

Scandia



"VELKOMMEN TILBORDS!"

HORS D'OEUVRES

Our individual "COLD CABARET" served at your table and consisting of all the delicacies for which the smörgåsbord is famous. Served for no less than 2 persons, per person 5.00

Smörgås Bricka, for two or more, per person	2.00
Shrimp Cocktail 1.75	Lobster Cocktail 1.85
Avocado Cocktail, Russian Dressing	1.50
Marinated Herring95
Iceland Matjes Herring, Sour Cream	1.10
Danish Liver Pate85
Herring Filets in Cherry Heering	1.50
Herring Filets in Sherry	1.25
Assorted Herring Appetizer (Silde Anretning), per person	1.75
Gravlaks with Dill Sauce	1.85
<i>The great Salmon of the north cured in the old Viking manner.</i>	
Shrimps in Dill	1.85
<i>Mediterranean Shrimps cooked with aquavit and dill.</i>	
Louisiana Oysters on the Half Shell	2.00
Cherrystone Clams on the Half Shell	1.85
Cracked Fresh Dungenes Crab (in season)	2.25
Fresh Smoked Baltic Salmon (in season)	2.75
<i>"Via S.A.S. over the Pole"</i>	
Papaya with Crab, illumine	2.00
Iranian Smoked Sturgeon 2.25	on Smörgås 1.85
The Cured Ham with Golden-Ripe Melon	1.85



APPETIZERS THE HOT DELIGHTS

Viking Plättar	2.00
<i>Miniature pancakes flavored with aquavit and served with sour cream and Danish caviar.</i>	
The Coquille	1.85
<i>Small Norwegian lobster tails, white wine sauce, peeled stoned grapes.</i>	
The Crepe	1.85
<i>Tender pancake wrapped around tiny coral-pink Shrimps in Dill and Hollandaise, glazed under fire.</i>	
The Great Hamlets Dagger	2.00
<i>Tiny lobster tails deviled and broiled on the skewer, served with an ice-cold sauce made with caviar and aquavit.</i>	
The Mushrooms with Deviled Crab	1.85
<i>Tender crabmeat cooked with shallots and mustard and stuffed in mushroom caps.</i>	
The Mushrooms with Snails	1.85
<i>Tender vineyard snails cooked in mushroom caps with garlic and walnut butter.</i>	
THE SHELLS:	
Oysters	2.00
<i>Baked in their shell with a fine herb puree, seasoned with aquavit.</i>	
Clams	1.85
<i>Mincd and Cooked with Butter, Garlic and Shallots and White Wine, Stuffed in Their Own Shells and Baked.</i>	

AQUAVIT SERVED ICE COLD WITH BEER

Aalborg95	Tuborg Bottle85
O.P. Anderson's95	Carlsberg Bottle85
Kron-Brännvinn95	Olympia Bottle60
Löitens95	Schlitz Bottle65
Tuborg or Carlsberg Draft75	Budweiser Bottle65

FISH AND SHELLFISH

Danish Sole, Specialty of the House	4.50
<i>Cooked in chablis, stuffed with coral pink shrimps in lobster sauce, glazed with white wine sauce.</i>	
Danish Plaice (Rödspättar)	4.00
<i>The flounder of the North Sea breaded and sauteed in butter. Sauce Remoulade a part.</i>	
The Danish Trout	4.25
<i>Filets of the rainbow sauteed with tiny lobster tails and peeled grapes.</i>	
The Virgin-Lobster Tails	4.00
<i>Tiny Norwegian lobster tails breaded in fresh crumbs and fried with fresh parsley and sauce remoulade.</i>	
Broiled Fresh Lake Superior Whitefish (Boned)	4.50
<i>With Cucumbers in Sour Cream</i>	



SALADS

Scandia Salad	1.35
Ice-Cold Sliced Tomatoes85
Avocado Salad	1.00
Heart of Iced Lettuce.....	.85
Caesar Salad Bowl for two.....	2.25
Cold Green Asparagus, Vinaigrette.....	1.25
Large French Asparagus, Hot or Cold, Vinaigrette	1.50
Our Special Salad Bowl with Crisp Mixed Greens and French Dressing	1.00
with Danish Bleu Dressing.....	1.25
Imported Belgian Endives	1.50
Wilted Bib Lettuce.....	1.25
Wilted Spinach Salad.....	1.25



VEGETABLES

Fresh Tender Broccoli.....	.85
<i>with Hollandaise</i>	1.25
Freshly Cooked Green Asparagus.....	.95
<i>with Hollandaise</i>	1.25
Lyonnais, Hashed Brown Potatoes.....	.75
Souffle Potatoes	1.50
Au Gratin Potatoes, Cottage Fried or Anna Potatoes75
Puree of Fresh Peas95
Carrots Vichy95
Creamed Spinach95

SOUPS

Swedish Pea Soup85
Curried Turtle	1.00
Vichyssoise85
Suedoise85
Gazpacho85

For appetizers only — additional service charge added

LORD MENU MAY 1961

STEAKS AND CHOPS

Our Regular Cuts of U.S.D.A. Prime Beef

New York Cut Sirloin.....	6.50
Tenderloin Steak.....	5.50
Filet Mignon.....	5.75
Two Double French Lamb Chops.....	4.75
Double Porterhouse Steak.....	14.50
A Special Tournedo, Bearnaise.....	4.75
Top Sirloin Steak.....	4.75
Sirloin Steak a la Minute—(Husets Specialitet).....	5.50

Above served with large baked or French Fried Potatoes.



PLANKED STEAKS

Special cuts of Sirloin or Tenderloin for two or more persons, charcoal-broiled and finished on Oak Plank with potato border and many kinds of vegetables, served with fresh mushrooms and bearnaise sauce, per person.....

Planked Chopped Sirloin Steak with Mushroom Sauce.....	4.00
Chateau-Briand for 2—Potatoes Souffle.....	13.50
Bordelaise Sauce.....	1.00
Sauce Bearnaise.....	1.00
French Fried Onions.....	1.00

—SCANDIA SPECIALTIES—

Kalvfilet Oskar.....	4.85
(Veal cutlet saute, garnished with asparagus tips, crablegs, sauce bearnaise)	
Böf Med Lög.....	5.00
(Tenderloin steak with onions fried in butter)	
Biff Lindström.....	3.50
(Chopped sirloin steak mixed with chopped beets, onions and capers, topped with fried egg)	
Dansk Hakke Böf.....	3.25
(Chopped sirloin fried in butter, smothered in fried onion sauce)	
Källdolmar.....	3.75
The tender leaves of white cabbage filled with a veal and pork stuffing with rice. Braised in the Swedish manner and served with cucumber salad and Lingon.	

Spring Chicken Saute, Louise.....	4.00
(Unjointed, sauteed in butter with shallot and fresh mushrooms, finished with fresh cream and a dash of old sherry)	
Tournedos Theodora.....	5.25
(Two small filet mignons garnished with gooseliver, bouquets of fresh vegetables, sauce madeira)	
Lammesaddel for 2 or more.....	per person 4.85
(Young filet of lamb, roasted and prepared in the Scandia way, carved and served at your table)	
"Viking Sword" (Served for no less than 2 persons) per person.....	6.00
(Large Brochette of Broiled Breast of Turkey, small Chateau-Briand, center of a Smoked Pork Chop, Tomatoes and Mushrooms, served on a Flaming Sword with many kinds of vegetables and Sauce Bearnaise)	



DESSERTS

Cheese Cake.....	.75
Applecake with Whipped Cream.....	.75
Rödgröd med Flöde.....	.60
Danish Rum Pudding.....	.65
Svenska Plättar med Lingon.....	1.00
Danish Pancakes with Strawberry Jam.....	1.00
Iceland Pancakes.....	1.65
Home-made Ice Cream and Sherbets.....	.45
Baked Alaska, for 2.....	2.50
Souffles for 2 or more, per person.....	1.75
Assorted Pastries.....	.75

BEVERAGES

Pot of Tea or Coffee.....	.40
Demitasse.....	.35
Expresso.....	.50
Milk.....	.25

"VELBEKOMME!"

Orders served for more than the specified number will be charged accordingly. For service during dinner hours of less than \$2.00 an added 75¢ service will be charged. Four Percent (4%) Sales Tax Will Be Added To The Above Prices of All Food and Beverage Items Served At The Tables in This Room

MAY WE SUGGEST..

Pot au Feu .85

Fresh Smoked Danish Trout	2.00
Cracked Fresh Crab	2.25
Steamed Little Neck Clams	2.50
Terrine of Game	1.75

Whole Broiled Live Lobster with Drawn Butter.....	5.00
Fresh Mountain Trout Boned, Stuffed with Lobster Souffle au Vin Blanc.....	4.25
Slice of Fresh Salmon Saute with Seedless Grapes and Lobster Tails.....	4.25
Breast of Duckling Flambe with Cherries, Wild Rice and Broccoli Hollandaise.....	4.35
Filet Goulash Saute Scandia with Asier, Onions, Mushrooms in Sauce Bordelaise.....	4.25
Venison Steak Saute Grand Veneur.....	6.75
Viking Beef Steak on the Plank, for 2.....	12.00

Wednesday.

TODAYS SPECIALS

