

Emerald Room

The Shamrock



GENE AUSTIN, one of America's truly great song writers and singing personalities, joins the Cavalcade of Stars with a musical array of hits both old and new. With him in the entertainment spotlight is the spectacular ballroom dancing team of Eileen and Carver.

Shamrock Champagne Cocktail 1.50

Dinner

PRICE OF THE ENTREE DENOTES PRICE OF ENTIRE MEAL

Macedoine of Fruits	<i>Shrimp Cocktail</i>
Smoked Salmon	<i>Hearts of Celery and Olives</i>
Apple Juice	<i>Pineapple Juice</i>
<i>Boston Clam Chowder</i>	<i>Tomato Juice</i>
<i>Cold Madrilene</i>	<i>Consomme Royal</i>
	<i>Jellied Chicken Broth</i>

Entrees

Broiled Red Snapper, Baked Tomato Portugaise 6.75
Jumbo Frogs' Legs, Saute Fines Herbes 6.75
Fried Louisiana Oysters, Remoulade 6.25
Fresh Vegetable Dinner with Poached Egg 4.75
Milk Fed Spring Chicken in Cocotte Mascotte 7.75
Escalope of Veal, Saute Casimir 7.50
Turkey Cutlet Podjarski, Buttered Green Peas 7.00
Roast Leg of Spring Lamb, Mint Jelly 7.25
Broiled Sirloin Steak with Cauliflower Dubarry 11.00
Prime Ribs of Beef Cressonniere 8.00
COLD: *York Ham, Sliced Chicken and Ox Tongue with Tomato Salad* 6.50



<i>Lyonnais Potato</i>	<i>Baked Potato</i>	<i>Long Branch Potato</i>
<i>Tomato Provencale</i>	<i>Buttered Lima Beans</i>	<i>Broccoli Mimosa</i>



<i>Salad Verdurette</i>	<i>Iceberg Lettuce</i>
<i>French, Mayonnaise or Shamrock Dressing</i>	



<i>Bread and Butter Pudding</i>	<i>Praline Layer Cake</i>
<i>Lemon Chiffon Pie</i>	<i>Chocolate Sundae</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

All prices are our OPS ceiling prices or lower. A list showing our ceiling price for each item is available for your inspection

Friday, April 25, 1952

No Cover Charge
Minimum Check \$5.00 Per Person
plus Federal tax

La Carte du Jour

Appetizers

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

Soups

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

Fish

Broiled Red Snapper Hoteliere 2.40	Fillet of Pompano Amandines 3.75
Frog Legs Meuniere ou Provencale 3.50	Combination of Fresh Seafood Newburg 3.25
	Rainbow Trout Doria 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 Chicken Shamrock 3.50
	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

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

Cold Buffet

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

California Fresh Asparagus 1.25	Broccoli .70	Egg Plant .45	Corn Saute .55	Corn on the cob .55	Lima Beans .60	Fresh String Beans .70	New Peas .65
Creamed Spinach .60	Baked .40	Creamed .50	French Fried .40	Lyonnais .50	Parsley .40	Saute .50	Souffle 1.00

Salads

Lettuce and Tomato .75	Alligator Pear .95	Hearts of Lettuce .65	Mixed Green .75
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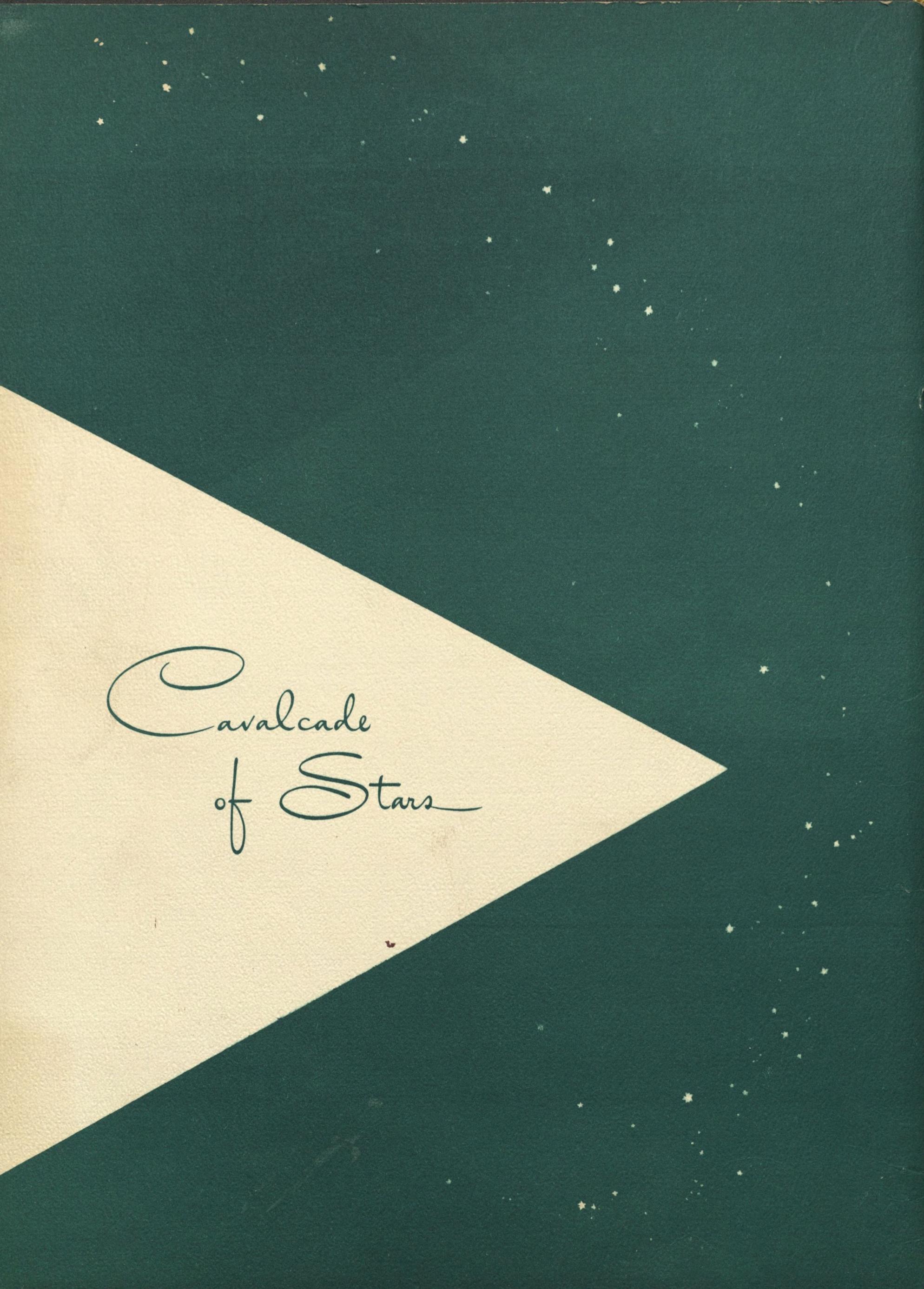
DRESSINGS: Shamrock, French or Mayonnaise

Desserts

Coupe Saint Jacques .80	Petits Fours .40	Cherry Jubilee 2.00	Baked Alaska, for 2 persons 3.00
Souffle Grand Marnier 1.75	French Pastry .50	Choice of Pies .45	Broadway Cheese Cake 60
Crepe Suzette 2.00	Sherbets: Lemon, Raspberry, Pineapple .50	Parfait Shamrock .75	Snow Balls .75
French Ice Cream: Vanilla, Coffee, Strawberry, Chocolate, Butter Pecan .65			

Cheese and Fruits

Imported Roquefort .70	Blue Cheese .50	American Cheddar .50	Camembert .50	Cream .55	Golden Rich .55	Cottage 40
Liederkrantz .55	Fresh Pear and Apple .50	Coffee (Pot) .45	Iced Coffee .45	Demi-Tasse .25	Milk, 1/2 Pint .25	Bread and Butter .25



Cavalcade
of Stars