



Sunday, October 23, 1949

Shamrock Champagne Cocktail 1.50

... Appetizers ...

Fresh Beluga Caviar 4.00	
Oysters75	Clam Juice Cocktail50
Nova Scotia Smoked Salmon 1.75	Fruit Supreme Bacardi 1.00
Cracked Crabs, Remoulade Sauce 1.85	Shrimp Cocktail 1.25
Cornets of Prosciutto Ham (3) 1.20	Bowl of Relishes75
Red Tomato Juice35	V-8 Cocktail35
Grapefruit Juice35	Pineapple Juice40
Canapes Assortis 1.25	Hearts of Palm Vinaigrette90

... Soups ...

Potage Cultivateur55	Consomme Brunoise50	Onion Gratine75
Beef Consomme50	Petite Marmite 1.00	Chicken Consomme50

... Dinner Suggestions ...

Fried Louisiana Oysters, Tartar Sauce 1.40
Grilled Filet of Gulf Trout Maitre d'Hotel 1.50
Frog Legs Provencale 3.00
Pompano Saute Amandines 3.25
Calf's Liver Saute Lyonnaise 2.25
Brochette of Lamb Kebab a la Turque 2.25
Roast Top Sirloin of Beef Forestiere 2.50
Braised Fricandeau of Veal Bourgeoise 2.60
Potted Milk Fed Chicken Shamrock 2.60
Roast Prime Ribs of Beef 3.75

... From the Grill ...

Chateaubriand Grilled Bearnaise Sauce Souffle Potatoes (for two, 40 min.) 14.00	
Prime Sirloin Steak (35 min.) 6.00	Filet Mignon (30 min.) 6.50
Double Loin Lamb Chop (35 min.) 3.20	Lamb Chops (25 Min.) 3.50
Spring Chicken Colbert, Whole (35 min.) 5.50	

... Vegetables ...

New Lima Beans70	Creamed Spinach60	Fresh String Beans70
Broccoli65	New Peas65	Cauliflower70
Broiled or Creamed Mushrooms 1.25	Fresh Creamed Corn65	Imported French Peas75
Fresh Vegetable Dinner with Poached Egg 1.35	Baked Potato40	
Soufflee 1.00	French Fried40	Au Gratin50
Hashed Brown50	Saute50	Lyonnaise50
Hashed Cream50	Parsley35	Julienne35

... Cold Suggestions ...

Jellied Chicken Consomme50	Chicken Salad 2.50
Jellied Madrilene50	Pate Maison 1.50
Cold Cream Vichyssoise55	Imported Pate de Foie Gras 3.50
Half Lobster Parisienne 3.25	Assorted Cold Cuts 2.75
Maine Lobster Salad 3.25	Roast Prime Ribs of Beef 3.75
Crab Flakes Salad 2.25	Virginia Ham 2.00
Tuna Fish Salad Ravigotte 2.00	Baked Ham with Jelly 1.70

... Salads ...

Romaine60	Waldorf85	Mixed Green75
Lettuce65		Alligator Pear95

DRESSINGS: Russian, French, Mayonnaise or Hitching Post

... Desserts ...

Maple Pecan Layer Cake .45	Broadway Cheese Cake .60	Assorted Fruit Pies45
Caramel Custard Cup .45	Petits Fours40	Frozen Smiles80
Biscuit Glace Fantaisie .45	Cherry Jubilee 2.00	French Pastry50
French Ice Cream65		

... Fruits ...

Apple40	Pears45	Grapes60
Banana50	Stewed Fruits60	

... Cheese ...

Liederkrantz75	American55	Imported Roquefort .75	Swiss75
Cream55	Cottage55	Camembert75	Gruyere75

... Beverages ...

Coffee (Pot)45	Iced Coffee45	Demi-Tasse25
Tea45	Iced Tea45	Golden Guernsey Milk25
Chocolate Milk25	Bread and Butter25	

A CHARGE OF FIFTY CENTS PER PERSON IS ADDED TO ALL ROOM SERVICE DINNER CHECKS