



 **The Shamrock**





Lum and Abner, whose Jot 'Em Down Store at Pine Ridge, Ark., remains one of radio's most successful "little business" enterprises, come out from behind the counter as Chet Lauck (Lum) and Norris Goff (Abner) to entertain Shamrock Supper Club guests.

# Dinner

PRICE OF THE ENTREE DENOTES PRICE OF ENTIRE MEAL

<i>Grapefruit Supreme</i>	<i>Marinated Herring</i>	<i>Shrimp Cocktail</i>
<i>Headcheese with Pickles</i>		<i>Bowl of Relishes</i>
<i>Apple Juice</i>	<i>Tomato Juice</i>	<i>Vegetable Juice</i>
<i>Potage Crecy</i>	<i>Consomme aux Profiteroles</i>	
<i>Cold Chicken Broth</i>		<i>Jellied Madrilene</i>

## Entrees

*Omelette Stuffed with Creamed Chicken Hash* . 4.75  
*Baked Red Snapper with Tomato Duglere* . . . . 6.75  
*Grilled Filet of Sea Trout Vero-Beach* . . . . . 6.25  
*Fried Bay Scallops with Bacon, Sauce Tartar* . . . 6.50  
*Long Island Duckling Montmorency* . . . . . 7.75  
*Breaded Veal Cutlet Saute with Noodles Milanaise* 7.50  
*Spring Lamb Chop Mixed Grill* . . . . . 7.00  
*Roast Philadelphia Capon, Rice*  
*Stuffing, Giblet Sauce* . . . . . 7.75  
*Broiled Filet Mignon Stanley* . . . . . 11.50  
*Roast Prime Ribs of Beef with own Gravy* . . . . 8.00  
**COLD:** *Assorted Cuts and Sliced Turkey with*  
*Cucumber and Tomato Salad* . . . . . 6.50



<i>Pommes Dauphine</i>	<i>Baked Potato</i>	<i>French Fried Potato</i>
<i>Lima Beans Fines Herbes</i>	<i>Buttered Beets</i>	<i>Fresh Asparagus Mimosa</i>



<i>Mixed Green Salad</i>	<i>Heart of Romaine Salad</i>
<i>French, Mayonnaise or Russian Dressing</i>	



*Cup Custard with Fresh Strawberries*    *Chocolate Cake with Raspberry Jam*  
*Profiteroles Chantilly*  
*Cherry Whipped Cream Pie*                    *Spumoni Sabayon Sauce*  
*French Ice Cream: Chocolate, Vanilla or Coffee*

**CHEESE:** *Camembert*    *Edam*    *Roquefort*    *Cream*    *Swiss*



*Coffee*    *Demi-tasse*    *Tea*    *Milk*

MAY WE SUGGEST ONE OF THE SUPERB WINES FROM OUR CELLARS

# La Carte du Jour

## Appetizers

<i>Oysters</i> .75	<i>Tomato Juice</i> .35	<i>Imported Pate de Foie Gras</i> 3.50
<i>V-8 Cocktail</i> .35	<i>Cornets of Prosciutto Ham (3)</i> 1.20	<i>Fresh Beluga Caviar</i> 4.00
<i>Supreme of Fruit</i> .90	<i>Canapes Assortis</i> 1.25	<i>Clam Juice Cocktail</i> .50
<i>Nova Scotia Smoked Salmon</i> 1.75	<i>Bowl of Relishes</i> .75	<i>Seafood Cocktail</i> 1.50
<i>Crab Meat 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 Cream Vichyssoise</i> .55		<i>Jellied Madrilene</i> .50

## Fish

*Broiled Red Snapper Hoteliere* 2.40  
*Frog Legs Meuniere ou Provencale* 3.00  
*Pompano Saute Amandines* 3.75  
*Rainbow Trout Doria* 2.50  
*Combination of Fresh Seafood Newburg* 3.25

## Entrees

*Escalopine of Veal Marsala* 3.00  
*Breast of Guinea Hen under Bell Eugenie (20 minutes)* 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>Double Loin Lamb Chop (25 min.)</i> 3.20	<i>Steak Minute</i> 5.25	<i>Lamb Chops (15 min.)</i> 3.50
<i>Half Broiled Chicken au Cresson (20 min.)</i> 2.60		<i>Whole Broiled Lobster (25 min.)</i> 6.50
	<i>Roast Prime Ribs of Beef</i> 4.25	

## 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> 2.00	<i>Baked Ham with Jelly</i> 1.70
<i>Tuna Fish Ravigotte</i> 2.00		<i>Assorted Cold Cuts</i> 2.75

## Vegetables

<i>Broccoli</i> .65	<i>Fresh Creamed Corn</i> .65	<i>Fresh String Beans</i> .70
<i>Creamed Spinach</i> .60	<i>Lima Beans</i> .60	<i>Fresh Asparagus</i> .75
<i>Souffle Potatoes</i> 1.00	<i>French Fried</i> .40	<i>New Peas</i> .65
<i>Creamed</i> .50	<i>Saute</i> .50	<i>Baked</i> .40
		<i>Lyonnais</i> .50

## Salads

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

## Desserts

<i>Crepe Suzette</i> 2.00	<i>Petits Fours</i> .40	<i>Cherry Jubilee</i> 2.00
<i>Coupe Montmorency</i> .80	<i>French Pastry</i> .50	<i>Choice of Pies</i> .45
<i>Souffle Maison</i> 1.75		<i>Broadway Cheese Cake</i> .60
<i>French Ice Cream: Vanilla, Coffee, Pistachio, Chocolate, Butter Pecan</i> .65		<i>Peach Melba</i> 1.00
		<i>Sherbets: Lemon, Lime, Raspberry</i> .50

## Fruits

<i>Apple</i> .40	<i>Pears</i> .45	<i>Banana</i> .50	<i>Baked Apple</i> .50
<i>Imported Roquefort</i> .70	<i>Blue Cheese</i> .50	<i>Camembert</i> .50	<i>Swiss</i> .55
<i>Liederkrantz</i> .55	<i>American</i> .50	<i>Cream</i> .55	<i>Cottage</i> .40
<i>Coffee (Pot)</i> .45		<i>Demi-Tasse</i> .25	<i>Golden Guernsey Milk, 1/2 Pint</i> .25
<i>Tea</i> .45			<i>Chocolate Milk</i> .25
	<i>Iced Tea</i> .45	<i>Bread and Butter</i> .25	<i>Iced Coffee</i> .45