



THE SHAMROCK

*Shamrock Champagne Cocktail 1.50*

## Dinner

7.50

*Heart of Celery, Green Olives and Pickles*

*Iced Melon Cup Arlequin*

or

*Cream of Fresh Tomato*

*Broiled Swordfish Steak Chives Butter*

or

*Breaded Veal Cutlet Sautee Milanaise*

or

*Boned Squab Chicken en Cocotte Clamart*

or

*Roast Leg of Spring Lamb, Mint Sauce*

*O'Brien Potatoes      Buttered Lima Beans*

*Mixed Green Salad*

*Biscuit Glace Mogador*

*Petits Fours*

*Demi-Tasse*

No Substitution

*May we suggest one of the Superb Wines from our Cellars*

Tuesday, August 23, 1949

*No Cover Charge  
Minimum Check 7.50 Per Person*

## 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  
Pompano Amandine 3.25

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      Prime Sirloin Steak (20 min.) 6.00  
Spring Chicken Colbert, Whole (25 min.) 5.50      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  
Lyonnais .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

French Pastry .50

Petits Fours .40

Assorted Fruit Pies .45

Cherry Jubilee 2.00  
Broadway Cheese Cake .60  
Brandied Peaches Melba 1.75  
Sherbets: Lemon, Lime, Raspberry .50

### Fruits

Grapes .70  
Fresh Peach .30

Pear .60  
Fresh Cherries .40

Apple .50  
Fresh Stewed Peaches .65

Your Favorite Cheese .75

Coffee (Pot) .45

Iced Tea .45

Demi-Tasse .25  
Tea .45  
Bread and Butter .25

Golden Guernsey Milk, 1/2 Pint .25  
Iced Coffee .45