

The Shamrock

Pine
Grill

**Shamrock
Champagne
Cocktail
1.25**

Luncheon

Appetizers

- Orange and Grapefruit Cocktail .75
- Shamrock Terrine .75
- Tomato Juice .30

- Apple Juice .30

IMPORTED SARDINES . . .85
SHRIMP COCKTAIL . . .1.00

- Salami and Stuffed Olives .60
- Mustard Pickles .40
- Pineapple Juice .30

Soups

- Potage Parisienne .45

- Cold Madrilene .40

- Consomme Royal .40

Luncheon Specialties

SERVED WITH COFFEE, TEA OR MILK

With Choice of Appetizer or Soup and Dessert
With Salad

- FRIED EGGS WITH MINCED KIDNEYS TURBIGO,
French Fried Potatoes 1.35 1.80
- GRILLED FILET OF RED SNAPPER, LEMON BUTTER,
Parsley New Potatoes 2.10 2.55
- SUPREME OF SEA TROUT SAUTE ANTIBOISE
with Boiled Potato 1.50 1.95
- BROWN LAMB STEW PRINTANIER,
New Potatoes and Buttered String Beans 2.10 2.55
- CREAMED CHICKEN HASH ON TOAST WITH POACHED EGG,
String Beans and Carrots Vichy 2.25 2.70
- BROILED PORK CHOPS, SAUCE PIQUONTE,
Mashed Potatoes and String Beans 1.90 2.35

Salads

- PINEAPPLE AND CREAM CHEESE SALAD HEARTS OF LETTUCE
- Dressings: Shamrock French Mayonnaise Madras

Desserts

- Cocoanut Custard Pie .40
- Tutti Frutti Pudding .40
- Moka Layer Cake .40
- Apricot Pie .40
- Cup Custard .40
- Cheese Cake .55
- Apple Pie .40
- French Pastry .35
- Banana Cream Pie .45
- SHAMROCK'S SPECIAL FRENCH ICE CREAM50
- Butter Pecan Vanilla Chocolate Strawberry Coffee
- With Chocolate or Butterscotch and Whipped Cream .10 extra
- SHERBETS45
- Lemon Raspberry Pineapple

Beverages

- Coffee .20
- Tea .25
- Milk .20
- Chocolate .35
- Sanka .25
- Postum .25
- Buttermilk .20
- Coca-Cola .25
- Pepsi-Cola .25

Thursday, January 8, 1953

Ask for our LITTLE MENU. The children will like them for Souvenirs

All prices are our OPS ceiling prices or lower. A list showing our ceiling price for each item is available for your inspection

Try Our Fine Wines and Selection of Beers and Ales

Chef Ferrand's Famous Salads

Served with Bread and Butter; Coffee, Tea or Milk

With Appetizer or Soup and Dessert

- COMBINATION OF FRESH SEAFOOD SALAD
with Diced Celery, Sliced Tomato, Quartered Eggs on Crisp Lettuce 1.75 2.15
- PINE GRILL SPECIAL FRUIT SALAD, including Pineapple, Grapefruit
and Orange Slices topped with Cottage Cheese and Whipped
Cream Dressing on Crisp Lettuce, with Thin Rye Bread Toast . . 1.50 1.90
- AVOCADO STUFFED WITH SHRIMP OR CHICKEN, and Diced Celery,
Blended with Special Dressing 1.50 1.90
- FAMILY STYLE CHICKEN SALAD and Celery, Mixed with Mayonnaise
Dressing, Quartered Eggs, Sliced Tomato and Capers 2.25 2.65

Cold Buffet

Served with Bread and Butter; Coffee, Tea or Milk

- Sliced Young Texas Turkey with York Ham 1.75
- Vegetable Salad, Mayonnaise, Sliced Tomato and Dill Pickle
- Sliced Cold Roast Pork with Chicken Loaf 1.50
- Half a Peach filled with Creamed Cottage Cheese, Cole Slaw Mexicaine and Potato Chips
- Large California Tomato Stuffed with Diced Ham, Chicken and Celery Remoulade 1.50
- Sliced Egg, Dill Pickles and Fritos
- Assorted Cold Cuts with Virginia Ham, Roast Beef, Head Cheese and Sliced Capon 2.50
- Potato Salad, Sliced Tomato, Spiced Peaches

Sandwiches

SERVED WITH COFFEE, TEA OR MILK

- BLUE TAVERN: Ham and Swiss Cheese, Potato Salad, Mayonnaise and Mustard Pickle90
- SPINDLETOP DISCOVERY: Smoked Salmon and Cream Cheese 1.10
- LONE STAR: Turkey, Ox Tongue, Swiss Cheese, Sliced Egg and Cole Slaw 1.35
- PINE GRILL: De Luxe Hamburger on Toasted Bun with Barbecue Sauce, Mashed Potatoes and Pickles .85
- SHAMROCK CLUB: Chicken, Crisp Bacon, Sliced Tomato and Lettuce, Remoulade Sauce 1.50

From the Grill... no more than 30 minutes

- Ham Steak, Raisin Sauce 2.50
- Lamb Chops (2) 2.80
- Pork Chops (2) 2.05
- Minute Steak 5.05
- Half Chicken Colbert 2.55
- T Bone Steak 4.55
- Special Sirloin Steak 6.55
- Prime Filet Mignon 6.80

Served with Special Mixed Salad, Potatoes, and Tea, Coffee or Milk

- CHEESE: Imported Roquefort .50
- Camembert .45
- Golden Rich .45
- Blue .45
- Cream .45