





# GO TEXAN!

at the HOUSTON FAT STOCK SHOW  
*Shamrock Champagne Cocktail 1.00*

## Dinner

PRICE OF THE ENTREE DENOTES PRICE OF ENTIRE MEAL

- |  |                       |                       |
|--|-----------------------|-----------------------|
| Macedoine of Fruit   | Shrimp Cocktail       | Antipasto             |
| Marinated Herring  |                       | Oysters on Half Shell |
| Tomato Juice   | Celery and Olives     | Apple Juice           |
| Potage Crecy   |                       | Consomme Brunoise     |
| Jellied Chicken Gumbo  |                       | Vichyssoise           |
| <i>Entrees</i>   |                       |                       |
| Stuffed Omelette Orientale   |                       | 3.60                  |
| Supreme of Florida Pompano   | Saute Palm Beach      | 5.25                  |
| Baked Virginia Ham with Spinach Fleuron,<br>Madeira Sauce  |                       | 5.00                  |
| Breaded Veal Culet Holstein  |                       | 5.00                  |
| Broiled Filet Mignon with<br>Mushroom Top Bearnaise  | 8.50 Extra Cut        | 10.00                 |
| Roast Tom Turkey, Corn Bread Dressing  | Giblet Sauce          | 4.75                  |
| Prime Ribs of Beef, Natural Gravy, Watercress  |                       | 6.00                  |
| COLD: Assorted Cold Cuts with<br>Sliced Duckling Beef Tongue, and<br>Spiced Peaches . . . . . 4.75 |                       |                       |
| Champs Elysees Potatoes  | Baked Potato          | Long Branch Potatoes  |
| Mixed Vegetables   | Buttered String Beans | Corn Saute Mexicaine  |
| Salad Nicoise  |                       | Iceberg Lettuce       |
| French, Mayonnaise, Shamrock Dressing  |                       |                       |
| Banana Pie   |                       | Tipsy Squire          |
| Apple Pie  |                       | Bombe Georgette       |
| French Pastry  |                       | Black Bottom Pie      |
|  | Chocolate Gold        | Cake                  |

- French Ice Cream: Chocolate, Vanilla or Coffee
- CHEESE: Camembert, American Cheddar, Roquefort, Cream, Golden Rich
- Coffee Demi-tasse Tea Milk

MAY WE SUGGEST ONE OF THE SUPERB WINES FROM OUR CELLARS  
 \$2.50 Couvert No Minimum at Anytime

Saturday, February 5, 1955

## La Carte du Jour

### Appetizers

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|--------------------------------|----------------------------------|--------------------------|
| Supreme of Fruit .90           | Cantaloupe .60                   | Bowl of Relishes .75     |
| Nova Scotia Smoked Salmon 1.75 | Escargots Bourguignonne (6) 1.50 | Fresh Beluga Caviar 4.00 |
| Crab Meat Cocktail 1.50        | Tomato Juice .35                 | Clam Juice Cocktail .50  |
| Imported Sardines .90          | Canapes Assortis 1.50            | Seafood Cocktail 1.50    |
| Melons In Season               |                                  | 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 2.25    | Fillet of Pompano Amandines 3.75          |
| Frog Legs Menuiere ou Provencale 3.00 | Combination of Fresh Seafood Newburg 3.25 |
|                                       | 7Rainbow Trout Doria 2.50                 |

### Entrees

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|---------------------------------|---|
| Escalopine of Veal Marsala 3.00 | Broiled Butterfly Sirloin Steak Ambrosio 7.00                           |
|                                 | Grilled Calf's Sweetbread Virginia 3.00                                 |
|                                 | Breast of Chicken Shamrock 3.50   |
|                                 | Wild Mallard Duck, Cherries and Brandy Sauce, Indian Rice (for 2) 10.00 |
|                                 | Roast Pheasant, for 2 persons (55 minutes) 12.00                        |
|                                 | Whole Roast Rack of Lamb, for 2 persons (40 minutes) 7.50               |

### From the Grill

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|--|--------------------------------------|
| Broiled Half 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 7.00                    |
|  | Lamb Chops (15 min.) 3.50            |
|  | Chateaubriand (for 2) 16.00          |

### Cold Buffet

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|--------------------------|--------------------|---------------------------|
| Lobster Salad 3.25       | Chicken Salad 2.50 | Pate Maison 1.50          |
| Crab Flakes Salad 2.25   | Virginia Ham 2.25  | Baked Ham with Jelly 1.75 |
| Tuna Fish Ravigotte 2.10 |                    | Assorted Cold Cuts 2.75   |

### Vegetables

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|---------------------------|------------------|---------------------|------------------------|
| California Asparagus 1.00 | Egg Plant .45    | Corn on the Cob .55 | Fresh String Beans .60 |
| Creamed Spinach .60       | Broccoli .70     | Corn Saute .55      | Lima Beans .60         |
|                           |                  |                     | New Peas .60           |
| POTATOES:                 | French Fried .40 | Parsley .40         | Saute .50              |
|                           | Creamed .50      | Lyonnaise .50       | Souffle 1.00           |

### Salads

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

### Desserts

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|-------------------------|---------------------|---------------------|---------------------------------|----------------------------------|
| Layer Cake .40          | Pie Du Jour .40     | Apple Pie .40       | Banana Cream Pie .40            | Strawberry, Chocolate Sundae .50 |
| Choice of Ice Cream .45 | French Pastries .35 | Cup Custard .40     | Cheese Cake .45                 | Shortcake .50                    |
| Snowball .50            | Crepe Suzette 2.00  | Cherry Jubilee 2.00 | Baked Alaska for 2 persons 3.00 | Choice of Sherbet .35            |

### Cheese and Fruits

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|------------------------|----------------------|---------------|----------------------------|
| Imported Roquefort .70 | Blue Cheese .50      | Camembert .50 | Golden Rich .55            |
| Liederkrantz .55       | American Cheddar .50 | Cream .55     | Cottage .40                |
| Pear or Apple .40      |                      |               | Sliced Banana in Cream .50 |

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|-------------------|----------------|------------|----------------|--------------------|-----------------------------|
| Coffee (Pot) .45  | Demi-Tasse .25 | Tea .35    | Iced Tea .40   | Iced Coffee .45    | Milk .25                    |
| Hot Chocolate .45 | Sanka .45      | Postum .45 | Buttermilk .25 | Chocolate Milk .25 | Fortified Defatted Milk .25 |

# The Shamrock

CAVALCADE OF STARS