



The Shamrock



CARMEN CAVALLARO, popularly known as "The Poet of the Piano," presents his brilliant and distinctive adaptations of both popular and classical music as he rejoins The Shamrock's Cavalcade of Stars. Also appearing is Louise Martell, sentimentally charming singer.

Shamrock Champagne Cocktail 1.50

Dinner

PRICE OF THE ENTREE DENOTES PRICE OF ENTIRE MEAL

<i>Shrimp Cocktail</i>	<i>Half Texas Grapefruit</i>	<i>Marinated Herring</i>
<i>Canapes of Imported Foie Gras</i>		<i>Heart of Celery and Olives</i>
<i>Apple Juice</i>	<i>Tomato Juice</i>	<i>Clam Juice</i>
<i>Potage Ambassadeur</i>	<i>Consomme Double Carmen</i>	
<i>Jellied Chicken Broth</i>		<i>Cold Vichyssoise</i>

Entrees

Supreme of Sea Trout, Saute Amandines 6.25
Grilled Red Snapper, Maitre d'Hotel 6.75
Fried Jumbo Frogs' Legs Remoulade, Onion Rings 6.65
Calf's Liver and Bacon, Fines Herbes 7.25
Grilled Ham Steak, Raisin Sauce 7.75
Boned Squab Chicken in Cocotte Paysanne 7.75
Roast Long Island Duckling, Sage Dressing, Apple Sauce . . 7.75
Steak Minute, Saute Mexicaine 9.00
Prime Ribs of Beef with own Gravy 8.00
COLD: *Spring Lamb and Philadelphia Capon with Fruit Salad* 6.50



<i>Sautees Potato</i>	<i>French Fried Potato</i>	<i>Baked Potato</i>
<i>Garden Spinach</i>	<i>Buttered Brussels Sprouts</i>	<i>Stewed Tomato</i>



<i>Combination Salad</i>	<i>Heart of Lettuce</i>
<i>French, Mayonnaise or Shamrock Dressing</i>	



<i>Pineapple Layer Cake</i>	<i>Bread and Butter Pudding</i>
<i>Peach Tart</i>	<i>Black Bottom Pudding</i>
	<i>Bombe Carmen</i>
<i>French Ice Cream: Chocolate, Vanilla or Coffee</i>	

CHEESE: *Camembert, American Cheddar, Roquefort, Cream, Golden Rich*



<i>Coffee</i>	<i>Demi-tasse</i>	<i>Tea</i>	<i>Milk</i>
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MAY WE SUGGEST ONE OF THE SUPERB WINES FROM OUR CELLARS

Monday, July 30, 1951

No Cover Charge
Minimum Check 1.50 Per Person
plus Federal tax

La Carte du Jour

Appetizers

<i>V-8 Cocktail</i> .35	<i>Escargots Bourguignonne (6)</i> 1.50	<i>Imported Pate de Foie Gras</i> 3.50
<i>Supreme of Fruit</i> .90	<i>Tomato Juice</i> .35	<i>Fresh Beluga Caviar</i> 4.00
<i>Nova Scotia Smoked Salmon</i> 1.75	<i>Canapes Assortis</i> 1.50	<i>Clam Juice Cocktail</i> .50
<i>Crab Meat Cocktail</i> 1.50	<i>Bowl of Relishes</i> .75	<i>Seafood Cocktail</i> 1.50
<i>Imported Sardines</i> .90		<i>Shrimp Cocktail</i> 1.25

Soups

<i>Consomme Julienne</i> .50	<i>Onion Gratine</i> .75	<i>Potage Saint Germain</i> .55
<i>Cold Vichyssoise Senegalaise</i> .55		<i>Jellied Madrilene</i> .50

Fish

<i>Broiled Red Snapper Hoteliere</i> 2.40	<i>Filets of English Sole Amandines</i> 2.95
<i>Frog Legs Meuniere ou Provencale</i> 3.00	<i>Combination of Fresh Seafood Newburg</i> 3.25
	<i>Rainbow Trout Doria</i> 2.50

Entrees

Escalopine of Veal Marsala 3.00
Broiled Salisbury Steak, French Fried Onions 3.50
Grilled Calf's Sweetbread Virginian 3.50
Breast of Guinea Hen under Bell Eugenie 3.75
Boneless Stuffed Squab Chicken Veronique (40 minutes) 4.00
Roast Pheasant, for 2 persons (55 minutes) 12.00
Whole Roast Rack of Lamb, for 2 Persons (40 minutes) 7:50

From the Grill

<i>Half Broiled Chicken au Cresson (20 min.)</i> 2.60	<i>Double Loin Lamb Chop (25 min.)</i> 3.20
<i>Roast Prime Ribs of Beef</i> 4.25	<i>Steak Minute</i> 5.25
<i>Sirloin Steak</i> 7.00	<i>Sirloin Steak (for 2)</i> 14.00
	<i>Filet Mignon</i> 7.50
	<i>Lamb Chops (15 min.)</i> 3.50
	<i>Chateaubriant (for 2)</i> 16.00

Cold Buffet

<i>Lobster Salad</i> 3.25	<i>Chicken Salad</i> 2.50	<i>Pate Maison</i> 1.50
<i>Crab Flakes Salad</i> 2.25	<i>Virginia Ham</i> 2.25	<i>Baked Ham with Jelly</i> 1.70
<i>Tuna Fish Ravigotte</i> 2.10		<i>Assorted Cold Cuts</i> 2.75

Vegetables

<i>Egg Plant, Fried, Stewed, Provencale</i> .60	<i>Fresh Asparagus</i> .75	<i>Corn on the cob</i> .55	<i>Fresh String Beans</i> .70
<i>Creamed Spinach</i> .60	<i>Broccoli</i> .70	<i>Corn Saute</i> .55	<i>Lima Beans</i> .60
			<i>New Peas</i> .65
POTATOES:	<i>Baked</i> .40	<i>French Fried</i> .40	<i>Parsley</i> .40
	<i>Creamed</i> .50	<i>Lyonnaise</i> .50	<i>Saute</i> .50
			<i>Souffle</i> 1.00

Salads

<i>Lettuce and Tomato</i> .75	<i>Alligator Pear</i> .95	<i>Hearts of Lettuce</i> .65	<i>Mixed Green</i> .75
DRESSINGS: <i>Shamrock, French, Mayonnaise or Hitching Post</i>			

Desserts

<i>Coupe Saint Jacques</i> .80	<i>Petits Fours</i> .40	<i>Cherry Jubilee</i> 2.00	<i>Baked Alaska, for 2 persons</i> 3.00
<i>Souffle Rothschild</i> 1.75	<i>French Pastry</i> .50	<i>Choice of Pies</i> .45	<i>Broadway Cheese Cake</i> 60
<i>Crepe Suzette</i> 2.00	<i>Sherbets: Lemon, Raspberry</i> .50		<i>Fresh Peach Short Cake</i> .50
<i>French Ice Cream: Vanilla, Coffee, Strawberry, Chocolate, Butter Pecan</i> .65			<i>Orange Surprise</i> .75

Cheese and Fruits

<i>Imported Roquefort</i> .70	<i>Blue Cheese</i> .50	<i>Camembert</i> .50	<i>Golden Rich</i> .55
<i>Liederkrantz</i> .55	<i>American Cheddar</i> .50	<i>Cream</i> .55	<i>Cottage</i> 40
<i>Peaches, Apricots, Plums, Cherries</i> .50		<i>Sliced Banana in Cream</i> .50	
<i>Coffee (Pot)</i> .45	<i>Demi-Tasse</i> .25	<i>Tea</i> .45	<i>Iced Tea</i> .45
<i>Iced Coffee</i> .45		<i>Milk, 1/2 Pint</i> .25	
	<i>Bread and Butter</i> .25		