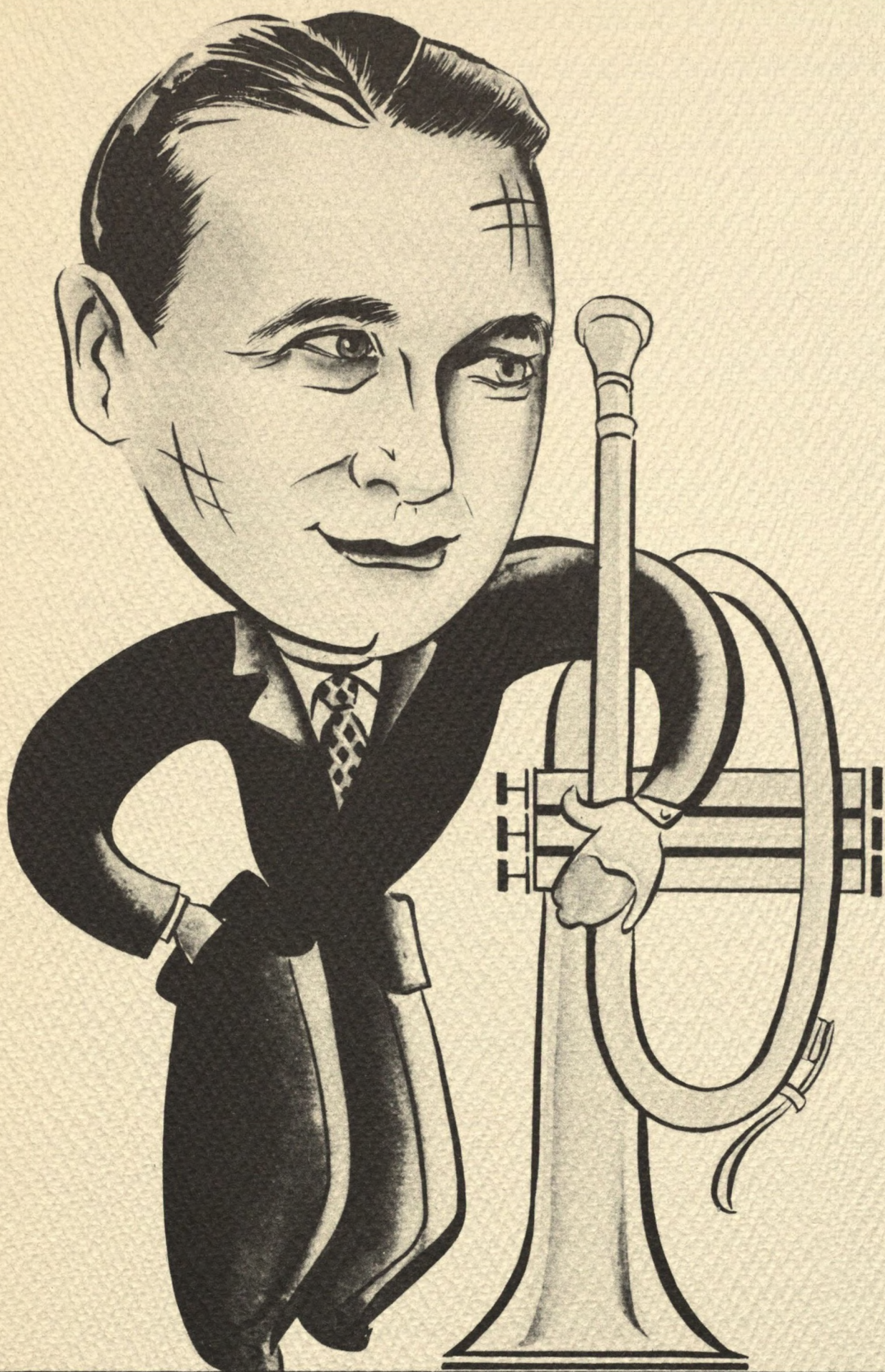




THE SHAMROCK

May we Suggest
 from The Shamrock's Cellar
 a Carefully Selected Wine from California,
 a Rare Imported Wine from One of
 Europe's Great Vineyards . . .
 or the Wine of Festivity
 Champagne

La Carte du Jour

Hors d'Oeuvres

Imported Pate de Foie Gras 3.50									
Blue Point Oysters .80	Cape Cods .80	Little Neck Clams .75	Fresh Beluga Caviar with Blinis 4.00						
Fruit Supreme Bacardi .90	Cornets of Prosciutto Ham (3) 1.20	Shrimp Cocktail 1.10	Avocado Chantilly .75						
Nova Scotia Smoked Salmon (3) 1.75	Canapes Assortis 1.50		Esturgeon (3) 2.00						
			Bowl of Relishes .75						

Potages

Consomme Fermiere .50	Cream of Tomato aux Croutons Souffles .50	Bisque of Lobster .90
Petite Marmite 1.00	Onion Soup au Gratin .75	Boula-Boula .85

Poissons

Filet of Pompano Amandine 2.75		
Frog Legs Saute Provencale 3.50		
Filet of English Sole Bonne Femme 2.75		
Broiled Darne of Salmon with Cepes 3.00		
Escargots de Bourgogne 3.00		
Maine Lobster a l' Americaine 4.00		
Terrapene Maryland 4.00		

Entrees

Breaded Lamb Chops with Asparagus Tips Marechale 3.50	
Royal Squab en Cocotte Veronique 4.50	
Calf's Sweetbread with Mushrooms Under Bell 2.75	
Chicken Saute Archiduc 2.75	
Escalopine of Veal au Marsala 2.75	
Whole Rack of Lamb Mascotte 8.50	

Rotis

Roast Pheasant (2) 10.00	Guinea Hen (2) 6.50	Chicken Reine (2) 6.50
Long Island Duckling (3) 8.00		Roast Prime Rib of Beef 4.50

Grillades

Chateaubriand Grilled, Bearnaise Sauce, Souffle Potatoes 14.00		Prime Sirloin Steak 6.00
Double Loin Lamb Chop 2.90	Filet Mignon 6.00	Lamb Chops 2.85
		Spring Chicken Colbert, Whole 5.50

Legumes

Lima Beans Fines Herbes .70	Fresh String Beans .70	New Peas .65
Creamed Spinach .60	Broccoli Hollandaise .65	Cauliflower .70
Broiled or Creamed Mushrooms 1.00		Fresh Vegetable Dinner with Poached Egg 1.35
Souffle Potatoes 1.00	French Fried .40	Baked .40
Hashed in Cream .40		Saute or Lyonnaise .35

Salades

Romaine .60	Mixed Green .65	Lettuce .60	Alligator Pear .75	Endive .75
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Entremets

Crepes Suzette 2.00	Souffle Grand Marnier 2.50	Parfait Fernande .85	Petits Fours .40
Frozen Eclairs .60	Cherries Jubilee 2.00	Coupe Nesselrode .75	French Pastry .50
Baked Alaska (2) 1.50	Frozen Smile .80		Ice Cream .65

Fruits

Grape .70	Pear .45	Apple .40
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Your Favorite Cheese .75

Cafe Diable (2) 2.50	Demi Tasse .25	Certified Milk .25
Coffee (Pot) .45	Tea .45	Guernsey Milk .30
	Ice Tea .45	Ice Coffee .45

Bread and Butter .25

From 8:30 \$2.00 Cover Charge