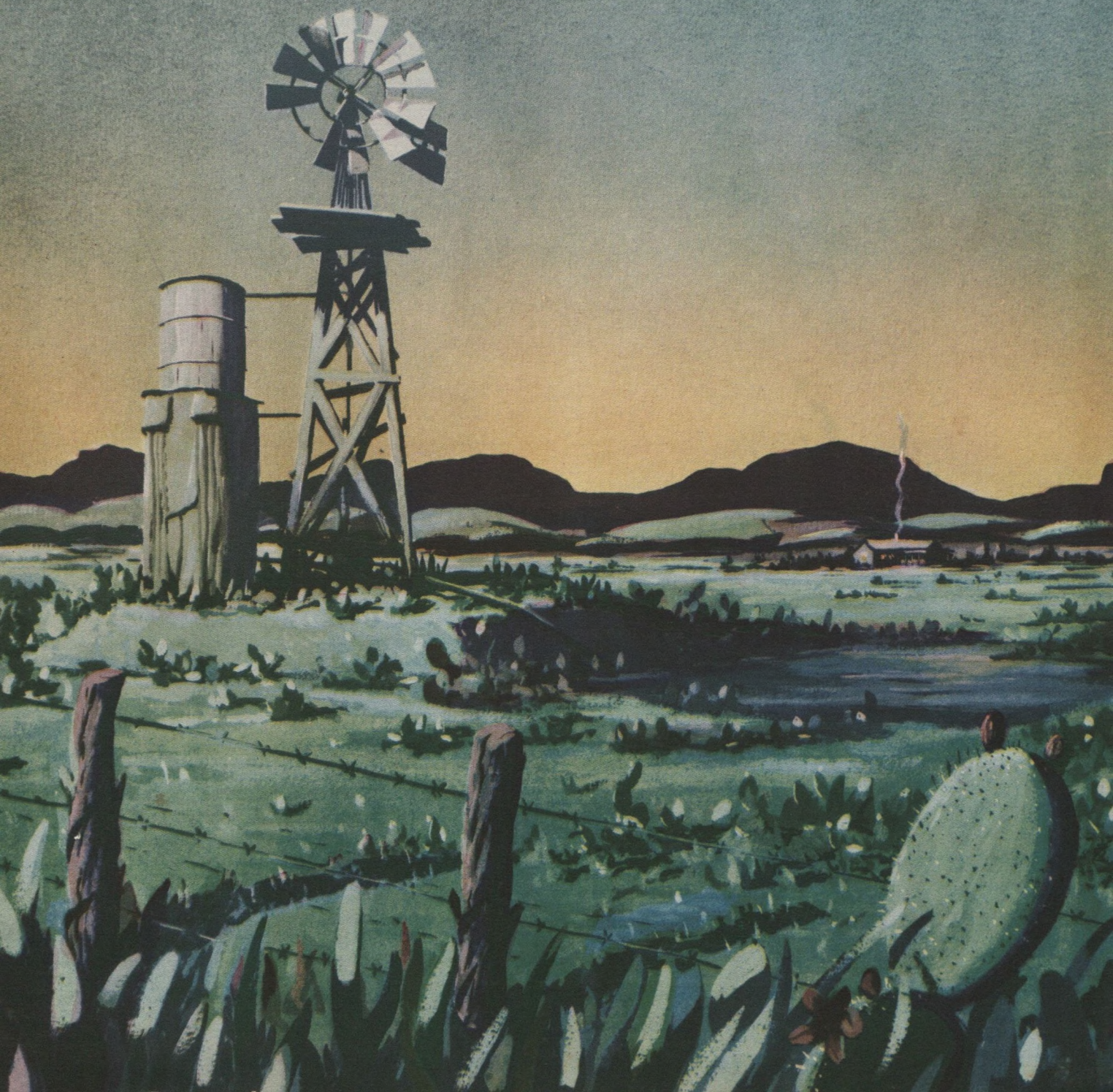


The Pine Grill



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 Special Dinner

3.25

Cantaloupe
or
Cream of Fresh Celery

☆

Grilled Supreme of Red Fish, Lemon and Butter

or

Cassolette of Calf's Sweetbreads Hongroise

or

Roast Long Island Duckling, Apple Sauce

☆

Parsley Potatoes

French New Peas

☆

Combination Salad

☆

Strawberry Sunday

☆

Coffee, Tea or Milk

☆

Bread and Butter

No Substitution

Dinner

Appetizers . . .

Hempstead Watermelon .65	French Sardines85	Baker's Cantaloupe . . .50
Shrimp Cocktail . . .1.00	Clam Juice Cocktail . .40	V-8 Cocktail30
Fruit Cup75	Half Grapefruit . . .40	Grapefruit Juice . . .30
Celery and Olives . . .45	Ripe Olives45	Red Tomato Juice . . .30

Soups . . .

Cream of Fresh Celery45	Consomme Double en Tasse . . .40
Cold Cream Vichyssoise . . .45	Jellied Madrilene40

Dinner Suggestions . . .

Filet of American Sole Saute Grenobloise1.25
Grilled Supreme of Red Fish, Lemon and Butter1.35
Cassolette of Calf's Sweetbread Hongroise2.00
Braised Top Sirloin with Stuffed Green Pepper and Mushrooms2.25
Roast Long Island Duckling, Apple Sauce2.60

Cold Buffet . . .

Cracked Crabs, Remoulade Sauce . . .1.60	Chicken Salad2.25
Shrimp Salad1.75	Baked Ham1.50
Tuna Fish Ravigotte1.75	Ham Roulade and Chicken Salad Riviera 1.75
Cold Salmon Tartar1.65	Cold Cuts with Chicken2.25
Sea Food Remoulade en Shell . . .1.50	Virginia Ham2.00
Cold Prime Roast Beef3.25	

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 Peas45	Baked Potato35
Braised Celery55	Creamed Potatoes40
Fresh Asparagus70	Fresh Creamed Corn50
Fresh String Beans45	

Salads . . .

Shamrock Mixed Green Vinaigrette . .55	Lettuce and Tomato60
String Bean65	Fruit Salad Plate with Cottage Cheese 1.25
Bowl of Fresh Fruit Salad1.50	Chef's Salad1.25
DRESSINGS: Russian, French,	Mayonnaise or Hitching Post

Sandwiches . . .

Toasted Ham and Cheese .90	Western75	Tongue and Ham . . .85
Egg, Tomato and Lettuce .50	Italian Salami80	Sardine65

Desserts . . .

Banana Layer Cake35	Strawberry Sundae50
Baba au Rum50	Assorted Fruit Pies40
Broadway Cheese Cake45	French Pastry35
Baked Apple60	Cup Custard35

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 . . .

Orange25	Fresh Peach25	Apple35
Stewed Fruits35	Fresh Cherries35	Pineapple40
	Fresh Stewed Peaches45	

Cheese . . .

Imported Roquefort50	Camembert45
Swiss50	American45
	Cottage30

Beverages . . .

Coffee, per Pot, .25, Cup .15	Tea or Chocolate .25	Sanka .25	Postum .25
Demi-Tasse . . .15	Buttermilk, 1/2 Pt. .25	Iced Tea25	
Iced Coffee . . .25	Coca-Cola25	Golden Guernsey Milk, 1/2 Pt. .30	
	Bread and Butter15		