

**THE  
SHAMROCK  
HILTON**

**PINE ROOM**

**M E N U**

# Pine Room Dinner



**A  
Glass**

Champagne Cocktail..	1.00
Pink Champagne.....	1.00
Dinner Wine .....	.35
Premium Beer.....	.40
Imported Beer.....	.75

**OUR SPECIALTY**  
*Beefeater Dinner*

**Roast Prime Rib of Beef**  
*A large generous slice  
of Roast Prime Rib with  
its natural juices*

**3.95**

Baked Idaho Potato  
Mixed Green Salad  
Dinner Rolls  
Your Choice of Beverage

*As An Appetizer*

Supreme of Fresh Fruit.....	.75
Gulf Shrimp Cocktail Supreme.....	1.25
Large Chilled Tomato Juice .....	.50
Fresh Lump Crabmeat Cocktail .....	1.25
Marinated Herring in Sour Cream .....	.85
Nova Scotia Smoked Salmon.....	1.25

*Featured Soups*

Chilled Vichyssoise .60	Jellied Madrilene .50
Consomme with Rice .35	Philadelphia Pepper Pot .35
Tureen .60	

*Specialty Desserts*

Pearadise Pie .35	Rum Chiffon Pie .35
French Pastry .40	Banana Cream Pie .40
Cheese Cake .40	Fresh Apple Pie .35
Cup Custard .35	Fruit Sherbet .35
Shamrock Ice Cream Pie .55	Assorted French Ice Creams .35
Blueberry Upside Down Cake .35	

*Your Choice of Beverage*

Fragrant Hot Coffee .20	Pot of Tea .20	Hot Chocolate .25
Postum or Sanka .25	Milk .20	Buttermilk .20
Iced Tea or Coffee .25		

*For Dinner Tonight*

**VIENNA SCHNITZEL**

*(Pounded Veal Cutlet Saute in Butter)*  
*Home Made Noodles with Cheese* ..... 2.75

**SLICED BREAST OF TURKEY ON TOAST POINTS**

*Sauce Poulette Glace, Julienne Potatoes* ..... 2.75

**FRIED SELECT OYSTERS (8)**

*Sauce Remoulade, Au Gratin Potatoes, Cole Slaw* ..... 2.50

**ROAST FRESH LEG OF PORK**

*Apple Sauce, Leaf Spinach, Whipped Potatoes* ..... 2.75

**CHEF'S BROILED TOP SIRLOIN STEAK**

*Mushroom Cap, Buttered Asparagus,  
Baked Idaho Potato* ..... 4.25

**CURRIED CUBES OF LAMB A L'INDIENNE**

*Baked Rice Pilaff, Major Grey Chutney* ..... 2.90

**CHOPPED BEEF STEAK PLATTER**

*with French Fried Onion Rings, Long Branch Potatoes* .. 2.85



*Complementing the above entrees, you will be served*

- A Salad of Tossed Greens
- Oven Fresh Dinner Rolls
- Your Choice of Beverage

*Broiled to Your Order*

STRIP SIRLOIN STEAK .....	5.50
PETITE FILET MIGNON .....	4.50
HAM STEAK HAWAIIAN .....	2.75
MINUTE SIRLOIN STEAK .....	4.25
TEXAS T-BONE STEAK .....	4.95
SPRING LAMB CHOPS .....	3.95

*Served with our Special Salad, Baked or French  
Fried Potato and Dinner Rolls*

*Something Light*

**BUTTERFLY JUMBO SHRIMP**

*Sauce Remoulade, Long Branch Potatoes, Cole Slaw* 1.95

**CHEF'S SALAD BOWL**

*Topped with Julienne of Ham, Swiss Cheese and Chicken* 1.75

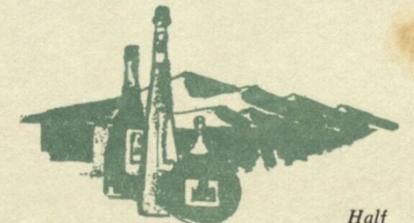
**SLICED BREAST OF YOUNG TEXAS TURKEY**

*with Smithfield Virginia Ham, Potato Salad, Spiced Peach* 2.50

*Sandwiches*

Baked Ham and Swiss Cheese .....	1.00
Sliced Breast of Chicken .....	1.15
Broiled Sirloin Steak Sandwich .....	2.75
De Luxe Club Sandwich .....	1.60

**A  
Bottle**



	Bottle	Half Bottle
Paul Masson Burgundy .....	2.25	1.25
Buena Vista Cabernet Rose .....	2.50	1.50
Wente Bros. Grey Riesling .....	2.50	1.50
Paul Masson Pink Champagne .....	6.00	3.25
Lancers Crackling Rose .....	6.00	3.25

**THE SHAMROCK HILTON**  
HOUSTON, TEXAS  
Saturday Evening #1