

# Harpos Eats!

By Harpo Marx and Raphael Halff with the help of OpenAI's  
*DALL-E 2* and NYPL's *What's on the Menu?*

I can't remember ever having a bad meal. I've eaten in Pizzeria Moby Dick at San Simeon, at Delmonicos and Fraunces Tavern, and the finest restaurants in Paris. But the eating place I remember best, out of the days when I was chronically half starved, is a joint that was called Hamburg Amerika Linie. At The Biltmore, a Queens Quinine Water cost \$1.10 per square foot, and for 5 clams more you could buy a Italian Coffee Espresso With Rimmed Sugar, Lemon, Anisette And Fresh Whipped Cream smothered with Fillet Of Sole, Tartar Sauce and a glass of Kalbsfricassee Mit Reis. But the absolutely most delicious food I ever ate was prepared by the most inspired chef I ever knew—my father. My father had to be inspired, because he had so little to work with.



*A woodcut of Harpo Marx eating a Queens Quinine Water*

This task would have been hopeless to anybody else in the world, but Frenchie always managed to put a meal on the table. With food he was a true magician. Given a couple of short ribs, a wilting cabbage, a handful of soup greens, a bag of chestnuts and a pinch of spices, he could conjure up Calso Water, Pintshrimp A La Taft, . God, how fabulous the tenement smelled when Frenchie, chopping and ladling, sniffing and stirring and tasting, and forever smiling and humming to himself, got the kitchen up to full steam!



*A woodcut of Harpo Marx eating a Calso Water, Pint*

What took really big money was Paquebot "Paris""". Dining at U.S.M.S. New York was the supreme luxury of my young life. Not that the food there was any better cooked than the food we had at home—when we had food. No common commercial chef could ever compete with Frenchie. But Gramercy Inn; H.R. Weissberg Hotel Corp. included things that Frenchie could only dream of putting on our table: Greenpoint Salade D'estréScliquot Yellow Label (Champagne), and Hynyadi Janos, Bottleinsalata Di La Casa With Grilled Chicken, 1 Flasche Mineralwasser, on the half shell, deviled Assorted Cold Cuts, Mustard Picklecruse & Fils Freres Chateau Lafitte De Monopole, 1847, Upland Plover, Sur Canape, Chicken Soup, Monday And Thursday, , grilled Pineapple & Raspberry Flanpatty Of Lobster And Mushrooms, Newburg, Potatoes Julienne, 1/2 Bouteille Superieure

Rouge, Harvey's Bristol Cream, , French fried Chateau  
Bouliacmartell 3 Star Cognac, France, Cocottes  
D'ecrevisses Nantua, N.Y. Strip Sirloin Steak, Ff  
Onions, Mushroom Garni, Bier Bulldog Pale Ale, , a  
juicy Shrimp Chop Suey Served With Tea Or  
Ricepoulet De Grain A La Maryland, Hiillosettua  
Lohta, Mock Turtle, Au Madere, Pistazien-Eis Mit  
Gebäck, Zinkand Potatoes, , hot Hot Malted Milk  
With Eggcolbert Kartoffeln, Alaskan King Crab Legs  
Platter, Original Kranzler-Packung, Broiled  
Mushrooms, Curry Rice (Chicken), Cured Smithfield  
Ham On Brown Bread, Dentel Bouilli Sce Aurore,  
soaked with Clicquot Dry  
Champagnemastochsenfleisch Mit Ei Und Salate,  
Chilled Juices-Small, Fresh Fruit Pies In Season ,  
Dringol Ffa Frengig, Moet & Chandon White Seal,  
Eureka Ginger Ale, Mixed Grille Garniert, Cold  
Capon Galantine, , Sardines, Per Portionsalade  
Joyeuse, \*Bar-Le-Duc Jelly With Gervais, Polar  
Ginger Ale, Half Cream, Extra, Farced Beef,  
Cauliflower Au Gratin, Buche Mcalpine, Chocolate  
Sauce, Warmen Leberkas, Dumplings Au Parmesan,  
Tete De Veau "Vinaigrette", Pommes Creole, Oysters,  
Shell Roast, with a slab of Slices Genevoiseheart Of  
Lettuce Romaine, Vin De Champagne Sec, Lanson  
Pere & Fils Black Label (Brut), Cordon Bleu Feine  
Erbsen, Pariser Kartoffeln, Two Shirred Eggs, Cold  
Red Snapper à L'orientale, Mayonnaise, Russian,  
Thousand Island Dressing, Petit Marmite, Bourgeoise,  
Half Spring Chicken Broiled, Sauce Russe, Broiled  
Young Chicken Plaza, Gefullte Gans, Compot, Salat, ,  
and Vocal Selections By Mr. Richard B. Ver  
Eeckegebr. Kucken, Compot, Salat, Cold Tomato  
Essence In Cup, Fried Halibut Fermiere, Supreme Of  
Chicken With Truffles, Balvet Soup, Potatoes, Boiled  
Or Baked, New, New Wax Beans, Turkey Broth W.

Rice, Lettuce And Tomatoes, Cocotte: Poached In Butter, Cream., Watercress Salad, Italian Spaghetti With Meat Sauce, Rolls And Coffee, Chateau De Montlys Claret, J. Calvet & Co., "Dutch Herrings", Cresta Blanca Still Burgundy, rich with thick, sweet Saint-Croix-Du-Montpinot Grigio Isonzo - Bortoluzzi 1995 (Veneto), Chicken En Casserole, Chipolata And Rissoto, Boiled Mutton, Caper Sauce, Carrots And Turnips, Boiled Potatoes, Eggs And Tomatoes Ravigote, Sauterne, Almaden, Dr. Blane's Prescription: Our Version Of The Rum Sour . , Striped Bass, Dieppoise, Comendador, Punch Siberienne, Cold Hamburger Hackbraten, Gurken Salat, Fermillac, Phila Ice Cream, Parsnip Fritters, Peacan Nut Tart, Long Island Poele A L'orange, Corn Fritter, Scandinavian Plate, Cream Of Chicken Soup, Stilton, Wiltshire, Cheshire & Gorgonzola Cheese, . As I said, a meal like this took really big money. It cost 12 cents.



*A woodcut of Harpo Marx eating a Salade D'estréS*

We took the streetcar from 93rd Street to 125th Street, where we were to catch the train. When we got to 125th Street, Mintz said we had time to have a bite before the train left. It was always good to take off with a good meal under your belt, he said. Never knew what kind of food you would find in the sticks. So we went to Hotel Manhattan on Lenox Avenue. "Order everything you want and forget about the price," my partner said. "Seymour Mintz is no piker." I ate the best meal I'd had since my last dinner at Luccioni's—the 75 cents Soft Clams, Newburgsorbet George Washington, Kastanien-Rotkraut, Devil's Island Dressing, Cold Chicken With Tomato Salad, Liqueurs - -Maraschino, (Clam) Broil, Roasted Duck Small, Soft Clams A La Proctor, Poke Around The Old Country Store, Glace A La Creme--Framboise, Saumon, Sauce Ho Landaise, Natural Yoghurt, Consomme Double, Madrilene, Jos. P. Greaves, Manager., Consume With Raw Egg, Soup, Bv Pale Dry Sherry, Beaulieu Vineyard- Light And Dry; A Fine Cocktail Sherry With The Crisp, Delicate Taste Reminiscent Of A Fine Spanish Fino., Arizona Fruit Cup With Fresh Fruit Ice, Mignon Of Beef Chasseur With Mushrooms, Nuits (Calvet) Burgundy Wine, Pt., Claret.Chateau Pomy's - 2 00Do Do Pints, 1 00, Articauts, Vinaigrette, Five-Course Special. When Broiled Fresh Lake Trout With Salad And Potatoeslaubenheimer (Wine), Bot., 1/2 Bot., Baked Ham, G.N. Sauce, "Paella" (Riz), Slikasparges Vinaigrette, Ardennes Ham, Pollo Entero Al Ast, Con Guarnicion, Le Tartare Prepare Suivant Votre Demande (& Salade Verte Ou Pommes Allumettes), Saddle Of Southdown Mutton, Jardiniere, Chablis I, Verlorne Eier, La Salade De Chevre Chaud, Poudings

á La Portugaise, Hummer Cardinal, Broiled Top Sirloin, Brdelaise, Sparkling Moselle D. Leiden, Home-Made Mince Pie, Hot With Brandy Sauce, Old London Dock, White, Strassburger Wurstsalat, Canned Beer, Hummer Mayonnaise, Puligny Montrachet 1964, Clos Du Cailleret, Bokma, Original Holl Genever, Broiled Fresh Mushrooms On Toast W. Bacon, Chicken, Mulligatawny, A L'imitation, Mirage Antillais, came, Mintz leaned back in his chair and waved the proprietor over and demanded to see a selection of cigars. The proprietor brought four or five boxes to our table, but Mintz didn't like any of them. Too cheap. He waved the proprietor away and said he would go to the cigar store next door and get a decent Havana. Be right back, he said.



*A woodcut of Harpo Marx eating a Soft Clams, Newburg*

I was sorry to leave the garment district. I had just worked out a dodge for getting a full-course meal for 80 cents. This required that I eat in a long, narrow restaurant at rush hour, when the joint was jammed like a six-o'clock subway car. I would order a full-course meal at a table in the rear, then take the check and fight my way to a table in the front, where I'd order a Chef's Suggestionpschorr-Platte Reich Garniert, Brot Und Butter, Pink Lemonade, Broiled Swordfish Steak With Succotash, Jellied Beef Broth, A Service Of Nova Scotia Smoked Salmon, Fresh Maryland Crab Meat Salad In Bowl, Hard Boiled Egg, Lettuce And Tomato, Milwaukee Frankfurter, Sauerkraut, Split Pea Soup, Blomkal Med Ristat Bacon, Ch St-Aman 1923, Sambal Goreng Udang, Emince Of Chicken And Mushrooms, Curry Sauce And Rice, Calcutta, Beetroot- Salad, Spring Turkey Broiled, Squab Chicken En Casserole With Vegetables, Desserts, Lancers Rose 1961, Half Chicken Sauté, Bordelaise, Assiette De Charcuterie, Fricassee Of Spring Chicken, A La Parisienne, Gebackenes Rotbarschfilet, Remouladensauce , Engl. Matjesfilets Auf Eis Mit Grunen Bohnen U. Schwenkkart., Steak Dinner: Chunks Of Filet Mignon, Tomato, Green Pepper And Mushrooms, Grilled On Spit, Crowning A Layer Of Wild Rice, Bowl Of Mixed Green Salad, Rolls And Butter, Grog Von Weinbrand, Rum Oder Arrak, Tortue Verts Claire, Parmatiere Soup (French Art), Seagram's Ancient Dry, Consomme, Pate De Italia, Italian Red Tipo, Latour Blanche Brandenburg Freres Bordeaux White Wine, Taylor's Sauterne (Haut), and Stark Street Sturgeonyounger's Aloe Ale, Quarts, Chilled Sauterne, Plain Spinach, A L'anglaise, Tomato, Bacon And Lettuce Sandwich, Filet De Sole Normande, Imported Budweiser, Imported Frankfurter Sausages, Potato

Salad, Corned Beef And Cold Slaw, New Potatoes Chateau, Maryland Young Turkey A La Mode De Nevers, Escalopes Of Veal Larded, Marashal, 2 Poached Eggs With Rolls, Ris De Veau, St. Cloud, Scotch Whiskey, Buchanan, Tartar Steak - Freshly Prepared To Individual Order, White Rock Water, Kron, Broiled Florida Bluefish With Almonds, Grilled Ham Steak, Hawian Pineapple, Crab Meat Salad (1), Minced Capon On Toast, Oeufs Grand Duc, Kaiserschmarren, Chicken Liverse Saute, Fresk Mackerel, Brld, Sup Gum Chop Suey , Chow Gai Pin - Strips Of Young Chicken Sauteed With Imported Black Mushrooms, Bamboo Shoots, Water Chestnuts And Chopped White Onion, Triple Sec Cointreau, Koenigsberger Klops With Caper Sauce, Lobster Imperial Two Veg, Sauternes, Medium Dry Bottle, Champagne Deutz, Jockey Club Sec, Parfait, Your Choice, Potage Lady Curzon, Sauternes (Calvet), Omelet With Mushrooms, New Potatoes Plain, . The check for this—for \$15.94—was the one I'd pay, having torn up the check for the de luxe luncheon. I had to watch my pennies that year. I was still paying off the money Minnie had borrowed from Uncle Al, and I kicked in most of the rest of my salary to the family. This left me barely enough for carfare, plus a nickel a day for dinner, plus an occasional two cents to treat myself to a Great Northern Railway's ice-cream cone.



*A woodcut of Harpo Marx eating a Chef's Suggestion*

At S.S. "George Washington""", Poached Eggs, Creolebreaded Escallops & Bacon Victoria, Filet Of Grey Sole, Tartar Sauce, Pudding Glace Valmy, Crushed Pineapple With Ice Cream, Rum Sherbet, Porterhouse Steak, Extra Planked, Extra Sirloin Steak (With Mushrooms), Marlborough Pudding, Brochette De Foie De Veau Zurich, Baked Stuffed Halibut, Tomato Sauce, Assorted French Pastries, Sirloin Cube Steak Sandwich, Slice Bermuda Onion, Phila. Chicken Stuffed, Giblet Sauce, Fettuccini W/Bacon, Sausages & Eggplant, Sugar-Cured Ham Saute A La Norfolk, Choice Of: Plain Omlette With French Fried Potatoes Fried Codfish Cake, Boned Wing Of Chicken & Asparagus Tips, Souffle Glace Au Liqueur A L'orange, Rosa Moro Monarch, Profiteroles With Chocolate, Poached Eggs, Plain, Noisette De Pre-Sale Favorite, Cream And Milk, Broiled Sausages, Pitcher

Of Cream (Indiv.), Boiled Kennebec Salmon A La Normandie, Broiled Wild Pigeon, A L'algerine, Roast Stuffed Long Island Duckling (Half), String Beans, Browned Potatoes, Apple Sauce, Kartoffelsuppe Mit Speckstreifen, Montrachet 1963, Apple Tart With Fresh Cream, Clam Broth, Served In Cup, Salade Chiffonnade, Hamburg Chicken In Casserole With Gravy, Hamburger Steak Mit Zwiebeln, Kartoffelbrei Und Rote Ruben, Oysters Fried, Meuniere, Gebakte Koningklipvis En Kaassous, Champagne: Dry Monopole Ex., Creamy Rich Malted Milk, Egss Au Beurre Noir, Chateau Lafite Bordeaux Red, 1903, Coronata Wine, Souffle Au Parmesan (2 Cvts), Kalbsleber Mit Apfel Und Zwiebeln, Salat, sold for one buck per square foot. Endive Salad - Kilkennyhot Chicken Broth, Val D'ema Cordial, Clam Bar, Alexander Rum, Tapioca Fruit Meringue, With Cream, Gratin Du Quai, Hostetter's Bitters, Per Glass, Beef Bourguignonne - Cubes Of Beef Prepared With Onions And Burgundy Wine, Soft Shell Crab A La Paxton Sauce, Pennsylvania Monogram, Special, Frische Hausgruucherte Warme Ferele Sahnemeerrettich / Krauterbutter / Toast, Fried Rice Sub Gum, Broiled Pork Tenderloin On Toast, Jardiniere, Spaghettie A L'italienne, Schaefers Brew, Light Or Dark, Wanamaker Frozen Custard, New Green Peas Saute In Butter, Burgeoise Salad, Chiken & Ham Soup Noodles, Straight Rye, Broiled Kippered Herring With Scrambled Eggs, Fresh Huckleberry Blintzes With Cream, Dutch Salad Dressing, Virginia House Restaurant, Graham Bread, Sardinen, Mixed-Grill Mit Bohnen Und Pommes Frites, Boiled Halibut-Egg Sauce, Scallops Havraise, Stuffed Pancake, Broiled Breakfast Steak, Fried Onions, Wildschweinsteak Mit Pfifferlingen,, Brandy Punch Or Smash, Coca, Per Pot, Chef's Special: Braised Veal

Knuckle Chatham En Casserole With Egg Noodles, Praline Cream Cake, Rhine Wines, Boiled Rice, Hot Or Cold, Plain, Thickened Semolina Soup With Leek, Potatoes A La Uncle Dan, Wienerschnitzel Tiede Verschiedene Salate, Fruit Or Plain Cake, Cahblis Moutonne, Fancy Cakes, Bouche, Grand Vin Des Groisses, Combination Club Chop, Roxane (Chicken Livers, Mushrooms, Bacon, Noodles, Truffles? Sherry, Fried Jew Fish, Sauce Tartare, Seafood Salad, Combination Of Lobster, Crab Lumps, And Gulf Shrimp Blended With Our Chef Salad And Your Choice Of Dressing, Taittinger Rose (Pink Champagne) Brut Reserve, 1947, Suprême De Bar Rayé, Sauté Florida, Crabs, Stuffed, to wash it down cost \$1.30 per pint glass. A jumbo Stuffed Ripe Olivesgrand Vin D'ay, Boiled Ham, Gelato Di Cioccolato, Zwischengerichte, Straight Bone Sirloin Steak, Potatoes, Brocoli, Broiled King Mackerel, Tarte Aux Fruits Du Jour, Crackers (All Kins And Cream), Maine Salmon With Mayonnaise, Mixed Grill Ecu, Iced Fresh Puerto Rican Pineapple, Special Hors D'oeuvres Assorted, Baked Bluefish, Maitre D'hotel, Essence De Chopon, Salad Sliced Tomatoes, Jumbo Shrimp Salad Served With Potato Salad, Baked Florida Shad, Piquante Sauce, Rump Corned Beef And Spinach, Seafood Platter, A Combination Of Deep-Fried Perch, Shrimp And Clams, Herald Square Broil Oysters, Mixed Seafood Salad, Giorgio's Pizza, Fresh Lima Beans In Butter, Robertson Port, Vegetable Salad, Pale Otard Brandy, Dupuy & Co, 1820, Filet Of Fresh Haddock, Cream Sauce Au Gratin, Spanish Mackerel, Venetian, Huhner-Krusteln, Imported Sardines Sandwich, Blackberries And Cream, Chicken Salad, Tomatoes And Stuffed Olives, Munch's Extra Beer, Lagers, Fried Smithfield Ham Sandwich, Manhattan Meat Salad, Frische

Rinderbrust, Schwarzwaldforelle Aus Dem Bassin „Blau“ Frische Butter, Kartoffeln, Salat Oder „Mullerin-Art“, Boiled Smoked Cod, Shell Alla Carrettiera, Mousseline Of Ham Au Porto, Onion Sauce, Geeiste Melone, Neuenahrer Rauchfleisch, Mendiants (Medicants), Marie Louise Salad, Medaillons De Filet De Porc Piroska, Seezunge Gebacken, Apricot Cream Pie, Cotelettes D'agneau Bearnaise, Jamaica Rum Verschnitt "Schmidt Flensburg" 40 Vol.%, French Or Mayonnaise Dressing, Cheese (Served With Crackers), Offley's Gold Sherry, Sooin Fiskflok M/Eggjadyfu, Hunyadi, Per Glass, Cold Russian Caviar, Green-Gages Preserves, Brandy, 1872, Pony, Smoked Pork Butt With Tomato Sauce, Cold Vichysoisse, 3 Stück Pfälzer Mit Kraut, Bread And Butter Served With Eggs, , oozing with French Rolls, Planked Small Sirloin Steak, Hazelnut Potatoes, Cheese Soufflee, Consomme, Hot Or Jellied, Cape-Cods, Fillet Of Veal With Fried Sweetbreads And Mushrooms, Pommes Frites, Potato-Chips, And Sauce Bearnaise, Ice Cream, Philadelphia Vanilla, Baked Pork And Beans Boston Style, Broiled Jumbo Shrimps Extra Large Louisiana Prawns With Red Coach Dressing, Filets De Harengs Lucas , Clicquot Dry, Yellow Label, Assorted Melons, Bread Sticks, Tortoni A Modo Mio, Colorado Mountain Trout Saute, Meuniere, Bols Blackberry Liqueur, Schweizer Leberspiess, Old Overholt Straight Rye Whiskey, Philadelphia Capon Stuffed A L'americaine, Giblet Sauce, New String Beans And Lima Beans Mixed, Maraschino, Miniature Marie Brizard, Kimm (Broiled Sea Weed), Briefly Grilled Seasoned Sea Weed On Charcoal Flame, B. Bert Sauterne, Heidsieck Red Top 0,7 L, Dressing: Lemon, Philadelphia Cream Pie, Liptons Ceylon Tea (Green) Large Pot, Sahnehering Mit Pellkartoffeln, Assorted

Fruits And Cheese, Roast Ribs Of Prime City Dressed Beef, Sauteed Soft Shell Crabs, Tartar Sauce, Shoestring Potatoes, Filets Of Sole, St. Nazaire, Roast Spring Chicken Liegeoise, Medaillon D'agneau, Sauce Oporto, Fresh Lobster Sauce Chantilly, Imported: — , Pommes De Terre: Parisienne, Insalata Di Cesare Caesar Salad With Homemade Focaccia Croutons, Truite De RivièRe, Portugaise, The Zweben Family "Special Cuvee" Cold Duck, Single Poterhouse Steak, Fried Oysters, One Dozen, Guinness's Dublin Porter Pints, Coupe Neige Des Alpes, Pomme, Noisettes Of Venison Bruguets, Baltimore Crabmeat Cocktail, Chateau Montelena - Centennial 1978, Hot Sea Food Plate Of Fried Fresh Shrimps, Fried Scallops, Fried Rock Lobster, Creamed Crab Meat Puff, Tartar Sauce And French Fried Potatoes, Galantine Von Kuken, Sorbet: Moka, Cook's Imperial American Champagne (Brut), Split And Broild Cpntry Sic Sausage, Creamed New Spinach, Faisan D'ecosse En Casserole, Minced Of Young Turkey Marianne, Fried Sweetbreads, Tomato Sce., Cheese--Imperial, Small Tenderloin Steak Bordelaise, Torni, Strawberry Meringue Glacee, 2 Stck. Spiegeleier Bratkartoffeln, Salat, Loin Lamb Chop With Tomato, Fruit Melange, Mousseline Of Ham Carignan, Les Salades Grand Kleber, Punch Southern Railway, English Breakfast Tea With Cream, Floriade Surprise, Broiled Ruddy Duck, Currant Jelly, Planked Chicke, Whole, Hors-D'oeUvres, VariéS, Broiled Green Cucumber Smelts, Maitre D'hotel, Anheuser Busch & Co. St. Louis Beer, Oestrich, Finnian Haddie Steamed Or Broiled, Indian River Grapefruit, and smothered with 1 Scheibe Toast Mit Edellachspomme De Terre à La PâTe D'amandes, Pancake, German Apple, Veal Chop Saute, Bonne Femme, Kopfsalat, La Neige Fine Champagne, Leg Of Lamb, Milanaise, Cold

Blockwurst, Fresh From Our Own Bake Shop, Pies And Layer Cake, Squash Salad, Meat Dumplings In Broth, Steak Au Beurre D'anchois: Steak Served With Anchovy Butter, Fricasse Of Iceland Lamb With Curry And Rice, Mashed Potatoes, Stewed Carrot And Peas, New Asparagus, Vinaigrette, Sherbet -- Assorted, Chateau Petrus 1973, Vin Imperial, Chs Farre Pints, Deep Dish Fresh Blueberry Pie, Œufs En Cocotte PéRigueux, Champagne: Mumm's Dry Verzenay, Cailles RôTis, Eggs, Boiled Or Fried, C?cole (Tomatoes, Onions Fines Herbs, Sgombro All'olio Con Fagiolane, Private Scotch Rye Whiskey, Assorted Pies, Royal Squab , Melonenschiffchen Mit Zwei Schinkensorten, Canvas Back Duck, New Egg Plant, Wok Bar - Prawns Sauteed With Mushrooms, Water Chestnuts And Chicken, Served With Sizzling Rice. Sweet & Sour Version Also Available , Striped Bass, Boitelle, Gelee Dantzig, Cold Salmon - Sauce Tarter, Blue Point Oysters Shell Roast, Finnan Haddie Patties, Maryland, Roast Duck With Orange Sauce, Laubenheimer C. Lauteren Sohn Hock Wine, Heisser Baueenschinken Madere, Kartoffelsalat, Speckbohnen, Spaghetti, A L'italienne, Sherry Consomme, Veal Chop, Oyster Stew In Cream Au Sherry, Suprême De Turbotin SaïGa, Coque, Tomato Puree Soup, Two Slices Of Bread And One Piece Of Butter , Medaillons Vom Hirschrucken Mit Gansestopfleber Und Calvados. Frischer Broccoli, Piemonter Nocken, Coeur De Ris De Veau A La Muscade, Asparagus Tip Salad, Parisienne, Table Celery In Ice, Boiled Eggs 2--15C. 3--20, Supreme Of Guinea Hen, Tyrolienne, Astoria Salad, Kofta Masala Meatballs In A Light, Spicy Gravy, Scotch Cream, Savigny La Dominode 1959, Appellation Savigny-Les Beaunes, Premier Cru Controlee, Pierre Poupon Proprietaire, Deviled Smithfield Ham Sandwich With A Sliced Tomato,

Roast Sirloin Of Beef, Mushroom Sauce, Macaroni Au Gratin, Chablis St. Vincent, 1/2 Bottle, Leg Mutton, Rhine Wines, Schoppen, Old-Fashioned Southern Waffles With Pure Strained Honey And Side Order Of Bacon, Eggs Au Beurre Noire, Bean Tostadas, Vermouth Cinzano Rot (0,05L), Corned Pork & Cabbage, Pisellini Romaneschi Freschi, Roe Shad, Maitre D' Hotel, Broiled Or Fried Chicken Halibut Steak And Green Peas, Daily Special Vegetable, St Hurion A La Hote, Soup, Chicken Gumbo, A La Creole, Gold Seal Champagne, Brut, Cream Of Broccolis Soup, Riviera, Echtes Schwarzwalder Zwetschgenwasser Naturrein, Eigene Fullung 50 Vol %, Anise Zwieback, Crisp Duckling A L'orange With Grand Marnier Scented Sauce Braised Red Cabbage, Hazelnut Croquets, Broccoli Florets, Cold Salmon à La Parisienne, Roast Vermont Turkey, Stuffed With Connecticut Chestnuts, Thes Glace, Squabs A La Vigneronne, Louis Roederer Carte Blanche Rich, 1978 Chablis, Our Fluffy Omelets: Western, Aveline Cake, Murg Tikke Makhanji (Tender Pieces Of Chicken Cooked In A Tandoor -- A Charcoal Oven, Submerged In A Butter Sauce Enriched With Green Spices And Tomatoes), Belfast Ginger Ale C. & C., Wellfleisch Od.Mettwurst M. Sauerkraut, Purree, Stout Extra, Guinness , Supreme De Barbecue Bonne Femme, , was 3 dimes. And while you were eating, countermen would yell out the day's specials, to keep your appetite whetted: "Take a fresh-baked Plain Omelet With Hamcranberry Sorbet, California Grape Brandy Highball, Indiv. Bottle, Beef Tongue Mashed Potatoes, Eggs Beaters And Whole Wheat Toast With A Fresh Fruit Cup, Steamed Salt Mackerel, Steamed Finnan Haddies, Flos Lactis Frigore Adstrictus, Glace M Jordgubbar, Cold Chicken Lobster, Tomatoes Windsor, Sauternes, L. N. Renault, Risolettes à La

Princesse, Leeks And Potatoes Parisienne, Roast Long Island Duckling, Apple Sauce , Snail Dumplings, Eigene Fullung 50 Vol % 2 Cl M:, Cervelat , Chop Suey With Imported Mushrooms And Chicken, Sauterns Grand Cru Classe 1986, Chateau D'yquem 750 Ml, Barquettes Cardinal, Grape Fruit, Kuroki Or Orange, Aspargus, French, Choux Roouges A La Russe, Chicken Fried, Maryland, Pommard Louis Latour, Caffe Romano (Flambe With Brandy), Chateau De Curson (Calvet), Cafe Diable (For Two), Hungarian Red Wine, Villanyi, Caviar Sandwich, , Chicken Croquette, Mushroom Sauce And Peas, Windtorte, Halibut En Bordure, Gratine, Galantine Of Fowl, Warm Marinated And Grilled Calamari. With Grilled Onions And White Beans, Carré De Veau PoëLé Bordelaise, Corned Beef And Cabbage, Embossed By Cargill, Corn Flakes And Pure Cream, Graves (Calvet) White Wine, Pt., English Breakfast Tea, For Two, Weinbrand: Asbach Uralt, Jacobi 1880, Sweet Tea (Lotus Seeds, White Fungus), Minion Of Beef Tenderloin De Brazza, Camebert , Cider, Rayner's Golden Russet, Qt., 13- Country Sausage Cakes, Red Cabbage, Fried Sweet Potatoes, Broiled Lobster, Chili Sauce, Half, Pineapple And Cucumber Salad, Florentin Cake, Ham, Bacon And Egg, Pheasant Breast With Savoy Cabbage. Cepes Mushroom And Parmesan Vinaigrette, Creme De Celeri, Galatine Of Chicken With Truffles, Tossed Tuna Salad, Roast Tenderloin Of Beef, Mushroom Sauce And Apple Fritters, Thunfisch Mit Butter U. Toast, Ruppert's , Rumpsteak, Krauterbutter, Turkische Erbsen, Bratkartoffeln, Mexican Chilli, Fleischmann's Special Coffee And Cream Demi-Tasse, Steak Sandwich Served With French Fries & Cole Slaw, Boiled Rice, Roast Youn, Baked Stuffed Bluefish A La Gastronome, Sherry, Old

Brown Desert, Potatoes Noix, Hot Turkey Sandwich With Dressing, Gravy, Sweet Potatoes And Cranberry Sherbet, Aiguillette Of Kingfish Sarah, G. H. Mumm, Selected Brut, Carafon Of White Grape(Colwax) Juice, Fried Seapure Oysters, Philadelphia Capon, Bonne Femme, Ham And Cheese Sandwich (For Little Ones Under 12) Includes Chips, Pickle Slice, And Small Drink, Tenderloin Of Beef Larded, Fresh Mushrooms, California Stew, Buche Mcalpin, Cassis Sauce, Mussbacher Eselshaut Riesling, Tomato Juice,, Cold Chicken Jeannette, Jg. Leber Auf Purree M.Speck U.Zwiebeln,Salat, \*Spinach With Egg, Golden Rich, Tranche De Contre-Filet De Boeuf, Marseillaise, Rockfisch Maitre D'hotel, Pommes Frites, Saumures, Caramelcreme, Croustades Of Peas, Tenderloin Steak Jardiniere, Medallions Of Foie-Gras, Bohemian, Filet Von Jungem Steinbutt In Leichter Sauce Mit Gurken Und Paprika, Narbonne Honey, Swiss Cream Cheese, Baked Fillet Of Haddock With Spanish Sauce, Grabanzo Bean Salad, Cotelettes D' Agneau Reforme, Chateau Branaire-Ducru 1943, Mise En Bouteille Au Chateau, New Garden Peas In Butter, Cornstarch Souffle Pudding, Port Wine Sauce, Half Lobster Salad, Californian Peaches, Broiled Large Royal Squab, Asparagus Tips, Cocktail, Tomato Surprise; Large Ripe Tomato Stuffed With Salmon Salad, Quartered Egg Wedges, Garni. , Colossal Asparagus Salad, Vinaigrette, Osso Buco - Braised Veal Shanks Rice Pilaf - Gremolata Dessert, Coffee, Boiled Ham And Tomato Sandwich, \*Pork W. Garlic Sauce, home to Mother! 80 cents apiece!" "Give the family a treat tonight! Whaddaya say? Today only—Piper Heidsieck, Brut 1919, Champagneyellow Pike A La Meunier, Milk And Cream, Glass, Sag Gosht A Combination Of Lamb Cooked With Freshly Picked Spinach, Green Corriander And Other Fragrant

Herbs., Lanson Champagne 1928, Sole With Fine Herbes, Roast Chicken Greek Style, Edam, Two Country-Farm Eggs, Boiled, Glace M Jordgubbar, Chicken Chow Mein With Strips Of Chicken, Fried Crispy Noodles And Carolina Rice, Puree Crecy, Fried Spring Chicken, A La Maryland, Insalatina Verde, Clam Chowder, Two Slices Of Bread And One Piece Of Butter , Champagne En Surprise, Emince Of Capon Au Gratin, Roast Ribs Of Jersey Pork, Dressing, Apple Sauce , Totem Pole Sundae, Shirred Eggs And Fried Tomatoes, Heisse Himbeerens Mit Vanilleeis, Meat Steamed, 2 For 25C., 3 For 50C. And 15C. And 25C. Each, Kücken & Spargel, G.H. Mumm's. Ex. Dry { English Market, Salade Imperial, Langusten-Mayonnaise Mit Toast Und Butter, Broiled Kennebec Salmon, Hollandaise Sauce, Seezungenfilet Geb. Sc. Remoulade, Kart.-Salat, Sherry Flip Sour, Sardines With Lettuce Salad, Hearts Of Celery, Scallions And Olives, Hock: Niersteiner, Breast Of Lamb Breaded With Peas , Roman Picnolien Torte, Apolinnaris, Glass Of Milk, Hummer, Belgian Coffee Crunch, Chocolate With Whipped Cream, Old Jordan Whiskey Bot. In Bond, Sterling Points Oysters, Martell, \* \* \*, Christmas Cake, Pasteleria Del Dia- Choice Of Pastries From Our Trolley, Filets Of English Sole, Marguery, 1/4 Pound U.S. Prime Boneless Sirloin Steak, Including Potatoes, Mixed Garden Salad With Our Special Dressing, Rolls And Butter, Boneless Duckling, Orange Salad, Ice Cream And Ices, Punch Lalla Rookh, Hominy-KöRner, Caramellen-Creme, Mutton Chop, Parisienne, Chicken Sandwich, Imported Burgundy: Chateau Neuf Du Pape, American Ordinaire, Fried Liver And Bacon, Coffee And Rolls, Soucisson De Lyon, Fine California Claret (Our Own Bottling, Scotch-Barley Soup, Jello Fruit Salad, Cottage Cheese, G H Mumm Ex Dry,

Poached Paakii Veronique, Crisp Hearts Of Celery, 2 Hammelkotelette Zingara, Irish Bacon With Greens, Soft Shell Crabs Sauté, Fine Herbs, Sweetbreads, à La Toulouse, Scotch: John Dewar, The De Tilleul, Asparagus (When In Season), Cold Roast Spring Chicken, Wood's Newtown Pippin Cider, Potted Lamb, Jardiniere, Milch-Kaffee 3,70, Westphaelischen Schinken Mit Spargeln, Broiled Wiltshire Ham , Boiled Red Snapper, Caper Sauce, Saumon « Rosé » Au Sel Gris, Fromage Frais De BréBis, Endivettes Craquantes, Huile D'olive, Vinaigre Balsamique, Muffins-Dozen, Ice Cream, Half Portion, Bacon, Salat Og Tomat Sandwich, Deer Park Spring Water, Eis, Pan Roast Little Neck Clams, Paupiette Of Flounder, Arlequin, Le Beau Canard A La Mode Rouennaise (2), Grilled Frankfurter On Toasted Finger Roll With Home-Baked Beans & Tomato Slices Served W/Cup Of Soup & Coffee, Broiled Maryland Ham And 1 Egg, Graacher Moselle, Milk Toast, St Loube's, Coupes Aux Fruits, Pig Head Cheese, Gekochte Frische Rinderbrust, Meerrettichsauce, Extra Porterhouse Steak, Bearnaise, Ice Cream Cake, Caramel Sauce, Omelette With Swiss Cheese, Potato, Fresh Fruit Salad, New England Soft Clams, Fried, The Joy Of Bonaparte With Lemon Curd, Whipped Cream And Fresh Berries, Eastern Oyster Hangtown Fry, Cold Smoked Salmon, Sauce Stockholm, A Mutton Chop And Chicken Breast, Hominy, Boiled, With Cream, Coneton, Potage Bergere, Compote, Pine-Apple, Chicken Pot Pie, With Dumplings, Lacrima Christi Sparkling, 1906. Losenicher, Imported Maatjes Herring In Wine Sauce, Huhn Auf Reis Mit Spargel Und Edelpilzen, Crullers, 2 For, Roast Spring Chicken With Mushroom Sauce (Danish Style), Boiled Potatoes, Lima Beans, Arcadian Club Ginger Ale Small Bottle, Poulet De Grain En Casserole,

Napoleon, Potatoes, Laurette, Consomme Brunoise  
Soup, Max Calman & Son Schloss Johannisberger,  
Virginia Ham With Spinach, Wine-Cheese With  
Butter, Mignonettes Of Lamb Saute A L'estragon,  
Scotch: Glenlivet, Three Still, Boiled Egg, Lettuce,  
Tomato, Bacon, 1,000 Island Dressing, Gekochet  
Kartoffeln, Saddle Of Spring Lamb, Charlotte  
Arlequine, Cold Fresh Salmon, Cucumber,  
Mayonnaise Sauce, , double size 2 greenbacks!" With  
the boss holed up cozily in his saloon, I could take an  
hour and a half or two hours for lunch. All I could eat  
at The Lotos Club.



*A woodcut of Harpo Marx eating a Poached Eggs, Creole*

Naturally, nobody had ever tasted food like Frenchie's in Cedar Rapids, Kalamazoo or Urbana, and that was why he was always being asked to stay in town and open up a restaurant. When Frenchie wasn't there to

do the cooking, we ate leftovers. Boardinghouse  
leftovers were the same from Seattle to Sandusky: cold  
German Pancake With Jamaica Rumcognac Vsop  
Remy Martin, Baltimore Deviled Crabs 1, Boeuf  
Bouilli Aux Legumes Sauce Raifort, Clam Broth 60,  
Sole Dover Poelee Au Citron Et Pommes De Terre Au  
Persil, Vermouth Martini Trocken, Small Veal Cutlet,  
Breaded, Filet Chateaubriant With Mushrooms,  
Calves Brains, Au Buerre Noir, Sanderson's Mountain  
Dew Scotch., Pistache, Ice Cream, Bean Tacos, Fried,  
Creme De Menthe, Per Glass, Tavel Rose, France,  
Vermouth Riccadonna Di Torino, Weiss Und Rot,  
Blanco Chablis, Let-T-Uce Indulge, Ranch Style  
Barbecued Chicken Marinated In Our Tasty Barbecue  
Sauce, Potato, Vegetable, Crisp Salad With Choice Of  
Dressings, Oven Hot Breads, HáZi Torta, Almejas A  
La Marinera, Chef's Special - Beef A La Mode,  
Vegetable, Potato Pancake, Les Crustaces De La Cote  
Atlantique, Choix D'huitres, Palourdes, Oursins Et  
Lucines, Mingnonette, Accompagnes De Lichette De  
Pain Bis, Corned Pig's Knuckle (Large), Sauerkraut,  
Potato, Tunney Parmentier, Kinkku (Ham), Soups,  
Farserad Paprica, Chocolate Wafer Mints, Deviled  
Lobster, Half, Filet Mignon, Greful, Filter Coffee And  
Mints, Sour Cream Pot Cheese And Garden  
Vegetables, Rhine Wines, Niersteiner, 1/2 Schoppen,  
White Rock, Haif Pint, Philip Morris & Co.,  
Chantecler Wine (Appetizer Of The Season),  
Mastpoularde Brusseler Art Mit Erlesenen Gemusen  
Oder Reicher Salatplatte, 74Er GewüRztraminer  
Kabinett Ihringer Winklerberg, Chicken Livers, Saute,  
French Fried Onions, Whole Broiled Spring Chicken  
On Toast, Roman Ice Punch, Fancy Cakes, Pure And  
Simple, Linsensuppe, Bouillon, Italian Paste (Soup),  
Pfannkuchen, Marmelade, Kronsbeeren, Salmon Le  
Meunier Poached Salmon In Sauce Le Meunier,

Imperial Rye, Homemade Mince Pie, (Hot Or Cold), Salade Suisse, Eggs (To Order), Bluefish Portwine Sauce, Veal Cutlet, Plain, Bread, Butter And Potatoes, Thuringian Friend Sausage, Fancy Ice Cream Elkdom, St. Julien 1940 (Eschenauer), Consomme, Pate De Italia, Les Champignons De Paris Provencale, Seafood Tempura A La Carte - Shrimp, Fish, Scallop, Crab And Vegetables Deep Fried With Japanese Batter, Bardolieno, VäStkustmiddag: Smor, Rostat Brod, Rakcocktail, Kokt Piggvar, Veal Oscar, Vegetables And Potato Du Jour, Filet Z Perliczki Saute, Salata Z Jablek (Filet De Pintade, Salade De Pommes), Vanilla, Peach, Pistache, Strawberry, Coffee Or Chocolate Ice Cream, Cigarettes - American Packages Of 20, Shell Fish Casserole A La Catherine Mrs. Ghio's Finest With Lobster Meat, Crab Legs And Bay Scallops 3.85, Sirloin Steak Extra Large Special Service For Five, Chateau La Rose Claret, Pints, Crêpes Suzette (2 Pers.), Beets And Carrots, Manufacturers' Special Sauterne, Grilled Sirloin Steak, Maitre D'hotel, Hock,, Cold Sliced Chicken (White Meat), String Bean Salad, Mixed Salad, Choice Of Dressing, Ruppert's Knickerbocker Beer (Bottle), Rauenthaler Rhine Wine, Breast Of Chicken With Chanterelle Mushrooms, Getranke:, Quenelles A L'estragon, Perrier Jouet "Special", Grontret, Sea Food With Lobster, Exquisite, Stilton (Cheese), With Marrow, Cornets Chantilly, Cream Of Lobster 4/-, Chocolate Eclairs (1), Boiled Larded Calfsliver, Pandekager M. Syltetøj, Le Moet Et Chandon, Rose, Knackwürste (2 Stück), Grape Fruit Cocktail, Broiled Green Bluefish, Roast Long Island Duckling, Orange Dressing Bigarade, Roast Potato, Fedora Pudding, Corn Griddle Cakes With Syrup, Sweet Bread Virginia, Anchovy Aux Croutons, Hot Fresh Shrimp And Celery Sandwich, Roast Turkey, Dressing, Cranberry Jelly,

Lobster Mayonnaise, 1 Portion Zungenwurst, Saddle Of Pre Sale Portugaise, Stuffed Tomato, Potato Rissoles, Oyster Broil, Sea Cucumber With Shrimp Seed, Chicken Hash On Toast, Camembert With Toast Or Toasted Crackers, Cup Of Tea, Crab Flake A La Dewey, Baked Weakfish, Mensoniere, Tomato Omelet, Three Eggs, Cucumber Salad, French Dressing, Cooks Sparkling Burgundy, Graupensuppe, Altdeutsche Art, Tournedos Theodora (Two Small Filet Mignons Garnished With Gooseliver, Bouquets Of Fresh Vegetables, Sauce Madeira), Brot Mit Warmem Schweinebraten Und Paprikasauce, Postum Ready To Serve, Nasi Goreng Spezial, Choux-Fleurs Sauce Hollandaise, Breslauer, Casteldaccia Calattubo, (White), Chicken Cutlet Poelee Tzarine, Crimped Codfish, Brown Oyster Sauce, Venison Chops Saute, Sauce Poivre, Kalbsfilet Mit Artischockenherzchen A La Herrmann Butterkartoffeln Und Salat, Haferl Schwarzer Tee, Turkey Croquettes, Tomato Sauce, Steak, Sirloin, Extra, With Mushrooms, Whitebait And Oyster Crabs, Eggs Brouilles Plain, Breaded Veal Cutlet Holstein, Haricots Verts Et Langoustines Au Soja Et Coriandre, Potatoess, Baked, The Milky Way, Fillet Of Veal On Lemon Sauce, Fried Vegetables And Wild Rice, Duffy's Sparkling Apple Juice (Non Alcoholic), Champagne, Mosel Muscatel, Smoked Shoulder, With Beet Greens, Wunnemechimmuonk-Wenomeneash, Adanac Soda Water, Fried Filet Of Lemon Sole W/ Tartar Sauce, Filet Of Sole Glace, Marguery, Stuffed Tomato Escoffier With Crabmeat, Caviar A La Radzivill, Rolled Oats Or Cream Of What W. Milk, Special Ice Cream With Crushed Strawberries, Veal Stew Parisienne, Salad De Celery Allemande, Fruchten, Salmon Salad With Lettuce And Eggs, Smoked Turkey And Virginia Ham With Spiced Peach And

Potato Salad, Liebfraumilch Auslese, 1911, 1/2 Bottle,  
Bottle, with all the Salad Of Soba Noodles With  
Marinated Vegetablesst. Martin Burgundy, Pt., Saute  
Calf's Liver And Bacon, Gibson M. & S Rye, Sorbet  
Prunelle Ice Cream, Cold Westphalian Ham With  
Asparagus, San Francisco, Bass & Co., Dog's Head,  
Omelette Parmesane, Mashed Potatoes, Creamed  
Spinach, Choice Of Salad, Cheese Or Dessert, Coffee  
Or Tea, Hot House Peaches, Bouef Flamande,  
Hamburger Steak, Fried Egg, Vegetarischer Crepe  
...Knackiges Gemuse Der Saison Mit Kasesosse,  
Pinienkernen Und Gehobeltem Parmesan, Verfeinert  
Mit Pikantem Tomaten-Pest, Fromage Chabichou,  
Chicken, Broiled, Maryland Style, Half, Roast Beef &  
Potatoe, Chilled Consomme, BräCkt Gogokorv M.  
Stuvad Vitkal, Chiffonade Salad- Mixed Green Salad  
Garnished With Hard-Boiled Egg Slices, Tomato  
Wedges, Asparagus Spears And Capers., Fard Dates,  
1976Er Ingelheimer Kaiserpfalz SpäTburgunder  
QualitäTswein B. A., Broiled Lamb Kidneys On  
Toast, Vegetables Florida, Potato Croquette, Devilled  
Sauce, Pinky Colada, Havana Club, Grenadine,  
Kokossirup, Milch, Ananassaft, Sahne, Soft Shell  
Clams, Newberg, Nuts Asstd, Gombo De Volaille  
Creole, Jean Bonet - Bordeaux Red (French), Vol Au  
Vent Of Sweetbread Toulousaine, Chambertin,  
Chauvenet, 1889, Creme De Menthe Verte, Blanche,  
Hawaiian Duck - Tender Young Island Duckling,  
Garnished With A Tasty Water Chestnut Flour,  
Steamed To Proper Tenderness, Then Braised To A  
Crisp Golden Brown, Served With Hawaiian Sauce,  
Bowl Of Corn Flakes And Half Cream, Olympia Beer,  
Filet Of Beef Pique, Fresh Mushrooms., Glass Of  
Chilled Fruit Juice, Broiled Fresh Herring, Rhum  
"Vieux", Fresh Lobster Lumps Sauteed With  
Smithfield Ham (Served In Chafing Dish), Peru

Recheado Trufado, White Cherry Pudding, Fruit  
Sauce , Jelly, Marmalade, Or Strawberry Preserves  
Omelette, Frozen Eclair, Hot Fudge Sauce,  
Schwarzwaldforelle Aus Dem Bassin „Blau" Frische  
Butter, Kartoffeln, Salat Oder „Mullerin-Art", Special  
- Tourist Luncheon In Box, Sliced Prawns With Garlic  
Sauce, Petit Pois A La Bonne Femme,  
Wienerschnitzel Mit Pommes Frites, Chicken Liver  
Brochette, Chambolle - Musigny, Domaine Grivelet  
Vignes Du Chateau, 1937 (Reserve Numerotee),  
Welsh Rarebits\*, \*Boned Capon En Bellevue,  
\*Venison, Omelet With Mushrooms, Grappa Di  
Barolo, Cream Dauphine, Clysmic Water, Fried Egg  
Plant And Beech-Nut Bacon, Omelette Soufflé Mit  
Früchten, Heilbuttfilet "Grenoble", Barton & Guestier  
Chateau Lafite, 1874, Volaille Au Riz, Medaillons De  
Filet De Porc Piroska, Filet De Boeuf Piemontaise,  
Norwegian Fish Balls, Chicken Consomme Aux  
Nouillettes, Pollito Grille A La Americana, Omelette  
"Stefanie" Fur 2 Personen 25 Minuten, Whole Spring  
Turkey Broiled (Half), Soft Shell Crabs On Toast  
With Bacon, Beurre Ravigotte, Seipp's Salvator Beer,  
Cottage Cream Cheese With Grape Jelly, RøRæG M.  
Tunge, Champ. Og Oliven, Grilled Pompano Pommes  
Croquettes, Cucumbers, Cosens Cabinet Sherry,  
Englisches Roastbeef M. Sc. Tartare, Filet Of  
Weakfish Au Citron, Charcoal Broiled Double Prime  
Sirloin Steak Boneless New York Sirloin Strip  
Charcoal Broiled To The Pink Of Perfection Carved  
Before You...Graced With Fresh Mushroom Caps 32  
Oz., Bread Butter Pudding, Geraucherte Schinken,  
Chablis, Private Stock, Grilled Chopped Sirloin Of  
Beef Served With Mushroom Sauce, Hering  
"Hausfrauen Art" Mit Salzk., Cold Roast Prime Rib Of  
Beef, Potato Salad Or Sliced Tomatoes, Pear Or Peach  
"Melba", Nathaniel Johnston & Fils Graves 1953, Filet

Mignon A La Pompadour, Acquavit, Nardini,  
Imported Wurtzburger, Little Neck Clam Choder,  
Hine (5 Star), Seafood, Newburg, Mutton Chop,  
Flageolet Beans, Coca Cola Flasche, Sweat Peas In  
Butter, Winninger, Ger.Kalbshirn Mit Ei Puree  
Kopfsalat, Hummercreme Mit Cognac, Salade De  
Crudit s, Broiled Prime Sirloin Steak, Escoffier,  
Roast Spring-Chicken, Preserves, Salad, Broiled Half  
Spring Chicken, Maitre D'hotel, Stuffed Tomato,  
Washington, Potatoes Allumettes, Anchovies  
Canapes, Contre-Filets Piques A La Flamande, Petits  
Gateaux, Noon Luncheon, Veuve Cliquot Rose,  
Melone Mit Parmaschinken, Wurstsalat „Munchner  
Art“, Les Croquettes De Volaille, Spring Lamb Chops  
(3) Breaded, Tomato Sauce, Norwegischer L A C H S  
Vom Grill Mit Sahnemeerrettich / Kruuterbutter,  
Geruiert Mit Zitrone, Gurkensalat / Petersilienkart.,  
Club Steak, Special With Mushrooms, Consomme  
With Barley , The Grilled Swiss Cheese Sandwich,  
Stewed Tripe To Order, Noisette Von Reh, Steinpilze,  
Gateau Solferino, Fresh Garlic, Kukenleber Saute In  
Madeira, Seafood Brochette, Rice Florentine,  
Neufchatel Cheese (Per Person), Petits Bouchees,  
Pineapple Pudding, Brandy Sauce, Scrambled With  
Smoked Beef (For One), Maisgries Und  
Buchweizenkuschen, Broiled Halibut - (Tartar Sauce),  
Caeser Salad - Served For Two Tableside (Supplement  
Of \$4.00 For Two), Slice Of Turbotin Oysters Sauce,  
Salade De Homard Des Glenans, Escargots (6), Anna  
Potato, Cr Pe Au Chocolat Noir, Chat. Latour, 1900,  
Eastern Oysters Fried In Crumbs, Jumbo Shrimp  
Cocktail Served With Cocktail Sauce, Soup Of Pavia,  
Potatoes, Hashed, Browned, Smoked Holland Sausage  
With Sour Cabbage, For Two: Entre Cote Double  
Bouquetiere- ( Double Sirloin Steak, Broiled To  
Supreme Flavor, Served With A Bouquet Of

Vegetables), Cold Chicken Broth En Tasse,  
Choucroute Garni, Alsacienne, Garden And Peas,  
Kogt Flaesk, Pariserfilet Med PurløG, No. 7 - Fruit Or  
Cereal, (2) Fried Eggs With Ham, Coffee, Rolls Or  
Toast, Fried Filet Of English Sole, Sauce Verte,  
Djfkaj;Df, Lemon Squares, Nectarose, Remy Pannier,  
Chicken Cock Whiskey, 18 Years Old, Shirred Eggs  
Sarah Bernhardt, Merlot, Poppy Hill, 1997. (Napa  
Valley), Weakfish, Bercy, Heringsfilet "Landgasthof"  
, Wheat Bread, Grilled Prime Club Steak, Mushroom  
Sauce, Water Biscuits., Trappiste De Chimay,  
Cocktail De Langouste, Graves (Chateau Rahoul)  
1983, Brot Mit Hollander Kase, Boiled Holland Ham,  
Smoked Beeg, Broiled Salmon Steak, St. Germain,  
Delbeck Sec GoûT AméRicain, Cafe Frappee,  
Viennoise, Stewed Kidneys With Madeira, Omelette  
Natur (3 Eier), Filet Of Beef, Pique Aux  
Champignons, Cocktail, Chicken Roly Poly,  
Mushroom Sauce, Spinach, \*Dessert, \*Beverage, Le  
Coeur De Filet De Boeuf, Pyramide, Chilled  
Consomme Madrilene, Allumette Royale, 1981  
Puligny - Montrachet - "Les Pucelles" Domaine  
Leflaine, Large Prawns , Cigarettes, American,  
Packages Of 10, Boiled, Fried, Shirred Or Scrambled,  
Salade Coeurs De Laitues, Baked Filet Of Red Bass,  
Paprika Mayonnaise, Potato Salad, Stuffed Fillet Of  
Sole With Fresh Vegetables, White Of Chicken On  
Toast With Fresh Vegetables, picked out, stiff, cold  
dabs of Martini & Rossi (Sweet)Rice Pudding With  
Sultana, Western Sandwich On Bread Or Rolls,  
Peaches Or Cherries, Mill Pond, Buzzards Bay,  
Rockaway Or Blue Point Oysters, Omelet A La  
Portugaise, Potage Tapioca, Instant Postum, Whole  
Cold Broiled Lobster, Old Fashioned Fresh Strawberry  
Shortcake, 2 Poached Eggs, Toast, Scharlachberger  
Ausl., Try Our Special Segar Fresh Every Day,

Bohemian Pheasant, Pomme De Terre Duchesse, Speck- Oder Apfelpfannkuchen, Kopfsalat Mit Zitrone, Champagne: Laurans, Home-Made Corn Fritters, Sandwiches Belegt Mit Kase Und Schinken, Bologna Sandwich, A Small Steak, Barney's Special Siloin Steak, Schloss Vollradser Riesling 1935, White Oyster Bay Asparagus, Hollandaise, Little Neck Clams (1/2 Dozen), Zuppa Di Cipolle Al Gratin, Lobster A La Newburgh In Chafing Dish, Broiled Or Fried Lobsters Or Clams, New Beets, La Poularde De Bresse Dans Sa Gelee, Monongahela Monogram Whiskey, Broiled King Pompano, Maitre D'hotel, Salade De Saison, Boiled Turnips, Emince Of Lamb, Creole, \*Spring Lamb, Mint Sauce, Minerale, Gratin De Langoustine Cardinal, Camembert Ou Roquefort, Chicken Chow Mein Platter Rice, Tea & Almond Cake, Bowl Of Force And Milk, Cold Cornstarch Pudding, Chateau Plessy, Marcassin Rotis, Pall Mall , Curacao (Triple), Phez, Pure Juice Of The Loganberry Individual, Boiled Turbot Anchovy Sauce, Old Fashioned Buckwheat Cakes, Roast Sugar Cured Ham, Fruit Sauce, Ranas 1/2 Doc., Large Lobster Cacciatore En Shell, Side Spaghetti, With Same Sauce, Lemon Custard Pudding, Gateaux, Grand Vin Blanc Des Caves De La Compagnie GéNéRale Transatlantique, Loin Of Pork, Stuffed, Apple Sauce, Broiled Prime Tenderloin Steak, (14 Oz.), G.H. Mumm's, Half Pint, Manhattan Cocktail, Flask, Fried Chicken A'la Maryland, Erbacher Honingberg, Extra Sirloin, Plain (For Four), Coffee (Whipped Cream), Le Pompano De Floride, Saute Doria Avec Sa Garniture De Concombres, Coupe Aux Fruits, Astor, Chops, J. F. Martell \*\*\*, Pork Chops With Tomatoes, 1992Er Marsannay Rose Domaine Fougeray De Beauclair, Mastroberardino Vignadora 1990, The Bionic Brew - A Mixture Of Pineapple Juice, Ginger Ale And

Grenadine That'll Make You Feel Like A Million.  
Even Six Million., Cocktails Of Any Kind, G H  
Mumm & Co Extra Dry, Grilled English Mutton  
Chop, Orleans Salad, Cold Larded Pheasant Half With  
Watercress, Excelsior Consomme En Tasse, Verkades  
Boudoir Biscuits, Ice Cream In Forms, With  
Strawberries, Sweet 'N Sour Chicken Breast With  
Rice, Trucha, English Mutton Chops En Casserole  
(Each), Broiled Whitefish, Genoise, The Hollander, A  
Grilled Triple Decker Sandwich With Corned Beef,  
Sauerkraut, Natural Swiss Cheese, 1000 Island  
Dressing On Rye Bread,Served With Fresh Potato  
And Cole Slaw., Strawberries , Melba, P.P, Pecan Nut  
Roll, Petit Pois, Francais, Shad Roe & Bacon, Lager,  
St. Louis, Anheuser Busch, Oberingelsheimer, Red,  
Chilled Honey Dew Melon, Filet Of Whitefish  
Veronique, Kalt Krebsschwanzsalat Kaiserhof M.  
Toast U. Butter, Steak A La Minute- Served With  
Baked Idaho Potato Or French Fried Potatoes,  
Brotchen,, Broiled Kidney, Burgundy, Signature  
Vintners, Orange Juice, Danish Pastry, Butter & Jam,,  
Timbale, Rothschild, Chocolate Brownie, Bluepoint  
Oyster Cocktail, Tia Maria (Jamaica), Fancy Oyster  
Broil With Bacon, Salade A La Comte D'artois, Cape  
Cod Mignonette, Smith & Mcnell's Sweet  
Home-Made Concord, Sanderman, Sweet Virginia  
Pickles (Plain & Mixed) , 1950 Graves, Leg Of Lamb,  
Balvet, Cold Imported Westphalia Ham, Pickled  
Herring With Onions, Essence Of Tomato Broth ,  
Pig's Feet "Special", Shrimps And Mushrooms  
Poulette, Lule Kebab, Chopped Choice Sirloin Steak,  
Mushroom Sauce, Cold Meats, Roast Beef, La Salade  
De Fruits De La Saison, Mashed And Brown Potatoes,  
Macon Vieux Quart, Grönaksfat, Onion Soup,  
Cheese Crouton, Fromage Assortie, Orange Juice,  
Sovrana Di Pollo Ducale, Frische

Sahnen-Champignons Im Blatterteig, Englische Hochrippe Demi-Glace, Sole à La Portugaise, Creamed Chicken Omelet, Beurre Du Cotentin, Chateau Pontet Canet (Calvet) Red Wine, Qt., Hamburger Aalsulze Mit Apfel-Meerrettichsauce, Sliced Bananas And Ice Cream, Broiled Pork Chop, Sweet Potatoes, Apple Betty, Roast Ribs Of Prime Beef Au Jus, Mashed Or Boiled Potatoes, Nystekt Godkyckling Med Gronsallad, Boiled Gaspe Salmon, Egg Sauce And Potato, Roast Egyptian Quail, Hovis Toast, Delmonico Loin Steak A La Bordelaise For Two, Fresh Fruit Juices, "Anheuser-Bush,", Te Alla Menta, Broiled Weakfish, Saratoga Potatoes, PuréE Of Pascal Celery, Veal Kidney Paloise, Krabben In Aspic, Breaded Veal Cutlet, Milanaise, Cold Fresh Salmon A La Russe, Pedro Domecq Double Century Amontillado Sherry, Soup, Cream Of Fresh Tomatoes, Chateau Lagrange, Calvet & Co , Calf's Liver Saute W Smothred Onions, Mashed Pot, Lamb's Kidneys With Bacon, Cole Slaw, Cream Dressing, Cider Brandy, Creme D'argenteuil, 1907 Chateau Latour, Caviar De Sterlet Toast Melba, Pluto Apereint, Boiled Findon Hadies, Strawberry Festival --- Delectable Strawberry Ice Cream, Topped With Fresh Strawberries And Steeped In Champagne And Cointreau, Schwarzwalder Knochenschinken Brot U. Butter, St-Marceaux, Brut 1919, Florida Fruit Cup With Marasquin, Shreaded Wheat, Muscadet Clos Des Lorendieres V., Scrambled Eggs With Tomato On Toast And Potatoes, Two Lamb Chops, Two Fried Eggs, Roast Stuffed New England Duck, Apple Sauce, Fricassee Of Veal With Asparagus, Barquette De Mousse De Faisan, Individual Can Of Tunafish Served With Lettuce And Tomato, Farina Pudding, Custard Sauce, Frog' Legs, MeunièRe, Half Broiled Spring Chicken, French Fried Sweet Potatoes, Scotch

Whiskey: Cutty Sark, Shanley Special, Larded Leg Of Lamb And Haricot Beans, Wilted Spinach Salad - New Spinach, Watercress, Sliced Fresh Mushrooms, Crisp Bacon, With A Hot Poupon Dressing, Rhode Island Turkey, Chestnut Stuffing, Red Cap (F Chauvenet), Hathorn Spring Water, Per Bottle, TéLiszaláMi Vajjal, \*Cold Boned Capon Truffe And Jelly, Baked Blue Fish, Bordelaise, Plum Nut Ice Cream, Gebratene Perlhuhnbrust An Birnen-Basilikumkompott, Coupe De Glace: Fraise, 1925Er Oppenheimer Schloss , Special Dinner - Baked Hindquarter Of Spring Lamb In Casserole With Assorted New Vegetables And Potatoes Printaniere, Bread And Butter, Choice Of Dessert, Demi-Tasse, Coffee, Tea Or Milk, Potage Sorrel, Fried Rex Sole, Cigarettes:, Blanquette Of Veal Aux Petites Pois, 1952Er Eitelsbacher Karthauserhofberg Burgberg Spatl. Orig. Abfl.M.Korkbrd.H.W.Rautenstrauch (Ruwer), Stewed Tripe A La Creme, Oyster Box Stew N/A, Grenadine And Seltzer, Baked Custard, Crushed Raspberries, Snow Ball, Kahlua, Floral Punch, Roquefort, Per Person, Small Sirloin Steak, A La Creole, Verschiedene Filets Gegrillt, Frisches Gemuse,, 1952 Deidesheimer Herrgottsacker, Riesling, Weingut Gebr. Eckel, On A Sizzling Platter: Omah Kiam: Chunks Of Potted Steak On Curried Rice; Tossed Salad, Dessert, Beverage, Ice Cream, Vanilla Fudge, Ananas In Zuckersirup, Pan Fried Oysters, Salad, Pasta And Fresh Vegetables, Beaujolais, Franz. Rotwein, Filet Of Flounder Poached, Joinville, Strega Liquor, Grapef, turning yellow at the edges, a lonely Brochette Of Chicken Livers With Succotashcold Halibut Chatillon, Choice Of Salad, Cheese Or Dessert, Coffee Or Tea, Beaten Biscuit, 2 Verlorene Eier Auf Toast Mit Gemusesalat, Broiled Smelts, Sauce Piquante, Van Wyck, Crab

Cutlets, Sauce Diable, Entrecotes, Geraucherter  
Rheinsalm Mit Butter Und Toast, Hot Borscht With  
Sour Cream With Pirojok, Cold Cuts Assorted,  
Amontillado 1860, Stuffed Celery Au Roquefort,  
Canvas Back Duck, Roasted Or Broiled, Fried  
Homminty & Curr. Jelly , Bardolino "Italy", Rhine  
Wine, Decanter, Vildand Med Graddas Och Sallad  
(Wild Duck With Cream-Sauce), Squab Chicken ,  
Frogs' Legs, D'antan, French Style Rolls, Ham A La  
Rex Sandwich, Smoked Sturgeon & Eel, Ham,  
Reduced Portion, Bread And Butter, Vienna Fritters,  
Chateau Patcheteau, Lafite, Broiled Loin Lamb Chop  
With Crisp Bacon, Carrot Cake Square, Guava Jelly  
Tartlets, Chopped Beef, Laubenheimer, Henkell &  
Co., Berncastler Doctor (Chas. F. Wickenheiser),  
Navel Corned Beef And Cabbage, Supreme Of Capon  
With Virginia Ham, Sauce Colbert, Geschwungene  
Tauben, Jager Art, Fromage De Camembert, Country  
Sausages, Large Plate To Order, Coffee With  
Whipped Cream, Pep With Cream, Creamed With  
Green Peppers, Venaison Roti Pique, Compote De  
Fruits Assortis, Cherry Rocher , Nectarine Cardinal,  
Nordsee Heilbutt Gekocht, Zerl. Butter,  
Salzkartoffeln, Salat-Carmen, Yorker Schinken In  
Brotteig, Veloutine Ambassadeur, Cup, Foie Gras De  
Canard Au Naturel, Heart Of Palms Salad, Potatoes  
Hashed In Cream, Ice: Vanilla, Chocolate Or Rum  
Rasin, Pear "Au Feu D'enfer", Sardiineja, Pastel De  
Chocolate "Napolitano", Grgich Hills 1995 Napa,  
Deviled Breast Of Baby Lamb Jardinier With  
Veloute Parmentier, The Rosencrantz Bardburger -  
With Melted Cheddar, Bacon And Tomato , French,  
Burgundy, Kalt Verschiedene Wurst, Fried Fresh  
Mushrooms With Bacon, Young Turkey With Oyster  
Sauce, Flamingo Famous Appetizer Tray, Potatoes,  
Baked White, Split Plover, Beechnut Bacon - Waldorf

Salad, Roast Beef . . . Yorkshire Pudding Baked Potatoes, Bianco D'orvieto Dei Barbi, Coffee With Cream (Pot), Potatoes Saute', Cablis "J.-V." A.C. Abfullung Jaboulet-Vercherre, Beaune Sehr Trocken, Edel, Deutsche Kase, Les Rissoles Dorees A La Reine, Artichoke Hearts Monegasque, Gebratener Risotto, Old Fashioned Creamy Rice Pudding, Baked Haddock Egg Sauce, String Bean Salad, Parisienne Potatoes, G.H. Mumm's, Ex Dry English Market, Chateau Leoville, 1878, Martini & Rosso D'orvieto, Sweet Or Dry, Vintage, Cederlunds Extra Punsch, Eggs, Au Beurre Noir, L'image De La Couverture, Corned Beef And Cabbage With Potatoes, Japan Tea, "Bols Gin" 2 Cl., Mince Fish, Young Hyson Tea With Cream, Sweet Potatoes Boiled, Hennessy \*\*\* Pony .20, Calfs Liver (With Bacon Or Onions), New Dill Pickles (1), Bisque De Homard, Sliced Pineapple, Cordials, Iced, Roast, Spring Chicken En Casserolle, Filet Of Beef, Barde Richelieu, Claret Cup Bordeaux, Chateau Laugoa Claret, Legierte Nudelsuppe, English Mutton Chop, Bacon, Kidney, Sausage, Baked Potato, New Tomato, Consult Our List For Larger Lobsters, Butchers Tenderloin Stewed Corn, Berncastle Moselle, Wheat Cakes, Cheese (Or Milk Soured), Westfälischer Teller (Schinken, Kassler, Wurst, 1/2 Ei Auf GemüSesalat), Brot Und Butter, Gimblettes A L'orange, Meukow, Soup, Chicken Okra, Stewed (Potatoes) In Cream, Rice Sparkies, Roast Phila. Chicken, Apple Sauce, Mashed Potatoes, Tarte Saint Honore, Noix De Ris De Veau à La Crème D'oseille, Sherry: Gordon's Pale, Cocktail: White Lady, Veal Fricasse Ancienne And Dumplings, Veal Chops Each, Bellows Fine Club Gin, Bellows & Co, Pizza With Duck Sausage, Tomatoes, Mozzarella, Fresh Oregano And Garlic, Special Open Sirloin Steak Sandwich, Ragout Of Mutton Parisian Style, Fraises, Pilaff Of

Goose Livers And Fresh Ushrooms A La Grecque,  
Godet Private Collection, JäGermeister MagenliköR,  
Henkell 1942Er Natur, Wurstsalat  
"Kuchenmeisterart", Chocolate (Hot Or Iced), Meat,  
Italienne, Tea Biscuits With Butter Or Jelly,  
Chocolate, Per Pot, (Two Cups), Minced Tongue In  
An Egg Omelet, Johnannis, Imported Pilsener Lager  
Beer, Broiled Crab Legs, Toast, Coupe Banff Springs  
Hotel, Vanilla Ice Cream With Hot Brandy Sauce,  
Chicken Halibut Au Salpicton, Creme De Gibier  
Chasseur, Applejack, Roquefort,, Brandy Smash Or  
Brandy Sour, PêChes à La Reine Alexandra, Roast  
Pennsylvania Mutum, Cranberry Sauce, Prosciutto  
Crudo Di Langhirano E Cotta Modenese, Oyster  
Fritters Potato Salad & Slaw, Le Caneton Roti A  
L'orange, Vanilla Custard Pie, Noisette Von Reh,  
Steinpilze, Liberal Punch, Panna Isolabella Italian Ice  
Cream, Boiled Norway Mackerel, Boiled Potatoes,  
Calves Liver With Onion, De La Salle (Ham, Bacon,  
Potatoes, Spinach, Herbs, Cheese), Beaujolais, J.  
Calvet & Co, Bot., 1/2 Bot., Glace Aux Noisettes,  
Sauce Au Caramel, Salade De Coeur De Laitue, Eggs  
A La Zingara, Delbeck (1947) Champagne, Watm:  
Geback. Labskaus, Kaszinó TojáS, Canape Of Fresh  
Caviar Melba, Timbale Of Macaroni, A La  
Milannaise, Mussels Fried A L'ostende, Chicken Salad  
Sandwich, Pickled Chips, Broiled Salmon, Cremini,  
St. George Tart, Gelatine Desserts, Boars' Head With  
Pistachios, Blue Point Cocktail, Lyonnaise And Boiled  
Potatoes, English Beef With Barley, Beignets Du  
Carnaval, Kirsch-, Himbeerbrandy, Prime Ribs Of  
Beef (Cold) With Potato Salad, Crackers (All Kinds)  
With Milk, Lombatine D'agnello Alla Mentuccia,  
Sliced Tomato And Lettuce, Digestive Biscuits,  
Broiled Salmon,Maitre D'hotel, Grey Riesling,  
Signature Vintners, Bottled Beer - Domestic, Chicken

Livers Saute Au Beurre, Broccoli Polonaise, Ripe Jumbo Olives, Sarsaparilla (Domestic), Chablis, G. P. & F, Sweet And Sour Large Shrimp (Breaded), White: Soave G.B. Bertani, Saint Veran 1994 (Loron), Veal Cutlet Breaded, Creamed Spinach, Fried Rouge, Butter Sauce, Poached Eggs Rigoletto, Rotis, Long Island Duckline, Chateau Labere 1984, Le Gratin De Volaille à La Bardet, Puree Of Tomato, With Macaroni, Blue Points, Guinea Hen A La Dalzell, Aspic De Fois Gras, Torte Assortite, Potatoes Parisienne, Rissolees, Sardellen Auf Toast Mit Eischeiben Und Zweiobelringen, Syphon Seltzer, Pork Chops, Plain, Orange-Ice-Cream, Chateau Gloria 1971, Boston Salad, Tomato And Chicory Salad, PuréE Of Squash, Timbale Of Mutton Feet Poulette, Kulfi (An Ice-Cream Speciality From India. Creamy Ice-Cream Flavoured With Cardamom And Saffron. A Breath Freshener), Sherry Wine, Herald Sq. Bottling, Clam Cocktail, Half Doz; Doz., Potatoes-- Sweet, Southern Style, Scrambled Eggs With Smoked Beef (For Two), Cotuits (Oysters), G H Mumm & Co, Extra Dry, Frog Legs, Meuniere, Mayonnaise De Hareng, Parfait Glace De Pistaches, Coeur De Chocolat Guanaja Et Sauce Praline Noisette, (19) King & Queen Of Lands & Seas Choicest Of Filet Mignon Garnished With Onion Rings And Split King Crab Legs Steamed To Perfection, Prime Sirloin Steak (For One), Artichokes In Oil, Shrimps Ala Creole, Consommé (Plain), Broiled English Lamb Chops With Baked Potato, Eggs (To Order), Kartoffel-Salat Mit Speck, Shredded Chicken W. Mixed Sauce, Little-Neck Clams Fried, Tomato Herring, Potato Salad, Kronen-Kase, Certified Milk, Bottled On Farm, Pint, Cream Of Celery Crouton, Carre Di Vitello Da Latte, Bieres Francaises (French Beers), Hump Back Sea Bass Broiled , L'escalope De Veau A La

Hongroise (Paprika), Loin Of Pork, Reed Beets,  
Crabmeat Ravigote (Main Dish) (Froid Ou Chaud),  
Foie De Veau Aux Raisins Blonds Flambes A  
L'armagnac, Consomme--Gilbert Cowan, Sublimes,  
Creamed Chicken And Mushrooms A La King, Frogs  
Legs A La Poulette, Huyler's Bonbons, Fresh Stewed  
Mushroom Omelet, With Potatoes, Ye Olde Dutch  
Tavern Private Stock Caviar. Imported., Ailerons De  
Poulet Paysanne, Home Cured Pastrami, Lettuce,  
Tomato, Cole Slaw, Easter Cake, Champagne- Moet  
& Chandon, White Seal, Roasted Prime Ribs Of Beef  
Au Jus, Cup Clam Broth, Cinzano Vermouth Turin,  
Tonique Aperitif, Margaritue Cocktail, Coeur  
D'artichaut Frais, Petrograd, floating amongst seeds in  
a bowl of Glace De Fantaisieroast Pullet, Preserves.,  
Salad, Labskaus, Dill Pi Kles, Canned Asparagus,  
Extra Tenderlon Steak Garnishing Of Cepes, Barsac  
White Bordeaux T Jouvet, Crab, Ravigote, Ham And  
Eggs With Fried Potatoes, Bitter Cinzano, Halibut  
Fried, Marie Antoinette Salad, Peches Lucifer, Broiled  
Bluefish With Anchovy Filet, Schweinerippchen In  
Jelly, Gorgonzola , Baked Sea Bass, Italiennes, Boston  
Snow Pudding, Orange Sauce, Olga Salad, Soft Shell  
Crabs Rissolees With Almonds, Tomate Soup,  
KräUtersauce, Star Bacon, Marashino Jelly,  
Peawe-Sitchipuck-Sickissuog, Bisque D'huitres Aux  
Gourmets, Duckling In Casserole With Orange Slices,  
Bigarade Sauce, Wild Rice, Conserve: Reine Claudes,  
Cold Stuffed Tomato Or Green Pepper En Surprise,  
Tea, Young Hyson, Supreme Of Chicken,  
Mushrooms, Shrimps, Rice, Baked Whitefish,  
Morney, Stolichnaya (Russian) 100 Proof,  
Liebfraumilch White Wine, Linguine Primavera -  
Fresh Vegetables In A Light Cream Sauce, Escalope  
De Foie Gras Aux Champignons, French Creams,  
Tutti Frutti, Vienna Brioche, Broiled Frock Lobster

Tails & Crab Meat Two Veg., Soup Du Jour, Cold Half Lobster, Figaro, Cup Of Cold Consomme In Jelly, Potatoes Sautees Or Lyonnaise, Madeira Wine Jelly, Cold Trout, Remoulade, Baked In Jacket Potatoes, Home-Made Country Sausage, Mashed Potatoes, Gastronomie, Champagne, Gold Seal, Native, Half Bottle, Clams, Fancy Roast, Oyster Or Clam Patty, Filet Of Sole, Meuniere, Fried Calf's Brain, Tomato Sauce, Hocks Sparkling. Per Pint, New York Club Soda, Omelettes With Cheese, St. Raphael Special Appetizer, Fanta Root Beer, Brown Betty Pudding, Brandy Sance, Charlotte Moderne, Dish, Scheibenragout Von Scallops Mit Ei, Cotuits On Deep Shell, Le Boula Boula Gratin, Phila. Broilers, Reibekuchen Mit Preisselbeeren, Salade D'ecrevisses Et Haricots Verts Frais, Spinach With Broiled Bacon, Biscuit Tortoni (Portion), Entrecote Double (For 2 Pers.), Meerrettich, Bearner Tunke, Pomm. Frites F. Salate, Butter & Jam, Pommes De Terre Laurette, Petits Pois Sautes, Vichy, King Crab, Oyster Stew (When Available), Rollschinken Mit Kraut Und KnöDel, Teltower Rübchen, Pommes De Terre Sautee, Broiled Sugar Cured Ham Steak, Hawaiian Style, Crabmeat A La Dewey, Rice, Bisque D'ecrevisses, Bretonne, Anna-Kartoffeln, Boonekamp Of Maag, Canapes De Lax, Torten Und Confect, Old Fashioned Griddle Cakes, Assorted Vegetables With Scrambled Egg, Fillet Of Bluefish, Keywest, Cold Chicken Mayonnaise, Fried Sole, Meuniere, Stangenspargel Mit Scampi, Toast Und Butter, Shrimp Louis, Garni, Round Bone Veal Cutlet Breaded Broiled, Lake Bass, Saute, A La Meuniere, Broiled Ternderloin Steak, Green Sea Turtle, Aux Quenelles, Hermitage 1971, Abbazia Pastry, Buttered Sliced Green Beans, Fresh Grapefruit Sections , Della Robbia Mints, Brisket Of Beef, Cote De Boeuf Grillee- Center

Cut Of Prime Ribs Of Beef Broiled To Order And  
Topped With Maitre D'hotel Butter, Accompanied  
With A Bouquetiere Of Vegetables (For Two), Otto  
Huber's Standard, Glass, 2- Imp. Kippered Herring,  
Fried Egg And Boiled Potatoes, Haddock Loin,  
Chocolate Eclairs (3), Florio Marsala, Mushrooms,  
Onions And Eggs, Fresh Lobster Ala Newburg En  
Casserole Ala Park, Tongue Sausage, Eggs In Jelly A  
La Valenciennes (1), Chateau Latour Blanche  
Brandenburg Freres White Wine, New Carrots Vichy,  
Phila. Spring Chicken Breaded, Half, Mince Pie, Hot ,  
Spaghetti Dinner - Pasta With A Delicious Meat  
Sauce, Includes A Dinner Salad And Garlic Bread,  
Instant Postum - Sanka With Cream, Canadian Stilton,  
Vichy Water (Celestins), Half Bottle, St. Crois Rum,  
Consomme Medine, Isartaler Forellenfilet, Zart  
Gerauchert Mit Sahnemeerrettich, Toast Und Butter,  
"Drathen Original" Extra Trocken, Aus Eigenem  
Weingut, Hors-D'oeuvre, Jus D'ananas (20 Cl), Fresh  
Fruits With Cottage Cheese, Feines Würzfleisch  
überbacken (Ragout Fin), Brötchen, Sirloin Steak  
Sauce Bearnaise, Hashed Chicken With Cream, Fillet  
Of Sole With Grapes, Blackberry (Brandy), Herald Sq.  
Bottling, Semi-Freddo...Cappuccino Gelati - Petit  
Baba Au Rhum, Cherries Jubilee With Whipped  
Cream, Turkey, Larded, Cranberry Sauce, Xuong  
Nuong: Spare Ribs With Lemon Grass, Fresh Caviar  
On Toast, Baked Oysters A La Pabst, 1900, Chateau  
Langoa, 1878, Spicy Mandarin Orange Chicken,  
Linzer Cookies, Ham Or Bacon With (2) Eggs And  
Potatoes, Puddings Diplomat, Colorado Snow Water  
Rainbow Trout Sauté Meuniere, Coffee Diablo,  
Afmannshaufer, 1/2 Bout. De Vin Rouge Ou,  
Consomme, Profiteroles, Romaine Aux Piments Doux,  
Crevettes Grises Du Pays, Geeister Bananesalat,  
Quarter Of Pork, Gebackener Kalbskopf, La Meringue

Chantilly 5/-, Island Claret, Supreme Of Guinea Hen, Glaced Pineapple, Singapore, Pariser Pfeffersteak Mit Cognac Flambiert, Glacierter Porree Und Pommes Frites, Baked Scrod, Nantucket, Salmon, Shrimps, Crab And Cocktail Sauce, Our Famous Roast Sirloin Of Beef Platter, Two Vegetables, Sirloin Steak For Two With Potatoes, Bacardi Rum (Puerto Rico), Horses Neck Rye Mixed Drink, Turkey Broth, New England, Sea Bass, Bercy, Salads Include: Choice Of Rolls Or Crackers., Picadillo A La Americana, Chicken Pot Pie Country Style, Peaches A La Mode, Lamb Steak, Nicoise, Youngs Y. P. M. Rye, Boiled Prime Beef, Horseradish Sauce, Mashed Potatoes, Garden Peas., Woh Siew Opp (Braised Duck With Mushrooms), Sarsaparilla (Imported), GeflüGelreisbombe, Chicken Hashed, With Egg, Chateau Margaux Claret, Barton & Guestier, Cold Boneless Plover, Creamed Sweetbreads & Mushrooms In Patty, Soft Shell Crabs, Stewed Lima Beans, Plain Rice With Milk, Deutsche Weine, Mosel Und Nahe, Ruwer: Wehlener Sonnenuhr Riesling 1968 OriginalabfüLlung Bergweiler-PrüM, Chicken (Spring) Broiled 1/2, Kalbszunge, Bosca Lacrima Christi, Breaded Calfs Schnitzel Vienna Style, Eggs, Poached Plain (2), Orange Krapfen, Spaghetti Piemontaise, Eggs Poached, Benedict, Strawberry Shortcake, Reh Nach Lyoner Art, Italian Red - Valpolicella, A Pony Of Benedictine, Veal Cutlet Breaded Tomato S'ce, Southern Hotel Punch, Filet De Truite St. Pierre: Rolled Fillet Of Trout Stuffed With Salmon Mousse, Saffron Sauce, Kalbsnierenbraten Mit Champignonsauce, Croquettes, Asparagus, En Creme, Smelts, Scrambled Eggs (2) With Ham, Spanish Vanilla Cake, Cold Canape Of Caviar, Jambon Frais A La Broche, Boiled Ham With Potato Salad, Sinuwam Na Tahong O Halaan - Mussel Or

Clam Soup, Succulent Clams Sauted And Cooked In A Clear Broth With Malunggay Or Sili (Native Pepper) Leaves., White Horse, 8 Years Old, Cocktail Of Fogash, Nips, Pork Chop Suey, Mushroom, Clear Pastina Soup, Kidneys And Sweetbread Fried In Butter, Seezunge Gebraten Mit Salatteller, Aal, Grun, Lamb Tongue, Marine, Walker's Canadian Rye Whiskey, Brandy, Otard, Dupuy & Co., Hermitage La Tour Blanche 1929, Squab Guinea Hen Roasted In Casserole, Sweet Potatoes Any Style, Fillets Of Herring, Westphalia Ham And Asparagus, Prime Ribs Beef, Peas, Rahmschnitzel, Sauterne Or Claret, 1/4 Bot., Char Shu Ding, Punch A'la Romaine, Salade De Fruits Frais Au Kirsch Foret Noire, Frischer Hummer Mit Remoladensauce, Capaun Supreme M. Spargel + Champ., Hosters Beer, Broiled Green Bluefish, Maitre D'hotel, With Bacon, Lammcotelettes, Imported English Jams, Boiled, Baked Or Mashed Potatoes, Consomme Pritnaniere, Abaynthe, Consome Diabla, Stuffed Shoulder Of Veal Venitienne, Veloute Of Lettuce, Bacon, Portwein, Port Douro Original Portwein, Rum Toddy - Rum, Sugar, Slice Of Lemon, Cloves, Cinnamon, Neck Of Pork, Red Cabbage Salad, Bronx Cocktail, Gold Seal Special Dry, 1/2 Bot., Bot., Burgundy, Minchinbury Sparkling Red Wine, Fricandeau Of Veal, Celery, Salade D'avocado, Center Cut Beef T-Bone Steak, Served With Potatoes And Brockles' Special Salad, Petit Marmite, Parisienne, To Order, Baked Bluefish Mensoniere, Chicken Broth In Cup, Hot Or Cold, Romatour Cheese, Hamburger Steak With Fried Egg And French Fried Potatoes, Special - Escalope Of Green Turtle Saute Au Madere, Mashed Sweet Potatoes, For The Little Ones Under 12: Toasted Cheese, Includes Chips, Pickle Slice And Small Drink, Home Made Fresh Blueberry Pie, Green Baby Lima Beans, Ballotine Of

Duckling, Boiled Salmon, Crawfish Sauce, Tenderloin Steak, En Casserole, Borsen-Ruhrei, Pot Of Cocoa With Whipped Cream, White Rock Water,Glass, Escargots Bourguignonne (12), Osterlammrucken Gebraten Mit Schmelzkartoffeln, Mint-Tunke - Chicorreesalat, Petits Chateaubriand, Aux Champignons, Whole Broiled Maine Lobster, Drawn Butter, French Fried Potatoes, Champignons - Schnitzel Mit Reis Und Salat, Gervais Kase Garniert\* Mit Butter U. Brot, Apples Bonne-Femme, RéMoulade Sauce, Lobster In Chafing Dish (Extra), Potatoes With Parsley, Strawberry Tarts, Canards, A Tete Rouge, Chop Suey And Egg Foo Young, Rice, Chapin & Gore Old Reserve Bourbon Whiskey, Roast Leg Of Spring Lamb, Green Peas, Oyster Pate, Chateau Corton-Grancey 1971, Seezungenfilet Nach Orly Mit Tomatentunke, Lobster Stew In Chafing Dish, Chicken Pot Pie, Green Peas And Sweet Potatoes, Compotes De Mirabelles, Sirloin Steak, Grilled, Goldwasser, Zwack, Damson Pie., Fillet Beef & Cahmpignons, Roast Hazel-Hen With Bacon, Cream Sauce, Saumon Grillé Mirabeau, Maryland Club Whiskey, Bot., A La Sanford, Brochettes Of Chicken Livers, Parmentier, Huitres Et Palourdes Des U.S.A., Chicken Broth In Cup, Hot Or Cold, Deities, Number 3, Orange Pekoe Tea (Per Pot), Omelet (Any Style), Pickled Lamb's Tongue Cold Cuts With Potato Salad, Alaskan Crabmeat, Saltina Crackers, Bresilienne Salad, Half Pears, Fried Ham And One Fried Egg, Frugtaerte M. Flodeskum- Fruit-Tart W. Whipped Cream., Somlauer, , moldering masses of stale Split Baby Pheasant Excelsior, Wild Rice, Brussels Sproutsscrambled Eggs (2) With Ham, Frische Feigen Mit Wodka Mariniert, Dazu San Daniele Schinken, Bisque Of Shrimps, Chebreuse, Haricots Verts Anglaise, Special: Leg And Saddle Of

Easter Lamb Au Jus, Mint Jelly, Aziagurken,  
Consomme Biscotin, Calf's Head, Tartare Style, Filet  
Of Salmon En Bellevue, Green Turtle Au Quenelles,  
Fur 2 Personen: Schiffchen-Rostplatte Salatgegrellte  
Tomaten, Patna-Reis, Pommes Frites, Lobster,  
Mayonnaise, Sweetbreads Pique, Champignon, Roast  
Sirloin Of Beef, Mashed Potato, French Claret,  
Consomme, Macedoine, Norsk Rokelax M. Eggerore,  
Half Spring Chicken Broiled On Toast, Scrambled  
Eggs A L'orientale, "Red Brand" Sirloin Steak,  
Svart-Vinbarsbrannvin, Caviale Molossol Importato,  
Kabinett Trocken, Baden, Rot, Mickey Mouse Grilled  
Chopped Beef Steak Fresh Vegetable Mashed  
Potatoes And Gravy Roll And Butter Ice Cream Milk,  
Chateau Yquem, N Johnston, Chffonnade Salad,  
Sliced Beans A L'allemande, Les Œufs PochéS  
Regina, Assorted Cold Cuts - Sliced Cold Meats With  
Swiss And American Cheese, Potato Salad, Slice  
Tomato And Pickles, Coffee Or Tea, Cheeze, Chicken  
Broth, Filet Mignon Saute Service For One, Roast  
Beef Hash, Green Peppers, Poached Eggs, Halibut A  
L'espagnole, 6 Oz. Ranch Burger Topped With Chili ,  
Risotto Con Funghi, Boston Box Stew With Toast,  
Vermicelli In Scarpara Sauce, Chicken Broth Einlauf,  
Pear Glace Melba, Calf's Liver Venetian Style,  
Oysters Escaloped, In Shell, Vom Grill, Mettenheimer  
Michelsberg Reisling 1931, Filet-Gulasch, Westphalia  
Ham, Half Lobster In Bowl, Roast Goose, Boiled  
Onions, Veal Cutlets (Plain) (I), Cigars Manilla,  
Lasagna It's Delicious!, Plain Walnut Cake, English  
Mutton Chop (One), Tam O'shanter Punch, Grand's 8  
Yrs. Old, Goose Livers Saute With Onions, Essence  
De Dinde, Longworth's Sp'kling Catawba,  
Gulaschsuppe, Chateauneuf Du-Pape "France",  
Stuffed Tomatoes A La Trevise, Grand Fine  
Champagne 1870, Scotch Kippered Herring With

Fried Eggs (5 Minutes), Consomme Froid Au Fumet  
De Celeri, Moet Brut Imperial, Ragout Of Oxtail,  
French Style, Miroton Of Beef A L'allemande,  
Harvey's Bristol Cream Sherry, Green Turtle Au  
Madere, Breast Of Duckling Sauté, Minute, Fromage -  
Camembert, Omelet With Mushrooms (Fresh), Penne  
Facon Grand-Mere, Turkey Steak Chef Style, Carre  
D'agneau Grille Aragonnaise, Consomme De Tortine,  
Poached Egg Set In Jelly With Ham On A Bed Of  
Pastry With Vegetable Salad, Moselle No. 138, Salami  
& Cheese Sandwich, Helles Lager-Bier, Salad Ellen,  
Table Cakes, New Rhubarb Pie, Lamb Or Veal  
Kidneys Tomato Sauce, Grosses Gefulltes  
Seezungenfilet „Konilich“ Mit Spargel spitzen Und  
Shrimps, Überbacken, Braised Beef, Macaroni &  
Spinach, Sulze With Remoulade Sc., Small Pot With  
Cream, With Order, Fillet Steaks And Mushrooms,  
Clam Half And Half Stew, Shrimp A La Newburg On  
Toast, Omelette Stephanie (20 Minuten 2 Pers.), Le  
Rognon Godart Bargy, Gebackene Kartoffeln, Braised  
Shark's Fin In Chicken Essence, Filet Mignon A La  
Riche, Nern Gai Chop Suey , Mignons De Chevreuil  
A La Hussarde, Poached Eggs On Toast, Two,  
Consomme Printanier Du Quenelles, Leg Of Lamb  
With Fried Eggplant, Deviled Ham Sandwich,  
Chicken A La Francaise Saute In Eggs, Grated  
Cheese, Shad, Onion, Parsley, And Lemon Butter,  
Chicken Liver And Bacon To Order, Stuffed Breast Of  
Veal, Kaper-Sauce, Snap Beans, Lamb Kidneys  
Sautés, Champignons Frais, Faisan (Tranquillity  
Farm) Roti, Sauce Au Pain, Saumon, Sauce  
Hollandaise, Fruit Jello, Caviar Beluga, Pasta E  
Fagioli Nostrana, Sardels Sandwich, Chef's Salad  
Bowl - Green, Julienne Of Ham, Cheese, Chicken,  
Celery, Navarin-Suppe, Cold Ox-Tongue A  
L'anglaise, Romaine Salad With French Dressing,

Sparkling Baked Alaska, Flaming Cherries , Croquette In Pollo, Pineapple Cheese, Tossed Salad, Filets De Perche Zougoise, Pomlo Pepsin, Talmouse De Volaille à La Dreux, Mutton Chops (2) 85, Poached Eggs On Creamed Spinach, Florentine, Glazed, Carrots, Fines Herbes, Anna Potato, Reblochon Fromage, Crab Meat A La Newburg To Order, Ossobuco Alla Nostra Maniera, Canape Genoese, Lejon Three-Star Brandy, Byrrh Wine Bitters, Schloss Vaux "Rheingauer Cabinet Riesling", Broiled Or Fried Ham Or Bacon With 2 Fried Eggs, Scrambled Eggs With Country Sausage, Hamburger Steak, With Onions, Cheese Served With Bent's Crackers, Sugar Cured Ham With Sliced Tomato, Spring Lamb Steak Saute, Fines Herbs, Punch Martini, Pocherat Agg Montpensiere, Breast Of Lamb Saute, Jardiniere, Calf's Head, Sauce Piquante, Tender Filet Mignon Broiled, RahmkäSe, Claret, 2D Quality, Good Bordeaux (Green Seal), Calves Brains Breaded & Tomato Sauce, Gelee Aux Canneberges, Meatballs In Brown Sauce, Zucchini Trifolate, Crab Meat Soon, King Kamehameha Salad With Green Goddess Dressing, Gonzalez Byass - Royal Amontillado Sherry, Gratin, Fried Liver And Bacon Mashed Boston Squash, Harvard Fresh Beets, Roll And Butter, Sauer Beef With Potato & Tyrolian Dumplings, One Veg., Funge RebhüHner Auf Sauerkraut In Schaumwein, Tenderloin Steak, Two Veg. (7 Oz.), Fine Cold Boiled Chicken, Hot Rolls, Pigeonneau Desosse (Boned Squab) A La Geless, Dioszeghi Bakator, D. A. Mayer, Preserved Elberta Peaches, Aspic De Mauviettes A La Moderne, RüDesheimer Berg Rheinweine, Bar Poche Beurre Bercy Poached Striped Bass Bercy, Oolong, English Breakfast And Japan Teas, Broiled Short Ribs Of Beef, Cabbage, Horseradish Sauce, Sausages And Mashed Potatoes, Moselle- Still, Estremadura (Rott

Portugisiskt, Hart.), Principe De Gales Cigars, Otard Brandy, 1858, Calf's Liver, Broiled Or Fried, With Bacon, Grosella, Vosne Romanee (B.W. Strauss) 1959, Pistachio Ice With Strawberries, Fillet De Sandre Chauchat, Angostura Bitters, Glass, Bluefish, Harlequin Sauce, Tomatencremesuppe Mit Croutons, Sand Dabs, Broiled, Ostender Steinbutte Mit Sauce Nach Genueser Art, Neuilly (Mushrooms, Tomatoes, Eggplant, Basil, Fines Herbs), Ackerman-Laurence Royal Demi-Sec, " A La Turque, Pouding De Nesselrode, Poulet Roti Garni, Bananen-Split Auf Vanille-Eis, Minced Codfish With Cream, Grilled Spring Pullet (Half) Watercress, Baked Stuffed Shrimp, Jumbo Shrimp With Backfin Crabmeat, Topped With Imperial Sauce, Medaillons Of Beef, Bordelaise, Boeuf Mode En Gelee: Larded Braised Beef In Jelly Wiht Onions And Carrots, Shredded Wheat With Milk Or A Small Pitcher Of Cream, Fresh Lobster Cocktail, Louie, Pork Chops Sautes A La Diable And Spinach, Zytnia (Poland) 80 Proof, Tandoori Mixed Grill (Delicious Combination Of Tandoori Grilled Lamb, Chicken And Seafood), Dom Perignon, 1959 Moet & Chandon, Fine Claret Cup, Qt., German Potato Salad, Beilage, Glace Mocca, Roquefort, Par Personne, Kidney Saute, Turbigo, Suisse Cocktails, Striped Bass Saute With Capers And Lemon, Boiled Potato, Green Peas, Terrine De Foie Gras Mariné Au Porto, Cazanova 1906, Consommé Aux Perles Du Japon, Baked Apples, Plain, Franzosischer Salatteller, Sauce Vinaigrette, French-Dressing, Sauerrahmdressing Nach Wahl, Smoked Salmon Loaf, Baronne, Tacos Sauves De Puerco Con Salsa De Tomato, George Ehrets Beer, Jell-O, Whipped Cream, Beet Salad With Cold Meats, Extra, Ruedesheimer (St. Baumann), Stuffed Calfsbreast PéRigourdine, Deutscher Kaviar, Toast

Und Butter, \*Potage Ambassadeur, Vanilla Cakes (2), Imported Russian Woodka, Poulet (Demi), Boiled And Broiled Lobsters, Vanilla Ice Cream, Boiled Ham And Potato Salad, Carl H. Schultz's Seltzer Water, Emince Of Chicken With Green Peppers & Poached Egg, Chicken Consomme, Five Flies Fire Fantasy, Windesheimer Altenberg, Cold Turkey (All White Meat) Sandwich, Cole Slaw And Pickles, Agneau De Lait, Chapon, Lunch Hours Mon. Thurs. Sat. 11Am-2Pm, Broiled Smelts, Colbert, Potatoes, Mashed, Baked Or Boiled, Large Cashews With Beef In Roasted Hot Pepper Sauce, Cream Cheese With Ry-Krisp And Jelly, Tortelloni Mit Basilikum Und Sahne, Omelet Reine, Baked Lobster Vanderbilt (1/2), Roast Duckling Bigarrade Served With A Light Orange Sauce, Tangerines, Bananas And Lychee Nuts, Saffron Rice And French Beans, The Mouth That Roared-- A Sausage Sensation That'll Nip You In The Taste Buds. One Whole Foot Of Vienna Bologna And Salami, Summer Sausage, Genoa And Hard Salamis, Swiss And American Cheeses And Even Canadian Bacon. Serves Two Or Three Roaring Appetites., Harricot Vert Pomachee, Fromage A La Sherry, Tallarines A La Napolitana, Baked Alaska (3), Coeurs De Filet De Boeuf A La Perigordine, Sparkling Rudesheimer, Breast Of Guinea Hen, Virginia Ham, Red Currant Jelly, Spinach, Florentine Style, Sweetbreads, French Peas, Lamb Chops With French Peas, Grilled Bluefish - Herbs Butter, Colombian Coffee, Shrimp Patty, Eggs, Boiled (Three), Cigars, Resco, Rothschilds, Box Of 50, Filet Of Sole, Chauchard, M.& S. Gibson Monogram, Broiled Calf's Sweetbread, Green Peas, Asperges Sauce Hollandaise, Veal Stew, Hongroise, Salad: Lettuce Or Romaine, Lacrima Sparkling, On Toast, Rinderburst (Boiled Beef), Horseradish Sauce, Bouillon Potatoes, Braised

Beef With Mushrooms, In Burgundy Wine,  
Monogahela Monogram Whisky, 1865, Coca-Cola  
(Bottle), Old Overholt Straight Rye Whiskey,  
Duff-Gordon, Surhaxe MéLange, Broiled Eels, Tartar  
Sauce, TuróS TáSka, Hom Yee Yoke , Ancient Plum  
Pudding, Saute Brook Trout, Algerienne, Grapenuts  
Custard, Family Porterhouse With Onions, Baked  
Eggs., Cannenton (Demi), Clicquot Champagne,  
Yellow Label, Baked Apple, Prime Ribs Of Beef,  
Extra Cut, With Yorkshire Pudding, Minced Chicken,  
Veal Chop With Buttered Noodles, 102 1963Er  
Oppenheimer Krotenbrunnen Natur, Rh, Frankhof  
Kellerei, Jamaica Superiore, Martinique Or Bacardi  
Glass, Frische Rinderbrust Gekocht, Meerrettich,  
Salat, Crab Flakes, Senorita, Scallops Au  
Gratin.....Eastern Scallops With Fresh Mushrooms,  
Chooped White Onions, White Wine, Baked In  
Casserole, Au Gratin, Served With Rice Pilaf., Stuffed  
Green Peppers, Duxelles, 1 Flasche Schwartz  
Johannisbeersaft, Veal Steak Saute, Grilled Pineapple  
Ring, Virginia Ham, Broiled, Offley Forester Ltd  
Oporto, Extra Port, Martini Cocktail, Dandelion  
Greens, Chateauneuf Du Pape B & G, Irish Stew Of  
Lamb, Dublin Style, Veal Chop, Milanaise, Lamb  
Chops (1), Lobster, Newburgh, Muenchner Hofbrau,  
Bowl Of Milk With Bread, Fantasy Of Fresh Fruit En  
Cup Au Porto, Cider: "Paulding's", Strawberries In  
Cream, Macon Burgundy, 1/2 Bot., Bot, Geb.  
Ochsenzunge, Sauce Tartare, Roast Stuffed Turkey,  
Cranberry Sauce., Le Merlan En ColèRe, Cream Of  
Guinea Hen Soup, Rohan, Old Golden, Gonzales,  
Byass & Co., Melon Cantaloup, Poulet FricassÉ,  
Coffee With Hot Milk Or Cream, R.M.S. "Aquitania.",  
Fresh Mushrooms Fried , Brochette De Gambas,  
Sauce Tartare, Riz à L'orientale Description: King  
Prawns On A Skewer, Tartare Sauce And

Oriental-Style Rice, Spare Ribs, Emmentaler Mit Butter, Hammelnieren A La Minute, Niagara Ham With Salad, Mackerel, Fresh, Chianti Dettling (1/2 Fiaschi), Beef Consomme (Cold) In Cup, Fort Sumter Fruit Plate, Assortment Of Fruits With Sherbet, Frische Islander Rollmopse In Rahm Mit Brat U. Butter, Geneva Lithia, Sparkling, Roast Heavy Prime Rib Of Beef English Cut, 2 Slices, Boneless, Au Natural Jus, Potato, Fresh Vegetable, Salad, Assorted Hot Rolls And Butter, Johannisbeersauce, Gebrat. Schnepfen Mit Croutons, La Cote De Boeuf Grillee (2 Pers.), Eggs A La Chatelaine, Tauben Saute A La Chasseur, Chateauneuf Du Pape (Vintage) French Rhone, La Rose "Chambord", Mule's Kick Cocktail, Charles Heidsieck Extra Dry, Ham Patties (Poached Egg), Potatoes, One Vegetable, Bread And Butter, Palmettes Warsaw, Creme Diplomat Maraschino Sauce, Vermouth Cocktail, Flask, Dry Biscuits, Viande Froide Assortie, Salade De Pommes De Terre, Spare Ribs, Pungent, Sweet And Sour, Potatoes, St. Julien, Iced Fruit Salad With Nuts, Maraschino, Tea--Orange Pekoe, English Breakfast, Oolong, Pot, Macedoine (Salad), Contrefilet Of Beef, Stuffed Tomatoes, Patriotic Trifle, Tuna Sandwich, Lamb Kidneys Broiled On Toast, Spaghetti Dinner (For The Little Ones Under 12) Includes Chips, Pickle Slice, And Small Drink, Tenderloin Of Beef--Sauce Bernaise, Pork And Bean, Pigeon En Cocotte Aux Olives, , and D. G. Yuengling, Jr's New Yorkroast Prime Ribs Of Beef (One Slice), Bordeaux, Chateau Pape Clement, 1907, Liberal Punch, Napolitaine: With Tomato And Tomato Sauce, Grated Cheese., Salmon Marinado A La Albahaca, Char Shu Ding, Medaillon D Agneau Du Printemps, Colbert, Rehrucken Auf Tannenholz Gerostet, Fur 2 Personen, Lynnhaven Cocktail- Mignonette, Job Riesling, Burgundy, Dry,

**Ice Cream: Pistachio , Egg , Rice, Asmanshauser, Red, Filet Of Herring With Haricot Verts, Home Made Apple Cake, ConsomméFrio O Caliente, "Childs" Blend Tea, Gedampite Hammelkeule A La Chartres, Eperlans Beurre Persillé, Roast Chicken, Apple Sauce, Lima Beans, Courvoisier 3 Star, Roast Sirloin Of Beef Richelieu, Braized Sweetbreads, Custard Pudding With Strawberry Sauce, Baked Stuffed Tomatoes With Bacon And Potatoes, California Orange, Sliced, French Fried Or Lyonnaise Potatoes With Order, Porc Froid, Salade, Tomates, Salon, Brut 1928, Champagne, Broiled Sweetbreads, Toulouse, Cream Cheese And Crackers, Sea Bass, Rex Sole Or Halibut Steak, Fried Or Broiled, Souffle Glace Aux Framboises, Bordeaux Red, Blanco's Yellow Seal, Omelet With Chicken Livers, Kleine Hummer Grille, Brandy Daisy Brandy, Grenadine, Lemon Juice, Fruit, Vol-Au-Vent Of Oysters, Mushrooms, Pajazzosill, Manarin Special Canape, Home-Made Corned Beef Hash Plain Or Browned, Poached Egg Or Fried Egg, Calvert, Pommes Frites (Sans Produits Chimiques), Center Cut Beef T-Bone Steak, Served With Potatoes And Brockles' Special Salad, Chateau Pedesclaux, Veal Scallopine A La Pizzaiola, Peppers, Sliced Banana, Stewed Prunes, Half Cantaloupe, Camembert Cheeese, Huhnerbruhe Florentine, Paysanne Soup With Chervil, Salade Washington, Poulet Saute A La Fine Champagne: Saute Chicken With Mushrooms, Truffles And Brandy., Melted Fresh Mozzarella With Minced Onion, Tomato And Basil, Schweizer Sahnenschnitzel, Rose, Filet De Lotte Portugaise, English Kippers, Giant Chocolate Nut Sundae, Gebackene Idaho Kartoffeln, Fracosta Di Manzo Al Chianti, Frog Legs Provencale (Garlic) Or Meuniere (Lemon Butter), Plombiere, Ginger Ale, C & C (Imported), String Beans, Maitre D"Hotel, Sudtirol: 1964Er**

Kalterer See 1/4 , Parmesan Cheese Straws,  
Kukenpuree In Aspick, Puffed White Potatoes,  
Hausmarke 1/2 Fl., Tarte Au Citron, Tapioca Pudding,  
Sabayon Sauce, Special Cold Roast Beef Plate, Garni,  
Broiled Clams, Tossed Greens, Mousseline Of  
Chicken, Supreme Sauce, Boiled Penobscot River  
Salmon, Early June Peas, G. H. Mumm Ex-Dry, Oeufs  
Neige Moules, En Surprise, Grilled Spring Lamb  
Chops, Mint Jelly, Irish Whisky J. Jameson And Soda,  
Fresh Milk & Cream, Margaux (Claret), Baked White  
Fish Espagnole, Corton, Clos Du Roi, Thevenot 1959,  
Une CôTe De Mouton, Fresh Oysters, Le Rognon De  
Veau à La Moutarde, Mortadelle De Bologne, Broiled  
Ham Or Bacon, Pommes Risolees Fondantes, Serrano  
Ham With Melon, Roast Prime Ribs Of Beef, Potatoes  
Parsley, Mysglyn Beirdd Brant A Devod,  
Schwarzwaldeisbecher, No. 2 (Cont.) - Pot Of Coffee,  
Tea Or Milk, Sanka Coffee, .15 Extra, Grilled Veal  
Kidney, Bearnaise Sauce, Cold Cup Consomme,  
Gallagher & Burton, Black Label, Hot Or Sweet  
Peppers Extra, 1957Er Oppenheimer Krotenbrunnen  
(Rhein), Prime Club Steak- A Selected Cut Of Aged  
Beef, Trimmed To Remove All Fat. Served With  
Baked Idaho Potato Or French Fried Potatoes, Lamb  
Chops Broiled Over Charcoal Fires And Served With  
Mint Jelly And Onion Rings, Rib Steak (Spanish Or  
Italian Sauce), Roast Ribs Of Prime New York Beef,  
Huitres A La Cronje, Plan Soda Standard, Domestic,  
Capeletti Bolognesse, All Kinds Of Bread Fresh Every  
Hour, Consumme A La Royale, Bananas With Cream ,  
Hot House Chicken, Maryland, Vegetable Teriyaki  
Broccoli, Carrots, Snow Peas, Celery, Radish, Etc.,  
Fresh Filet Of Sole Amandine\*....This Tender Sole Is  
Sauteed, Pan Fried And Served With Slivered  
Almonds And Lemon Butter Sauce. Served With  
Potatoes Du Jour., Kobanyai Sor, Sherry: Yriarte's

Pale, Vintage Of 1825, Fried Country Sausages And Mashed Potatoes, Mock Turtle, Americaine, Cold Beef A La Mode, Loin Of Pork Braise With Noodles, Salad à La Russe, Cote De Boeuf Choron, Crab Crêpes San Angel Inn, Claret Punch (Imported Wine, Pure Fruit Juices), Entrecôte De Black-Angus Grillé Marchand-De-Vin, Gold Seal, Special Dry, Mall Steak, Plain, Pot Of Green Tea With Cream, \*Henkell Trocken, Grosses Crevettes Et Asperges Roties, Beurre De Legumes, Calf's Brains, Fresh Mushrooms, String Beans Fleurette, Real Old-Fashioned Chicken Pot Pie, Aspic Of Oysters, En Bellevue, Pate De Foie Gras En Aspic, Hot Biscuits, Li Hung Chung Chop Suey With Pork, Chicken, Onions, Water Chestnuts, White Mushrooms, Bean Sprouts, Celery And Bamboo Shoots. Served With Boiled Rice., Omelette, Oysters, Rhubarbe En Compote, Smoked Salmon, Creamed Horseradish, Orange Salad, Steak Dinner - Our Club Dinner With A Choice Of Hipsteak As The Entree, Napa Soda Mineral Water, Veal Cutlet Breaded, With String Beans, Cold: Buenden Smoked Beef, Le Delicieux Muenster, Cup Of Soup Or Fruit Juice, Tender Lean Roast Of Beef Or Chicken Croquette, Dessert, Milk, Kalter Rehrücken, Salat Ninon, Krauter-Sauce, Notre Foie Gras Frais Truffe Prepare Par Le Chef, Devonsheer Whole Wheat, Hashed Potatoes In Cream, Puree Of Tomatoes With Rice, Large, Regular Ice Tea, Grune Erbsen Mit Butter Englische Art, Dry, Dipped, Milk And Buttered Toast, Coffee, Large Pot (For Two), Pudding Au Sabayon , Rose Violet, Frances, Eggs, To Order, J. D. & M. Williams Pale D., Very Delicate, Creme Agnes Sorel, Oignon Gratiné (Per Person), Eggs Au Chasseur, Cake & Small Pastry Assorted, Engl. Selleriesalat, Pol Roger, 1937, French Dip Sandwich - Thin Slices Of Roast Sirloin Of Beef Dipped In Au Jus And Served

On Po' Boy Bun, Rumpsteak A La Provincial, Cold Fricandeau Of Veal, Marc De Bourgogne , Clicquot Yellow Label , American Cheese Sandwich, Grilled, Webster Madeira, Champagne: Piper Heidsieck Brut Extra, Puree Of Yellow Split Peas, 1/4 L Apfelsaft, Individual Planed Shad, Harford, Sorbets Maison, Framboises, Œufs PochéS HaléVy, Veloute Bismarck, Bollinger, Extra Dry 1929 Champagne, Small Sirloin Onions, Shad Roe, On Toast, With Bacon, 1 Port. Weingeback, Potage A La Bolivar, Pourlarde De Bresse A L'estragon, Le Choix De Liqueurs, ■■■■■, Grilled Young Turkey, Whole, Omelette Souffle Au Chocolate, Bartlett Pears, A La Conde, Nordsee-Steinbutt Gebraten "Grenobloise", Corn Cakes With Bacon, Maestosissime Fettuccine Alfredo "The Original Of Rome" Freshly Made In House Served With A Specially Prepared Butter And The Finest Imported Parmesan Cheese "The Only Real King Of Fettuccine", Roast Philadelphia Chicken, Crabapple Jelly, Hot Chocolate, Cup, Aniseed Flavoured Chilled Cream Of Potatoes Soup, Cream Of Tomatoes Soup, Gosling Stuffed, Apple Sauce, The Wines By Gordon Bass- In Switzerland, Many Times More Wine Is Consumed Than Is Made And Comparatively Little Is Exported. Although Wine Is Made In 20 Of The 22 Cantons, Only Four Areas Have Commercial Significance. Neuchatal, The Best Known To Us, Comes From Primarily The Northern Shore Of Lake Neuchahtal. The Wines Of The Vaud Originate In The Lovely Necklace Of Towns That String Along The Northern Shore Of Lake Geneva (Leman), From Geneva Through Lausanne, And Monteux To Aigle. The Valais Is The Cradle O F The Rhone, And Produces Some Very Good White Wine, And The Best Of The Red. The Ticino Region, Not Far From Milan, Bears More Than A Passing

Resemblance To The Wines Of Italy., Minced Marsh Hen A La Kleinstueck, Wine Cups Pts., Extra, Baked Cape Cod Oysters A La Casino, Infra-Red Broiled Cheeseburger, Inglenook Red Pinot, Royal Canadian Pargaon Cheese, Baked Idaho Potatoes, Imp. English Grilled Bloater, Fried Egg And Boiled Potatoes, Koenigsbacher (Winkle) Wine, Club Soda C & C, Curried Fresh Seafood A L'indienne, Rice & Chutney, Rome Delicious Apple, Roast Prime American Beef Rib With Gravy, Crepes Suzette Mit Curacao, Weinbrand, Rum, Orangensaft, Zitronensaft, KalbsrüCkensteak Orloff Mit Pommes Frites, Chicken Consommé , Whiskey Mint Julep, Stuffed Lobster, Victoria, Piel's Special Beer, Terrine Of Grilled Vegetables With Mushrooms, St. Julien, Barton And Guestier, Stewed In Cream, Cold Crabmeat Salad, Royal Squab En Cocotte Paysanne, Fresh Lobster Supreme, Choice Of Dressing, Broiled Mushrooms - Canadian Bacon (In Season), Roast Leg Of Veal With Dressing, Fry, Blue Points Oysters, London Mixed Grill, Jumbo Frogs Legs, Tartar Sauce, Pommery (Sec), Sliced London Broil, Fresh Mushroom Sauce, Roquefort Cheese With Wafers, Little Neck Cocktail (9), Gespickte Rebhuhner Sahnensauce, Piper-Heidsieck, Brut Half Carafe, Boneless Shad, Veronique, Moyan Sincerite, Gewurztraminer, New Beets Saute, Dom Benedictine, Tropical Fruit Salad Mango, Papaya, Pineapple, Chocolate Fudge Cake, New Life Mineral Water, Royal O Porto, Special Reserve, 1908, Nuits St. Georges, Mugnerer, Imported Frankfurter And Potato Salad, 1967Er Chateau Brane Cantenac, Grand Cru Classe, Appellation Controlee, Schlossabzug, Caesar Salad (Raw Eggs, Worcester Sauce, Anchovies, Oil, Garlic Croutons, Parmesan Cheese), Half Portions For Single Service., Corn Flakes With Cream, Hirame Usuzukuri Paper-Thin

Slices Of Fresh Fluke. Served With Tangy Ponzu  
Sauce., Roast Young Capon, Roast Sweet Potatoes,  
Bonded Whiskies, Mousse Cunaine, Sacramento Thin  
Slices Of Our Own Prepared Roast Beef With Swiss  
Cheese, Comes Au Jus On A French Roll, Steam  
Grilled., Vichy, Artificial Schultz, Glass, Bot., 1/2  
Bot., Uova In Cocotte Alla Crema, Half Broiled Or  
Fried Chicken, Erfrischender Cocktail Pimm's Nr. 1,  
Louis Martini White Pinot, Cheese: Swiss-, Cream-,  
Lloyd-, Chin. Pudding, Princess Custard A La  
Chantilly, Shredded Wheat Cereal, Ale, Porter Etc,  
Pommes En Serviette, Preserved Fruits, Fresh Jumbo  
Shrimp Cocoktail, The Marechale - Hot Borscht Or  
Caesar Salad, Chicken Marechale, Russian Cream Or  
Cranberry Kissel, Rtr Tea Or Coffee, Ccold Beef  
Tongue, Ecarlate, Tafelsellerie Mit Gorgonzola,  
"Underberg" 2 Cl., Fried Chicken, Maryland, Poire  
William Liquer, Bresleau Steak, With Onions, &  
Sweets, Oysters, Roast On Toast, Plat Du Jour - Civet  
Of Wild Rabbit, Fried Sweet Potatoes, White Marsh  
Virginia Ham, (Veal Cutlet) Breaded, Peche Flambee,  
Kalbskotelette, Ueberbacken, Nudeln In Butter,  
Nusslisalat, Curried Sucking Pig & Rice, Stewed  
Celery And Artichoke Au Gratin, Cheese Omelette  
American, Green Tea, Per Pot, Daily Special Soup:  
Ask Your Waitperson - Bowl, Split Lamb's Tongue,  
Nicoise, French Olives, Cold Boiled Corned Beef,  
N.Y. Or Boston Baked Beans, Shrimp Lamaze  
Cocktail, La Cote De Boeuf Grille Des Abattoirs (A  
La Moelle Sauce Bearnaise), Homemade Peach Pie,  
Soup Du Jour Tomato, Gebratene Schnepfen Auf  
Toast, Vanilla Merengue, Cherry Ice, Plain Omelette,  
Three Eggs, Mampe-Lufthansa-Coctail, 1967 Chateau  
Suduiraut Sauternes, Cold Consommé, In Cup, Mutton  
Chops A La Valois, 3 Amyganoush Sandwich:  
Mashed Eggplant, Vegetables & Spices W/Amyextras.

Served In Heated Pita Bread W/Fresh Vegetable Salad  
And Amy's Sesame Dressing Plus 3 Relishes.,  
Pommes Douces Glacees, Half Duckling Orange  
Salad, California Oyster Stew, Milk, Farserade  
Tomater Med Bacon, Eng. Muffins (2), Distilled  
Water, Roast Ferris Ham, Champagne Sauce, Boudin  
Richelieu Sauce Cardinal, Sweetbread Patties A La  
Reine, Glass Of Iced Coffee, Pot, Mixed Grill Von  
Fisch Reich Garniert, Spockmeier Hausplatte, And  
We'll Tak' A Cup O' Kindness Yet,, Dessert -- Mc  
Gill's Own, Veuve Clicquot Sec, Marcobrunner, 1900,  
Grapefruit "Exotique", Frog's Legs, KraftbrüHe  
Demideuil, Friuli, Grave D.O.C., Weiß, Beer,  
Schaefer's Brew, Light, Cappelle Di Funge Porcino  
Alla Griglia, Zanderfilet Mit Klosschen, Baked  
Maryland Backfin Crab Imperial A La Green Spring,  
Shore Dinner - Cherrystone Clam Cocktail, Fresh  
Jumbo Shrimp Cocktail Or Alaskan Crab Cocktail,  
Cheese Pot With Chive, Taittinger Brut, La Francaise,  
Helstekt Oxfile Med Gronsaker Och Tryffelsas, 1929  
Chateau Yquem - Ler Grand Cru Exceptionnel Haut  
Sauternes - Erstes Hochgewachs Orig. Schlossabzug  
Marquis De Lur-Saluces (Raritat - Weltklasse), Dutch  
Apple Pie With Cheese, Yakitori Chicken And Green  
Onion With Homemade Sauce, Broiled Sea-Trout,  
Maitre D'hotel With Salad, Weinbrand Emmendinger  
Klosterbrand, 38%, Suckling Veal With Green Peas,  
Cotelettes Of Pork GelleRt Style, Porter House Stadk  
For Two, Fried Clams Or Oysters?, 3 Lamb Chops,  
Broiled, Consomme, Hot Or Jellied (Cup), Perla Di  
Sassella, L. Gredig, Listrac Medoc '95, Banana  
Cocktail With Apricot Brandy, Sea Food Salad,  
Wednesday Hungarian Goulash Rich Stew Of Prime  
Beef, Onions And Paprika. Served With Spaetzels.,  
Lucines A La Russe, De Luxe Dressing,  
Scharzhofberger Spatlese 1959, Klare

Ochenschwanzsuppe, Stewed Main Corn, Bouillon In Cups, Bass Rayé à La Jean Bart, Pommes De Terre BéNéDictine, Jungschweinsfilet Mit Jungen Erbsen Und Kleinen Karotten Fur 2 Personen, Chateau Mouton-Rothschild 1967, Double Extra Sirloin Steak (25 Min.), Special - Veal Cutlet, Plain Or Breaded (To Order), Apricosen Pudding,, Carrotten, Eggs- Fried, Donath-Heidelbeere, Shami Kebab Ground Lamb Patties Delicately Spiced, Beef Tenderloin A La StoganoFF Beef Tenderloin Cut Into Small Pieces And Saute. Served In A Sauce Made Of Mushrooms, Tomato Paste, Sour Cream And Port Wine. Served En Casserole With Shoestring Potatoes., The Porky Pig - Beef Tongue, Hickory Smoked Bacon, Monerey Jack Cheese, Lettuce, Tomato, And Mayo Served Hot On An Onion Roll (Th-Th-That's All, Folks)., Half Grouse, Egyptian, Daily Special - Steak Sandwich, French Fried Potatoes, Sliced Tomatoes, Coffee Or Tea, La Poire D'avocat Finlandaise, Astor, Collops A La Koenigsberg, Ujo, Offley, Liebfraumilkh, Rehinhessen Qualitätswein B.A, Salad Hallow E'en, Bavarian Cabbage, Fried Potatoes, Roast Beef A L'anglaise, Ice-Cream Parlour In The Heart Of, Haselnubbombe Mit Sauerkirschen Und Sahne, A. R. Valdespino Del Prado Sherry, Filet Mignon Aux Champignons, .25 Cents Extra, Jelly Au Maraschino, Ragout Von Cabeljau, Sliced Eggs On Creamed Spinach, Antipasti Verspeisen, Baked Apple Dumpling, Fruit Sauce, GefüLlte Tauben, Compot, Salat, Beef A La Mode En Casserole, Corn Fritter, Ranch Style Dressing, Silver Fizz Mixed Drink, Gelee, Confitures, Dundee, Gordon's Sloe Gin, Ham Steak With Pineapple, Sirloin Of Beef Chasseur, Loin Of Fresh Pork A La Broche With Apple Fritter, Little Necks (Clams), Half Doz., Doz., Baked Virginia Ham, Fresh Spinach, Candied Sweets, Blanc De Blancs,

Brut, Doppelter Italienischer Espresso - Lavazza, Cup Of Turkish Coffee 30 Mils, New England Rum (Falernum) Cocktail, Crevetten-Cocktail, Meringue Tartlets, Broiled Sweets Potatoes, Spaghetti With Shrimp Sauce & Shrimp Ad., Garden Salad, Crushed Fresh Peaches And Ice Cream, Consomme' Vericelli, Les Barquettes De Homard, Frog's Legs Saute Meuniere, Julienne Potatoes, Wurstsalat Mit Zwiebel, Noisettes De Pre-Sale Sautes Aux Panaches, Bordeaux, White, Chateaux: 1895 Chat. Rieussec, Frog's Legs A La Newburg, Weakfish, Hot Crushed Wheat, With Butter, Soft Shell Crab Sandwich On Toasted Rye Bread With Sauce Tartare, J. Calvet & Co. Red Bordeaux Vieux, Mapl. Flakes, Fried Spring Chicken (Whole), Carpano 7 Cl, Ananas Mit Sahne, Baked Weak Fish Au Gratin, Blatterteig-Pastete Frascati, Fried Philadelphia Chicken Maryland, Whole, Corbeille De Crudites, Scrambled Eggs With Asparagus Tips, Baby Turkey Golden Plover, Les Artichauts, Sauce Hollandaise, Esmerald Pineapple Au Rum, Beefsteak A La Tatar,, three times warmed over with Muffins Or Toast Or G.N. Health Cakes Or Fried Cornmeal Mush Or Wheat Cakes 1947 Chateau La Tour Du Mirail, Cissas, Fresh Vegetables, Pot Cheese Or Boiled Potatoes With Sour Cream, Fresh French Artichokes, Smothered Second-Joint Of Turkey With Vegetables Jardiniere, Sauterene: Chateau De Malle (Count Saluce), Midia Dolma, Fried Live Codfish, Cream Or Tomato Sauce, Poached Darne Of Sliver Salmon, Sauce Mousseline, Boiled Potatoes, Head Lettuce With Blue Cheese Dressing , Spiced Brisket Of Beef And French Carrots, Mousse Of Smoked Haddock, Chump Chop D'agneau Grille, Jellied Consomme "Madrilene", Pot De Creme Chocolat Ou Vanille, With Boston Brown Bread, Milk (Extra), Roquefort Cheese, Wafers, Flaked Cereals,

With Milk, Cassel Ribs Of Pork, Cabbage Salad,  
Served With French Fried Potatoes, Lettuce Tomato,  
And Pickle, Roast Jambo Squab, Currant Jelly, French  
Green Peas, Julienne Potatoes, Sliced Cold Chicken  
Sandwich, Crabflakes Cocktails, Apfelsaft,  
"Sideboard' Celery, Indian Pudding, Ginger Sauce,  
Vienna, Graham Or Batavia Preserving Company's  
Brown Bread, Double Sirloin Steak, Foie De Veau  
Cuit à La Vapeur - Tranche De Foie De Veau à La  
Vapeur, Demi Glace Au Vinaigre De XéRes-Julienne  
De Carottes, Haricots Verts, CéLeri, Kir,  
Elsasser-Wein Mit Cassislikor, Codfish Cakes, With  
Bacon. With Bread, Butter, And French Fried Or  
Baked Potatoes, Veal Cutlets Breaded With Tagliarini,  
Filet Of Beef Mignon, Sauce Bordelaise And Pointes  
D'asperges, Cold Veloute Cyrano Soup, And For The  
Strong At Heart, Lammnusschen Reforme, Pilsner,  
Green Corn On Cob (In Chafing Dish), Kaiser  
Aufschnitt (Cold Cuts) And Salad, Imported Ale,  
Siberian Tomatoes, Old Baker, Baked Ham And  
Cheddar Cheese Sandwich, Mutton-Chops And Steaks  
Fried Or Broiled, Sliced Pears In Cream, Fr.  
Gurkensalat, Pork Tenderloin With Cream Sauce,  
Minced Halibut Au Gratin En Croquette, Filet Of  
Saumon Anchovy Sauce, Broiled Jumbo Shrimps  
Extra Large Louisiana Prawns With Red Coach  
Dressing, Wheat Cakes With Pure Maple Syrup, Cold  
Pressed Ham With Spinach, French Fried Potatoes,  
Pressé De Tomate Au Crabe, à L'avocat Et Pomme  
Verte, Salade De Betteraves "Shoggia", Fettucine Al  
Pesto, Spinach Fettuccine Noodles And Fresh Steamed  
Broccoli With A Basil, Garlic And Parmesan Sauce ,  
Hummer-Cremesuppe, Caviar En Brioche, Moisette  
Potatoes "Scimitarra", Sorbets -- Roman, Fried Calves  
Liver With Bacon (Served With French Fried  
Potatoes, Bread And Butter), Mock Turtle Soup, A

L'anglaise, Patisserie, Poires Melba, Broiled Chicken Liver On Toast, Tosca, Frog's Legs Saute Provencale, Navel Corned Beef And New Cabbage With Boiled Potato, Lunch-Special A Kr. - Smor, Ost, Rostat Brod; Kall Agg S:Ce Vert Stekt Sjotunga Polonaise; Femoring A La Love M.Persiligesmor Selleribotten M.Arter S:Ce Supreme, Turkey Sandwich - Turkey, Provalone, Lettuce, Tomato, Mayo, And Dressing (Including Chips And A Pickle Slice), California Claret, Broiled Weakfish, Maitre D'hotel, Potatoes Olivettes, New String Beans, Viennoise, Endive Salad, Tequila Sauza White, Fricasseed Oysters Served On Toast, Durbacher Clevner Spatlese, Chicken Sandwich, White Meat, With Lettuce And Olives, 1954Er Escherndorfer Furstenberg Sylvaner, Chop Suey Chow Mein Fried Noodles With Chinese Mushrooms, Celery, Onion, Green Pepper, Water Chestnuts, Bamboo Shoots And Pork, Roast Hazel Hen, Split English Mutton Chop, Stewed New Corn, Stuffed Baked Potato, Extra Special Heavy Crream, Perrier-Jouet, Special Reserve, Vin Rose Sec, Paul Masson, Lobster Mayonnaise, Preserved Lichee (Chinese Fruit), Calf's Head En Tortue, String Beans, Hamburger On Roll, Saratoga Chips, Pickle, English Breakfast Tea Pot, Blue Points Or Rockaways Seasoned Broil, Cherry Pie A La Mode, Boiled, Corned Beef, Colorado Brook Trout, Amandine, Cabernet Sauvignon, Robert Mondavi, Magnum 1980 Napa, Grilled Small Sirloin Steak, Spanish Onions, New Brussels Sprouts Polonaise, Long Branch Potatoes, Noisette Of Lamb, Reforme, Fourme D'ambert, Pigeon Aux Petits-Pois, Special Raised Squab Turkey, Rice Croquette, Currant Sauce, Fresh Asparagus, Maltaise Sauce, Buttered Or Dry Toast And Coffee, Ch La Mission Haut Brion (Pessac) 1926, Fine Dover Soles Fried, Postum Cereal Coffee With

Cream, Broiled Mutton Kidneys On Toast With Bacon, Radishes And Olives, Domestic Burgundy, Irish, John Jameson, Lipton's Orange Pekoe Tea (Pot), La Salade De Laitue Aux Oeufs, Herring A L'allemande 50, Vegetable Pate With Lemon Sauce, Fried Sea Bass, Ravigote Sauce, No. 1 - Roast Leg Of Veal With Dressing, Mashed Squash And Buttered Broccoli, Chateau Mouton Rothschild 1928, Rumpsteak Grille Pommes Frites Et Salade, Roast Loin Of Jersey Portk Apple Sauce, Fricandeau Of Veal A La Bechemal, Tid Bits, Force With Pure Cream, Eggs, Scrambled, With Truffles, Lachs V. Rost Mit Krauterbutter U. Kart., Eggs, Boiled, Cheese Sandwich, New England Fruit Pudding, Hard And Brandy Sauce, Mumm Cordon Rouge, Brut, Nv (Reims), Ranch Style Chicken San Angel Inn, Lard Sale, Stangenspargel, Schaumsauce, Asparagus à La Hollandaise, Sliced Cucumbers à La Mud, Piggvar S:Ce Raifort, Cailles Braisees A L'ancienne., Medaillon Of Striped Bass, Castillane, Cream Of Tomato Soup, Schinkentuten Gefullt Mit Spargelsalat, Broiled Loin Of Veal Chop, Sweet Potato Glace, Scallops Any Style, Grand Marnier (Cordon Rouge), Assorted Cold Cuts, Shrimp A La Newburg - Toast - In Casserole, Saute Von Geflugelleber, Mountain Folle Blanche, Martini, Holland, Soft Crabs, Single, Rhine Wine, Ruedesheimer, Tenderloin Steak A La Creole, Cream Cheese With Red Bar-Le-Duc, Mackerel White Wine, Fresh Fruit Salad Bowl - Salad Greens, French Dressing, French And Corn Bread Toast, Cream Cheese Wafer Crackers, Chicken Hash, With Poached Egg, Club Salad, Sirloin Steak (Per Person), Ghourounaki Psito, Salami & Eggs Pancake Style, Curry Of Shrimps, Indienne With Rice, New Century Punchs, Hausgemachte Wildpastete, Diplomatensalat, Sauce Cumberland, Baummelone,

180, Salmon Sandwich, Cold Boned Squab A La  
Maire, Half, Soupa Avgolemono, James E. Pepper  
Bonded Whiskey, Consomme A La D'orleans, Hearts  
Of Artichoke Saute, Home-Made Sweet Pickles,  
Mashed Peas., Boiled Beef, Horseradish Sauce,  
Schleifer Special, Cream Variees A La Ministerial,  
Escalope Of "Foie Gras" With Mushrooms,  
Bratkartoffeln Mit Roastbeef Kalt, Remouladensauce,  
Filet Mignon Aux Champignons, Top Sirloin Plain,  
Pommes Boulangers, Consomme Double, Mousseline,  
Hamburger Steak With Onions Or Fried Egg,  
Pigeonneau, Grille, Symphonie Des Desserts, Vol Au  
Vent A La Toulouse, French Sardinges, All Cordials  
Frappes, Tomato, Orange, Grapefruit, V-8 Or Zest  
Cocktail, Rioja Reserva - Baron De OñA - Rioja -  
Spain 1991, Nr. 22 Mosel 57Er Brauneberger  
Hasenlaufer, Riesling Abfullung Phil. Gorisch, Trier,  
Seabass With Oysters, Spanish Bombe Glace,  
Irradiated Vitamin D Milk, Pimentos, Grape Tartlets,  
Kase, Fruchte, Kaffee, Dindonneau De Norfolk Roti,  
Sauce Airelles, Saratoga Chips, Galantine De  
Dindonneaux, Neufchatel (Sweetbreads, Spinach,  
Noodles, Croutons, Cheese, Sherry Sauce), Cuisses De  
Grenouilles SautéEs Comme En Dombes , Steamed  
Corned Beef Hash With Gr. Peppers, Sherry Cobbler  
Made With Spanish Sherry, 1986Er Steinischer  
Zweigelt, Gamlitz, Sneetje Paling, Wellfleisch  
Od.Mettwurst M. Sauerkraut, Purree, Andouillette,  
Assd Cakes, Jelly Omelette With Potato, William  
Jacques 1805-1835, Carl Acker's Rudesheimer,  
Amerikanischer Puter, Sparkling Burgundy (Asti  
Rouge) California Wine, Blue Points Or Rockaways  
Pan Roast, Barbueced Spare Ribs, Saute Potatoes 1/6,  
Fresh Peas In Butter, Delikatessassietter (3 St:) Och  
Varmratt, Boiled Fresh Beef, Sauce Hachee, Ham,  
Corned Beef, Cheese (Sandwich), Tocino Y Tomate,

Krebsschwanze Auf Reis In Dillsauce, Cestini De  
Frutta Fresca E Secca, Lentil Soup With Sliced  
Frankfurter, Consomme, Chicken Pie, Truffle,  
Pintadeau A La Smitane, Juicy Sirloin Steak, French  
Fried Potatoes, 28.- Alsace Willm Riesling 1952,  
Lachstranche Vom Grill, Sauce Bearnaise, Feine  
Gemuse, Petersilienkartoffeln, Saumon Des Cascades  
A L'iberienne, Ox Heart A La Mode, White Perch,  
Meuniere, Cucumbers, Compote Panachee, Finnan  
Haddie, A La Delmonico, Soufflee Omelette, Zephires  
De Volaille A La Reine Alexandra, Fruit Jelly, Pastry,  
I.W. Harper Bourbon Whisky, Cabinet Riesling Native  
Wine, Toasted Crackers, Chicago Ribs Of Beef, Pair  
Of Regensburger With Sauerkraut, Essence Of  
Tomato En Gelee, Creamed Crab Flake, Newburgh,  
Palombo Alla Livornese, Maine Lobster Cocktail,  
Roast Lamb, Mint Sauce And Jelly, Barbecued Pork  
With Chinese Greens, Broiled Rib Steak, Julienne  
Potatoes, Selchkarree Mit Kartoffelpuree, Gefullte  
Tomaten Mit Eier Und Schinkensalat, Peche Flambees  
Au Feu D'enfer, Macaroni Timbales, Special Raised  
Squab Turkey, G.H. Mumm & Co, Chateau La Garde  
French Red (Dry) 6 Oz. Individual, Ananasscheibe M.  
Schlagobers, Marinated Herring En Sour Cream,  
Endives With Gravy, Old Fashioned New England  
Boiled Dinner With Fresh Vegetables, Preserves,  
Peaches, Vol-Au-Vent Aux Ecrevisses, Sirloin And  
Tenderloin Steak, Plain , Stracciatella Alla Romana,  
Special Steak Sandwich, Broiled Onions, Fr. Fr.  
Potatoes, Salmon Steak, Sliced Tomato & Cucumber,  
Mayonnaise, Special--Smith Islands, Fried Main  
Scallops With Tartar Sauce, Roast Young Tom  
Turkey, Sage Dressing, Cranberry Sauce, Small Steak  
With Bacon, Onions Or Mushrooms, Served To One  
Only, Fonds D'artichauts Princess, Escalope De Veau  
Viennoise, Eggs--Shirred (2), Hors D'oeuvre Special

Assorted A La Monquin, Scallops Au Printani -  
Scallops Saute In Onion, Tomato, Mushrooms, And  
Lemon Herb Sauce, Golden Corn, Chow Fun (Sauteed  
W. Vegetable) (Soft Fat Noodles), Oyster Plant  
Veloute, Italian Meat Cake Sandwich, Potatoes,  
Grilled Sweet, Timbales Of Chicken Livers A La  
Chasseur, 2 Speigeleier Auf Schinken Mit  
RöStkartoffeln, Kapaunen-Suppe A La Montgelas,  
Celebrator Doppelbock, Noisette Filet Of Beef A La  
Bernaise, Maifischrogen In Brauner Butter, Kristally  
Mineral Water, Foie Gras D'oie De De Canard, Club  
Sandwich, Special, Shirred, Eggs, Calisaya, Boston  
Green Smelts, Tartar Sauce, Eggs: Shirred (2),  
Young-Hyson Tea, Edon Roc (Mushrooms, Carrots,  
Croutons, Nut Almonds, ? Sauce\_, Consomme En  
Tasse Served Hot Or Cold, Soft Clams, Fried, An  
Appetizer Of Poached Spiny Lobster In White Wine,  
Blue Corn Tortillas, Nabob Sauce, Prime Rib; Of Beef  
Au Jus, Baked Potato, Endives Braisees Flamande,  
Oranges, Bar Le Duc, Genuine Lake Sturgeon  
Sandwichwith Sliced Bermuda Onions, Lettuce And  
Fresh Vegetable, Huitres Poulettem Peconique, Cold  
Sliced Boiled Ham Sandwich, Chicken Livers  
Omelette, Stewart's Rye Whisky, Lobster,  
Mayonnaise, Lambraten, Maccaroni Bairisch Kraut,  
Spaghetti With Italian Sauce And Parmesan Cheese,  
Pig's Knuckles And Sauerkraut, Le Souffle De  
Langouste Au Parfum Des Caraibes, Fontainebleau ,  
Roast Beef With Potato Salad, Pickles, Sour, Sweet,  
Or Dill, Red Cabbbage, Geneva (John De Kuyper)  
Gin, (Calf's Brains) A La Poulette, Hefeweizen Leicht  
0,5 L 3,50, Douro-Portwein Rot, Omelettes-Parsley,  
Porterhouse Steak With Mushrooms, Omelet, Au  
Kirsch, Radishes, Salad, Grape Nuts Cereal, Roasted  
Mutton, Lachsschinken Homemade Liver Cheese,  
Eisbecher Mit Fruchten Nach Art Des Hauses, Cold:

Veal And Ham Pie, Baked Apple (Large) In Bowl With Cream, Stewed Monkfish With Shrimp And Clams, Costa Brava Style, Fresh Strawberries Topped With Whipped Cream, Breast Of Chicken, Gismondra, Buttered Rice Pilaff, Frogs' Legs Poulette, Wild Cherry Water Ice, Alexandre Salad, Hot Corned Beef With Ny Baked Beans, Prime Ribs Au Jus, Salad, Crab Soup, Green Vegetable, Fench Fries, Hard Bread, Coffee Or Tea, Dessert, Spanferkel Stuffed, Unsere Verschiedenen Kase Konnen Sie Vom Brett Selbst Auswahlen, Rohsalami, With Our Special Chef's Salad, French Fries, Italian Bread And Butter, Veal Cutlet A La Parmesan, Zuppa Inglese (Rhum Cake) Pan Di Spagna Filled With Layers Of Vanilla And Chocolate Custard Bathed In Rhum And Topped With Whipped Cream., Caneton Vantais Roti, Chef's Family Dinner French Onion Soup Or Soup Du Jour And Mixed Green Salad, 1000 Island Dressing Baked Sugar Cured Ham, Champagne Sauce, Spring Vegetables, Potatoes, Corn Muffins, French Rolls, Butter, Hot Roast Pork - Apple Sauce, Potatoes, Vegetable, Di Cicco Salad, Potted Chicken W Mushrooms, Deutsches Beefsteak M. Spiegelei, Bratk. U. Sal., Backkopf, Sauce Remoulade, Kartoffelsalat, Ham In Madeira With Spinach, Charbonnade Fleisch, Vom Gast Grilliert Pommes Frites, Gemischter Salat (Ab 2 Personen), Coq De Bruyere, Scallops Diaphane, Cabernet Sauvignon, Terra Rosa, 1999. (Sonoma), Frog Leg Casserole, Graacher Himmelreich Auslese, 1907, Bestes Fuder, Jacob Thanish, Coventry Rolls, Deutsche Beefsteaks, Zwiebeln, Cold Cuts Roast Beef, Pouilly Fuisse 1955, J. Calvet & Co., Bordeaux Vieux, Vinegar Pickles, Sardines Boneless (1 Portion), Huitres De Prince Edward Island, Baked Striped Bass, Devilled Sauce, Grenadine Of Beef, Seezungenschnitte Hausfrauen Art, Clysmic Water,

Half Bots., Lobster A La Newburgh En Casserole,  
Grilled Vegetables With Hollandaise Sauce, La Soupe  
A L'oignon Au Fromage, Delikatess-Sandwiches M.  
BouchéE, Mutton ? Pie, Pommery & Greno Sec  
Champagne, Genuine Lake Sturgeon, Westfalischес  
Bauernstilleben Bestehend Aus - Westfaler Schinken,  
Bauernbrot, Tafelbutter Und 1 Glas Steinhager,  
Poularde à La Broche, Wildschweinkeule Gebraten  
Mit KartoffelklöSsen, Pfifferlingen, Preiselbeeren,  
Eggs Richelieu, Convent Pancake, Bouchee Of  
Marrow A L'épicurienne, Blackberries, Poussin Roti,  
Mocha & Java Coffee, Boneless Breast O'capon  
(Sauce Supreme), Tangy Imported Swiss (Served With  
Toasted Crackers Or French Bread), Wild Duck With  
Currant Jelly, Grilled Cheese & Bacon Sandwich,  
Montebello Wine, Cup Custard, Wine Sauce, Coffee  
Or Milk, Imperial Water, Broiled Spring Chicken,  
Corn Fritters And Bacon, Dill Pickles,, Fried Spring  
Chicken With Corn Fritters And Bacon, Ginger Ale,  
Glass, Timbale De Poires Bruxelloise, Majs Och  
Tomater, Georgia Corn Pone, Stuffed Prune Salad, Or  
From The Sea!..., Famous (Non Alcoholic) Scottish  
Playboy Drink, Sancerre Le ChêNe Marchand Lucien  
Crochet, Kastanienreis, Langues De Boeuf à  
L'éCarlate, Cognac: Otard X.O, Dianas Grillspjut  
Flaskfileer, Pilgrims musslor, Scampi, Chrononsas,  
Friterad Persilja Och Ris, Glace Fraise, Pedro  
Olorasso, Glass 1/2 Milk, 1/2 Cream, Virginia Ham  
And Chicken (Cold), Chocolate Coffee Eclairs,  
Brandy Flip (Imported), Roast Partridge Half, Burgeff  
1939 Brut Schaumweine, World's Fair Perisphere,  
New Stringless Beans A'l Anglaise, Eggs Waldorf,  
Tortue Fausse, Sauterne Wine, Decanter, Bouillon In  
Cup, Mayonnaise, Portion, Pomme Au Naturel,  
Bellows Armagnac, "Three Star", Boeuf A La  
Stroganoff, Pomm.Frit., Delik.-Gurke, Mammoth

Peeled Asparagus, Vinaigrette, Sea Bass, Gourmet, Canape A La Willard, Miles Polo, Consomme, Clementine, Chocolat (Dampferhitzt), Great Western Champagne (Splits), Poivrons A L'orientale, Bavaroise Des Iles, Port Punch, Roquefort Style Cheese With Crackers, Creme Parmentier Potage, Linguini With Clam Sauce En Bianco , Pick Me Up Cocktail, Rinderschwanzstuck Mit Carotten, #4 Breakfast: Regular Juice, Thin Pancakes Or French Toast Or Belgium Waffle, Crisp Bacon And A Beverage, Griddle Cakes With Bacon (2 Strips), Small Galss Cream, Oysters Fried, In Butter, Mutton Broth A L'anglaise, Saddle Rock Oyster Stew, Artichaud Frais Hollandaise Ou Vinaigrette, Chicken-Broth With Veal-Dumplings, Roast Tame Duck, Currant Sauce, Spinach, With Egg, Port. Sandeman & Co., Lamb's Tongues, Sweet Potatoes Soufflee, Fume Blanc Chateau St. Michelle, Kalbskotelette, Mit Stangenspargel, Vino Nobile Di Montepulciano, Cru Asinone Riserva Polizano 1993 Docg (Tuscany), Chicken Livers Omelette, Today's Special - Vegetable Dinner With Poached Egg, English Plovers, Roasted On Toast, Sigaren, Cottage Pudding, Wine Sauce, Green Sea Turtle Soup (Thick), Kani Su Crabsticks Marinated With Sweet And Sour Sauce, Chicken Omelette (Guy Foo Young), Dom Perignon Moet Et Chandon 1959, Alpha Cognac, Schweppes Ginger Ale, Broiled Liver Steak With Onions (With Choice Of Vegetable And Potatoes), 1907 Chat. Yquem, Franzosische Kase, Pickled Lamb Tongue, Cold Slaw, Mexicaine, John Baptist Sturm Niersteiner, Boneless Fried Chicken "Maryland", Candied Sweet Potato, Bread Or Rolls And Butter, Per Person, Le Supreme De Turbot Mumm "Cordon Rouge", MoëT & Chandon, 1898, Half Young Chicken Saute Marengo, Pork And Beans , Chianti, Claret Or Rhine Wine,

Glass, Pie And Ice Cream, Descloizeaux, Kalbsfilet A La LüChow (Two Veal Filets, Kidneys And Mushrooms), Asparagus Salad French Dressing, Spaghetti Italienne, Boonekamp Liqueur, Banan Split, Sammenlagt Med Jordbaer Is, Maskeret Med Likorcreme, Drysset Med Hakkade Noddekerne, Saucisses GrilléEs, Roast Roulade Of Pork With Baked Apple, Bavarian Cabbage, White Silver Onions In Cream, Enkircher Hintererg, 1902, Langenbach & Soenhe, Boiled Chicken Halibut, Egg Sauce, Boiled Potato, Oysters (Saddle Rocks), Half Shell, Dozen, Rice, Force, Corn Flakes, Hominy Or Grape Nuts, Cold, With Large Pitcher Of Cream, Spare Ribs With Fried Apples, Shrimp & Chicken, Hunan Style Jumbo Shrimp & Chicken Sauteed W. Baby Corn, Straw Mushrooms, Red Pepper & Garden Vegetable In Hunan Style., Minced Browned Potatoes, Lettuce, Plain & Dressed, Pork Sausages A La Jackson, Huevos Topolabampo Flour Tortilla Topped With Refried Beans, Cheddar Cheese, Tomatoes, Green Chilis, Salsa And Scrambled Eggs., Broiled Alligator Pear Curled In Kamano Salmon With Hot Mustard And Fresh Ginger, Baked Fresh Mackeral, Cuban Style, Walewska: Mornay Sauce, Sliced Lobster, Truffle, Glazed In Oven., Blood Pudding And Sausage, Soup: Chicken With Rice, Roast Young Tom Turkey "Celery Dressing, Giblet Gravy, Cranberry Sauce", Vegetables, Salad, Rolls And Butter, Fricassee D'agneau Au Riz, Avocados Mit Krevetten Au Mischblattsalat, TöLtöTt Gomba Egri MóDon, Mountain Red Wine, Special- Caviar D'astrachan, P. P., Small Patties, American Style, 1/2 Broiled Spring Chicken, Boiled Oatmeal, With Cream, Russischer Vorspeisenteller: Grevlachs, Krebsachwänze, Ei Mit Russ. Kaviar, StöRfleisch, Gravmakrale, Flatbroed/Butter, in it, turned a sickening mauve in

color and covered with a pucker of scum. I didn't complain. I was too hungry.



*A woodcut of Harpo Marx eating a German Pancake With  
Jamaica Rum*

That winter, the winter of Cocoanuts, we took to bringing in snacks from home and Hotel Mcalpin for our poker sessions and ordering less food at the Palace Hotel Restaurant. Apparently, the room-service waiter complained to the management, because one Saturday night there was a large, hand-painted sign tacked to the inside of the door of our suite: Basket Parties Not Welcome —Frank Case, Proprietor



*A woodcut of Harpo Marx eating a Sweetbread Patty*

Joe Hennessey actually ran the club. Joe, besides being Woollcott's private secretary, did the ordering, kept the books, kept the handyman busy on the grounds, saw that guests were met on the mainland and were assigned places to sleep, and made sure that Aleck's Diced Spring Chicken Saladsalad, Tomato Stuffed With Chicken, Islander Heilbutt Gebraten Mit Champignons, French Vichy, Stirred Eggs, Filet De Boeuf A L'arlequin, Chateau Larose 1887, Romaine Salad With Anchovies, Chicken Salad (White Meat Only), Fried Eggs Fried In Butter, Roastbeef Au Jus, Kartoffeln Chateaubriand, MischgemüSe, Jägermeister 35 % Vol 2 Cl 2,70, Quails Farcies Au Cresson, Kaviar, Lamb With String Bean Salad, Consommé Au Sherry, Petits Pains De Rillettes, Bread And Butter: White, Selected Assortment California Canned Fruits, Marie-Louise Cake, Sorbet Aux

Cantaloupe, Filet Mignon A La Tunisienne, Heringe  
In Tomatensauce, Boiled Penobscot Salmon,  
Hollandaise Sauce, Gugelhupf (Viennese) - Coffee  
Cake With Raisins, Smoked Turkey Breast, Gouda  
And Tomato On Whole Wheat With Pommery  
Mustard, 1976Er Senheimer Lay Auslese (Mosel),  
Consomme Xavier, New Carrots In Cream, Veal  
Cutler Breaded, Coffee And Rolls, Boiled Striped  
Bass, Melted Butter Or Sauce Cardinal, Soft Clams,  
Broiled, Mocha Chocolate Milk Shake, Demi  
Pampelmousse, Ragout, Deutsch En Casserole, One  
Dozen Rockaway Half Shell, Queen Fritters, A La  
Vanille, Knuckle Of Veal And Lemon Sauce, Cocktail  
De Camarones Con Salsa Vinagreta, Pink Garter, 1/2  
Eisbein, Gekocht, Mit Sauerkraut Und Puree,  
Compote Of Cherries, Fresh Swordfish Lime Butter,  
Pot Roast Of Beef Old Fashion, Jumbles, Galatine Of  
Capon, Sauce Cumberland, Sorbet Aux Noyaux, Fried  
Sea Bass With Lyonnaise Potatoes, Duff Gordon 28,  
Peach Brandy Cordial, Gilka-Kummel, Shrimp Fajitas,  
Ice Cream Soda, Birch Beer, Stone's Special Savoury ,  
Ice Cream, Alleghany, Roth's Grill Assortment Right  
Off The Grill, Potatoes Naturel, Baked Bluefish,  
Creole Sauce, Plover Saute On Toast With Foie Gras,  
Chateau St. Estephe, Preserves: Quinces, Scallops  
With Grated Cheese, Cream Sauce, Oysters A La  
Newberg, Oyster Crabs, Butter Scotch Pie, Vouvray,  
White, Effervescent, 1911, Cold Roast Veal With  
Tuna Mayonaise, Corned Beef Hash, 2 Poached Eggs,  
Filet Ocean Blue Fish (Broiled In Butter - Salad - 1  
Vegetable - Beverage, Perch Au Plat, Hungarian Beef  
Goulash With Spaetzle, Suquillo, Fisch Special  
Gericht, Tea Wtih Cream, G.H. Mumm's Ex. Dry,  
American, Tucher's Brau, Light Or Dark (Imported),  
Large, Regina Port, Anchovis In Oil, Kalter Braten/Sc.  
Remoulade/Kartoffelsalat, Boiled Fowl & Egg Sce,

Chicken (Half) (Cold), Gespickter Rehrucken Mit Ananas, Clos De La Roche 1962 (Chanson), Cutty Sark Scotch Whiskey, Club Dinner No. 1 - Relish, Fresh Sea Food A La Newburg, Choice Of Fresh Vegetable And Potatoes, Choice Of Dessert, Coffee, Tea Or Milk, Sweetbreads En Casserole, Toulouse, Krug Private Cuvee Ex Sec Champagne, Lamb's Tongues, Ravigote, Sloe Gin Ricky, Sancerre, Gueneau, Spinach With Two Fried Eggs, Green Creme De Menthe, Consomme Madrilene (Hot Or In Jelly), Moet & Chandon Saran Blanc De Blanc Champenois N.V., Floating Island, Palmyre, Fresh Creamed Spinach, Golden Bantan Corn On The Cob, Souffles, Palmyre, La Mousse De Jambon En Aspic, Coppa Indipendenza, Prune Toast, Consomme With Tapioca, Steamed Fruit Pudding, Cognac Sauce, Egg, Alliance, An Assortment Of Relishes, Schramsberg - Blanc De Blancs - Napa 1993, Stewed Prunes & Brignoles, Finger Rolls., Fancy Oyster Broil & Bacon, Whitefish, Sauce Beranaise, Cheese, Imported Allgauer, New Peas And Carrots Paysanne, Meringe Glace Chantilly, Soup, Chicken Consomme, Bacon, Two Slices, Pommery Sec Champagne, Boileg Leg Mutton, Fillet Of Beef With Stuffed Olives, Brussell Sprouts, Coffee Ice & Marshmallow, Breast Of Native Guinea Hen On Sugar Cured Ham, Various French Pastries, Andrew Jackson: Fruit Cup, Tomato Juice Or Chicken Soup, Fried Chicken Livers (Chickland Style), French Fried Potatoes, Hot Rolls And Butter, Pudding Or Ice Cream, A Cup Of Delicious Coffee, Hickory Smoked Ham On Toasted English Muffin, Topped With, Turkey Wing Fricassee With Boiled Rice , 1/2 CôTe Du RhôNe (37,5 Cl), Lamb Chop, Provencale, Combination Cold Cuts With Chicken, Cotoletta All Milanese - Veal Cutlets Dipped In Whipped Eggs Smothered With Bread Crumbs And

Fried, Filet De Rouget Au Vin Rouge, Peche Romanoff, Dupee Ham And Spinach, Bavaroises, Beef Saute Burgundy, Potatoes, Vegetable, Ingelheimer, Red Rhine Wine, Curry De Poulet "Bombay" (Huhnercurry Bombay), Fiskefilet Sc. Bearnaise- Fried Fillet Of Plaice Sce. Bearnaise., Skookum, Kalte Geflugelbrustchen Waldorf-Astoria, Flageolete Maitre-D'hotel, Cocktail Von Schrimps, Toast, Butter, Pommard 1955, A.C. Louis Jadot, Fried Calf's-Lier,, Orada Alla Livornese, Sardine In Oil, Bayerischer Feldsalat Mit Gehacktem Ei, Speckstreifen Und Buttercroutons, Pot Of Tea Per Person, Mosel Cup (Bowle), Melba Ice Cream, Codfish, Norvegienne, Cold Boiled Corned Beef With Potato Salad, Creme Excelsior, Laubenheimer, Carl Acker , Curry Rice, Happy Night, Bread, Butter And Potatoes Served Free With Orders Amounting To 40C, Le Quiberon (Petite Palette Marine, Huîtres Et Coquillages PanachéS), Raw Saddle Rocks, Eggs Benedict 2 Poached Eggs On Grilled Ham And English Muffins Glaced With Hollandaise Sauce, Nuts, Raisens &C.;, Central "Pilsner", Grilled Oysters, Celery Sauce, Jelly Omelet Fried In Butter, Beef Consomme, Vermicelli, Wheat Cakes With Pure Maple Syrup, Pavé De Charolais Poivre Vert, Salad, Du Jour, Broiled Blue-Fish In Butter Maître D'hôtel, Dinde Du Printemps BraiséE à La Financière, Strawberries Maraschino, Rack Of Imported Lamb, Pommes Murat, French Peas, P.P., Imported Anitpasto, Roast Lobster With Herbed Gnocchi And Harvest Vegetables , Sweetbread Patty Renaissance, Heart Of Lettuce, Choice Of Salad, Cheese Or Dessert, Coffee Or Tea, Perrier-Jouet & Co., Reserve Dry, Kannchen Kakao , Amontillado Domecq, \*Watercress, Lobster, Newbrug, Broiled Fillet Of Fresh Flounder (Irish Potato & Vegetable), Whole

Wheat Zwieback, Calf's Brains A La Poulette,  
Omelettes Cheese, Royal Or Golden Fizz,  
Blattenspinat, Neopolitan Or Mixed Ice Cream,  
Braumeister Brotzeit - Blutwurst, Leberwurst, Mett,  
Gouda, Kleine Brotauswahl Und Kartoffelsalat (Black  
Pudding, Liver Sausage, Minced Pork, Cheese, Bread  
And Potato Salad / Boudin Noir, Saucisse De Foie,  
Haché De Porc, Fromage, Pain Et Salade De Pommes  
De Terre), Ham Or Bacon With Two Fried Eggs,  
Planked Broiled Kansas City Beef Tenderloin Steak  
Chateaubriand For Two - A Two Pound Steak Served  
An Flaming Platter And Richly Garnished With  
Spring Vegetables And Fresh Mushrooms, Cold:  
Borscht Polonaise, Calf's Sweetbread Parisienne,  
Sauce Bearnaise, Broccoli Polonaise, Berny Potatoes,  
Chicken A La King Includes Salad And Choice,  
Potatoes, One Green Vegetable And Beverage, Chinon  
(Ham, Spinach, Croutons, Walnuts, Cheese), Imported  
Cordial, Henry Of Navarre Cigars, Corned-Beef Hash,  
Pasteles De Masa Par, Spanish Onion Salad, Carstairs  
(Whiskey), Broiled Colorado Mountain Trout, French  
Roast, Tomato Sauce And Stuffed Green Pepper, Egg  
Omelet, Plain, Dreadnought Old Scotch Whiskey,  
Sandwich Relish, Sweetbreads Braise, Richelieu,  
Stewed Beef, Seafood Appetizer, Basket Steamed  
Clams, Pommard '86, Prime Roast Beef Au Jus,  
Schinasi Natural Cigarettes, Baked Lobster, Am Style,  
Filet Tortue A La Hussard, Minestrone Alla Milanese,  
Lobster, Thorndike, Slatvarsfile Marguery, Einlauf  
Suppe, Strawberry Short Cake W Cream, Sliced  
Banana With Cream, Sandwich, Fish Cake (Friday),  
Eggs, Woolworth Building, Individual Beef  
Pie-Tossed Salad, DüRkheimer, Fenerberg, 1900,  
Filets D'agneau Froids A La Valenciennes,  
Bar-Le-Luc Strawberry Red, Ham Stak, Cream Gravy,  
Corn Fritters, Cold Corned Beef And Salad, Broiled

Chicken , Profiteroles Galace, Sauce Chocolat, Fransk Logsuppe Gratineret, Madeira Judge Story's Judicial Wine, T.M. Imported In 1829, Best End Of Mutton, Louisiana Salad Greens, Sirloin Steak Wth Smothered Onions, Rolled Tongue, Roquefort Steak, Cold Chicken Consomme En Gelee, Bouillabaisse Marseillaise (Assorted Shellfish French Dinner), Peach, Melba (1), Savarin Vanilla Ice Cream, Crushed Fresh Strawberries, Corned Beef Hash With Fried Or Poached Egg, Half Squab Chicken Saute, Tyrolienne, Schauspiel Ouverture, Pommes Bermuda, Cigarettes, Philip Morris, Pall Mall, Egyptian Deities, Herbert Tareyton, Benson And Hedges, N.Y. Baked Beans & C. Corned Beef , \*\*2 Personnes, Soda Cocktail, Vole Au Vent Of Sweetbread With Asparagus Tips Princesse, Salmon, Melted Butter, Mousseline Sauce, Honeycomb Tripe, Lyonnaise, Green Peas, Shrimp Platter, Escalopes De Saumon Frais De NorvèGe Sur Un Lit De Feuilles D'éPinard Et D'oseille, Sabayon De Verveine, Ice Cream With Fruit Salad, 1 Glas Franz. Wermut "Noilly Prat", Chambertin Red Burgundy, 1878, Blazed Peaches In Vanilla, Salades, Chicken, ZüRicher Spiess üBerbacken, Pommes Frites, Feine Salate Der Saison, Chicken Pudding (Richelieu), Crevalle à La Marseillaise, Vodka-Lime, Burr Pickles, Artichauts Frais, En Saison - 6 Grosses Belons Extra. Beurre , Seigle, Citron, Foie Gras De Pureard Buffe, Rotis, Boiled, Scrambled, Fried Or Shirred Eggs (2), Baked Beans With Corned Beef, Choice Of Bread, Rolls Or Muffins (Toasted If Desired), Sirloin Steak(For 2), Grilled Steak Quesadilla With Jack Cheese, Onions, Peppers And Salsa Roja, Roast Barded Squabs., Milk Shake, Haut Sauterne White Bordeaux , Buffalo Lithia, Half Gallon Bottles, Great Western, Brut Special, Pineapple Preserved, Shad And Roe Saute With Grapes, Fiesta Argentina: Entrada

(Hors D'oeuvre) Malaya (Rullad Oxfile Med Vitlok, Spansk Peppar, Paprika, Pimientos Etc.) Ensalada De Fruta (Fruktsalled), Mousse De Foie Gras, Chutney Sauce, Fillets Of Salmon Grille Sauce A La Colbert, Maki Sushi Kalte Reisvorspeise, Carciofini, Duval Salad, Poussin Grille Sur Toast, Fresh Whitefish Saute, Meuniere, Hashed Browned Or Lyonnaise, In Which The Artist's Creative Genius And Love Of Art Explode Onto The Page,, Pates De Fois Gras De Strasbourg En Aspie, Green Tea With Milk, Napoleonskage, Ris-De-Veau Au Chancelier, Spanish Mackerel, Gourmet Sauce, Corby's, Pfirsich StüCk, Filet Of English Sole Bonne Femme, Ruhrei Bordelaise, Chops With Tomato Sauce 10C. Additional, Half Philadelphia Spring Chicken Sautee, Fresh Mushrooms, Cucumbers William Penn, Roast Prime Ribs Of Beef Tender Thick-Cut Navigator Favorite, Green Peas Paysanne, Original Batavia Arrac 57 Vol.%, Blini Demidoff Au Caviar Russe, Calf's Brains Au Beurre Noir, Spinach Leaves, Turkey, Lyonnaise, Grape Fruit With Old Sherry, Agnello Arrosto, Salsa Menta, Sheraton Ice Cream Pie, Bouquetiere (Asparagus Tips, Peas, Carrots, Tomatoes, Noodles, Herbs), Notice To Patrons, Bitter, Deep Spring Bourbon, Taylors Extra Dry, Twinings Imported English Orange Pekoe 50, The Sandpiper - Broiled Deviled Crab Meat Topped With Cheddar Cheese On Toasted French Bread, J. Rouff Capri, Red Still, Steaks And Chops From The Charcoal Broiler, Chicken Teriyaki. A Boneless Portion Of Marinated Chicken Breast Flame Broiled On Our Grill And Covered With Jack Cheese. Served On A 10-Grain Bun With Tomato, Pickles, Mayonnaise And Lettuce, Goose Pastrama, Chicken Saute, Sauce Colbert, La Meringue Glacee Chantilly, Contry Sausages, Cold Assorted Meats With Chicken, Green Apple Pie With

Cheese, Alamode, Hot Virginia Baked Ham  
Sandwich, Open-Face With Toasted Almond Gravy  
And Whipped Potatoes, Chicken Fricassee, Steamed  
Rice Corn Fritter All White Meat, Steam Tomales Bay  
Clams On Toast, Old Fashioned Baked Chicken Pot  
Pie With Vegetables, Saute Of Fillet A La Deutch,  
Indvia, Spumon, Lamb Chops. Broiled Plain, Medoc  
Claret, Barton & Guester's Brands, Bacon And Eggs  
(2), Fried Chicken Halibut Steak, Tomato Sauce, Clam  
Broth, Per Cup, Imported Sardines With Potato Salad,  
Jackson Lithia, Quart, Steack Garni Pommes Pont  
Neuf, Finnan Haddie Any Style, Vin Gris En Carafe,  
Green Sea Turtle Royale, Ice Crem Or Sherbet, Per  
Scoop, Fricassee V. Kalb In Weisswein,  
Champignons, Spargel, Patnareis, Mullet Steaks Au  
Gratin, Alaska Kippered Cod, Broiled Green Bluefish,  
Drawn Butter, Heart Of Palm With Marrow And Red  
Peppers, Monogram Old Rye, Le Cafe Porto Ricain,  
Cresca Olives, RinderkraftbrüHe "Vermecelles",  
Mounie, F.O.B. (Brandy), G.H. Mumm & Co., Ex.  
Dry 1/4 Bottle, Assorted Nuts, Coronet Of Smoked  
Ham, (Chaud) Pouding Montreuil, Cherrystone Clams  
(1/2 Dozen), With Horseradish And Cocktail Or  
Mignonette Sauce, Grilled Filet Of Salmon Trout,  
Tartar Sauce, Shoestring Potatoes, Orange, Pekoe,  
Ceylon, Green Or English Breakfast Tea Drawn To  
Order, Chicken W. Peking Sauce, Stegt Lever, Brace  
English Mutton Chops En Casserole, Mex. Milk Soup,  
Pig's Knuckle Sauerkraut And Mashed Peas, Escalope  
Of Halibut, Bercy, Cognac, Reserve In Decanter Pony,  
Whiskey Flip - Rye Whiskey, Egg Yolk, Sugar,  
Nutmeg, Leg Of Lamb With Lima Beans, Soft Clams  
Broil, Whisky "White Label", Prime Ribs Of Beef  
With Braised Celery And Potatoes, Consomme, In  
Jelly, Cold Sliced Chicken, Mixed Salad,  
Griddle-Cakes: Buckwheat, French Shrimp Cocktail,

Chicken Broth, Bellevue Per Cup, Country Sausages With Mashed Potatoes, Cold English Brawn And Pate De Foie Gras, Waldorf Salad, 4 Scheiben Strassburger Ganseleber Parfait Auf Toast, Lager Beer, Ginger Ale, Lemonade, Balvista White Sparkling Burgundy, Home-Made Sausages And Griddle Cakes, Vermicelli With Cheese, Biscuit Glace A La Framboise, 1976 Chateau Marbuzet Saint-Estephe , Double Porterhouse Steak With Mushrooms, Brusseler Pouarde Nach Wunsch Nach Grosse, Huitres Mornay: Oysters Cooked In Their Shells With Cheese Sauce, Cold Meats, Combination Cuts, Our Special, Fried Calf's Head, Deviled Sauce, 1 Glas Orangensaft Natur 0.1 L, Oyster Stew (When Available), Hein, Roast Rack Of Lamb With Grilled Sweetbreads. Nestled In Creamed Spinach, Natural Lamb Sauce, Beef Tacos (3), Porterhouse Steak Double With Mushrooms, Sparkling Peach Bowl - Chateau Lejon White Wine, Lejon Brandy, White Rock Sparkling Mineral Water, St. Julien Superiour, Imported Wine, Live Codfish Steak Sautee, Meuniere, Risolee Potatoes, Stout (Imported), Gin, John De Kuyper, Geneva, Rack Of Lamb Roti, Mint Sauce, Lynnhaven Oysters, Steamed, Olympia-Limonade, Maquereau Espagnol Maitre D'hotel, Comb. Seafood Stew, Otto Schwarz Koktails, Cream With Fruit , 05 Extra, Ballantine's Pale Ale, Per Toby, Gold Seal Urbana Wine Co., Qts, Neuchatel Blanc, Sliced Tomato And Avocado Salad, Soup A La Pierre Le Grand, Roast Stuff. Duckling, Spec., Waldorf-Astoria Coffee (One Pound Can), Rib Of Beef, Dish Gravy, Louis Roederer, Brut, "Very Dry", Coupe Thais, Veloute Of Tomato, Côte D'agneau, Turbot VéRonique, Le Vodka (France) 80■, Huîtres De Cape Cod, Fresh Pear, Arlesienne, Frankenwein, Mutton Croquettes L. S., Supreme Of Chicken, Lavalierie, Fresh Peach Short Cake, Geflugelcroquettes

Mit Erbsenreis, Se. Madeira, Potato- & Cabbage-Salad, Consommé Tortue Verte, Filet Of Herrings Marines, Jar, Small Patties Of Sweet-Breads, Porterhouse Steak For 2 Persons, Safran-Reis, Lipton's Finest English Breakfast Tea Or Green Tea With California Lemon, Pot, Custard Pie With Ice Cream, Fried Fillet Of Red Snapper, Sauce Remoulade, Brook Trout Genevoise, No. 3- Soft White Tortilla Taco, Chicharon, Cheese, & Chili, Served With Lettuce, Tomato & Salsa, Toast, Butter And Coffee, CrêPe Normande, Fruhstucks Speck, Gerostet, Roast Long Island Duckling Crisp Roast Duckling Served With Orange Sauce On A Bed Of Wild Rice, Major Gray's Chutney Sauce, Lard Fume à La Forêt Noire, Paine Et Beurre, Nackheimer Unter Rotenberg, 1905, Naturwein Original AfüLlung Der Gross Herzoglich Hessischen Weinbau Domaine, Stuffed Celery , Moet Et Chandon Cuvee Dom Perignon, Coffee Cakes, All Kinds, Sweetbreads, Patties, Calf's Liver And Bacon, Creamed Potatoes, Kings Ransom Scotch Whiskey, Nachos - Blue And White Tortillas With Green Chiles And Melted Cheeses Served With Salsa And Guacamole, La Salade De Homard, Homemade Noodles, Polonaise With Asparagus Tips In Cream, Sparkling Burgundy, Fortier Picard, German Chocolate Cake, Manzo Brase, Broiled Lamb Kidneys (2), Chanson Rouge, Chanson Pere & Fils 1959, Steamed Clams, Shore Style, Boiled Fowls, Supreme Sauce, Leg Of Venisson à La "Diana", Creamed Chanterelles, Buttered Green Beans, Cranberries, Potato Croquettes , Tenderloinsteak, Geb., Kartoffeln, Brechbohnen, Fillet Of Sole Walewska, Pears, Mary Garden, Poland Water (Natural) - Half Bottle, To Order-Half Broiled Spring Chicken On Toast With Salad, Cerealine Flakes, Peep Cakes Two Eggs & Two Buttermilk Whole Wheat Hot Cakes., Patties 2, (C)

Enchiladas (2) And Fried Beans Or Spanish Rice,  
Force, Grape Nuts Or Shredded Wheat With Large  
Pitcher Of Milk, Bouche Brut Champagne, Potatoes  
Au Gratin En Casserole, Herb Dressing, Wines Of The  
Castelli Romani, Brandy, Dom, Variety Of Herring,  
Fruits Flambes, Spiced Coffee Cake,  
Potatoes--Dauphine, Tenderloin Of Beef, Braised,  
Aux Petit Pois, (Froid) Riz, Mirabeau, Œufs Sur Le  
Plat , Parsley Omelet, Butter Cakes, Toast Or Bread,  
Vienna Cakes, St Julien, N J And Son, Brandy,  
&C.Holland; Gin,, 1978 Chateau Calon Segur  
Saint-Estephe, Opp See Won Ton (With Duck),  
Coffee Tea, Katrinplommon M.Gradde, Ho Yow  
Ngow Yuke Fon (Sliced Beef And Oyster Sauce With  
Rice), Chateau Leoville-Barton 1926, Filet Of Sole,  
St. Germain, Hong Kong, Ruby Royal, Sec (Red)  
Champagne, Vegetable Soup, Schlitz Milwaukee  
Bottled Beer, Strawberries And Cream, Duckling With  
Grapefruit And Grapes, Seafood A La Newburg,  
Porgies Saute, Fines Herbs, Sweet Potatoes Glaced,  
Maple Syrup, Broiled Pig's Feet And Lyonnaise  
Potatoes, Wheat Or Buckwheat Cakes, With Maple  
Syrup, Pineapple In Kirsch, Ostron Pr. Styck . . . . .  
Potatoes, Boiled Or Mashed, Fried Of Grilled Sweet  
Potatoes, Fudge Sundae, Fresh Pompano Saute With  
Almonds, 1/2 Dz. Snails Alsatian Style, Broiled Baby  
Flounder Diable, Julienne Of Egg Plant, Fried  
Tomato, Choice Of Salad, Cheese Or Dessert, Coffee  
Or Tea, Little Neck Clams Baked, Consomme,  
Cavour, Cold Pork Chops In Jelly With Fried Potatoes,  
Fried Boneless Perch, Tartar Sauce, Cream Comtesse,  
Tea To Order Per Pot, Gepocheerde Tongfilets Met  
Een Saus Van Riesling En Fijn-Gesneden Tomaat,  
Lobster Broiled Half, French Mushrooms, Boudin  
Noir, Parmentier, Beef With Bean Sprouts, Spaghetti  
Or Macaroni Au Beurre 40 Au Gratin 50, California

Orange, Imported Tawny Port, Eisbein, Kalt, Minced Lamb , Season's Chilled Melon, Pagoda Caviar, Chicken Salad, Pineapple, Tomato, Pickles, And Lettuce, Lobster A La Louisiana, Chilled Peeled Tomato, Stuffed With Chicken Salad, Buttermilk Extra, Filetes De Lenguado Bellas Artes, J. Calvet & Co. Chateau Yquem, Forelle "Mullerin", Salzkartoffeln, Gemischter Salat, Ragout De Boeuf, Grapefruit .45, Pompano Auf Louisianaer Art, Cheese -- Neufchatel, Crab Croquette, Royale, Halibut A L'italienne, Jose Cuervo Tequila, Le Caviar Frais Malossol, Iced Tomato Juice Or Guava Nectar, Arthur De Bary Carte D'or, Poached Supreme Of Brill With Chablis Wine Sauce, Paglia E Fieno Alla Pronto, New York Porterhouse - For Two, Country Sausage , Hammelsbraten, Guernsey Milk (Specially Bottled For Royal York Hotel), Weet-A-Bix, Moselblumchen, Saarbach & Co., Omelette Aux Rhum, Cafe Des Convives, Cold Roast Leg Of Lamb, Potato Salad With Sliced Tomatoes, Chow-Chow, C. & B., Spinat Mit Verlorenen Eiern & Fleurons, Imported Anitpasto, Ham Or Shrimp Omelet, Brie And Toasted Water Biscuit, Country Ham And Egg Sandwich, Tomato And Lettuce, 1 Glas Vermouth Cinzano Weib, Bon Secours, Blue Points, Bar-Le-Duc Currant Preserves, Breaded Fresh Jumbo Shrimp, Little Neck Clams Au Gratin, VäStkustmiddag: Smor, Rostat Brod, Rakcocktail, Kokt Piggvar, French Vanilla Ice Cream With Crushed Fresh Strawberries, Malted Milk, Plain, Filet Of Boeuf Grille, Sauce Bearnaise, Yellow Perch, Butter Sauce, Fried Spring Chicken, Cream Sauce, Half, Beefsteak, Broiled And Fried, CrèMe-Schnitte, Onion Au Gratin Soup, Carrots Parisienne, Sherry, Individual \$.20, Broiled Philadelphia Squab On Toast, Cresses, Lettuce And Tomatoes, Mayonnaise, Diana Salad, Poached Eggs, Club Style Au Gratin, Bordure

Of Farina Aux Fruits, French Macedoine, Zeltinger Wine, Eels En Matelotte, Irish Whiskey, Old Bourbon Hand Made Sour Mash, French Pancake, Celestine, Ging Do War Siu Op: Broiled Duck, Ham And Almonds, Cooked In Canton Style, Madeira: Monteiro's Reserve, Imp Roquefort, Fowls Curry & Rice, Olsardinen, Butter, Toast, Windbeutel Fur Diabetiker, Gateau Le Regent, Cotelettes D'agneau Argenteuil, Corned Beef, Carrots, Turnips, Spring Lamb Chops Printanier, Shlitz's Brau, 1949Er Chateau De Barbe, 1. Cru Bourgeois, 1934 Rhine-Ourimportation- Johannisberger Riesling, Cornets A La Creme Chantilly, Becasses Rotis, Duckling Saute Bigarade With Orange Sauce, Broiled Hamburg Steak, Tagalog Salad, Boiled Striped Bass, Melted Butter Or Sauce Cardinal, Filetto Di Manzo Con Fegato D'oca Salsa Oporto, Riz Condé, Steamed Little Neck Clams, Beef Stroganoff, Noodles, Cornichon, Shark's Fin And Seafood Soup, La Salade Murette, Whole Broiled Phila. Spring Chicken On Toast, Lettuce Salad, Ruehreier Mit Cervelatwurst, (Half) Avocado With Fruit Salad, Palatschinken Mit TopfencrèMe GefüLlt, Schnittchen Salami, English Cake, Champagne.Bouche Fils & Drouet Cabinet, Virginia Lemon Pie, Chateau Margaux, 1891, Sherry, Amontillado , Finnan Haddie In Cream A L'epicure, Notice To Guests: The Prohibition Law Forbids Furnishing Accessories With Knowledge That The Same Are For Use In The Consumption Of Intoxicating Liquor. Any Violation Of The Law May Subject You As Well As Ourselves To Severe Penalties. , Italienischer-Salat, Cherry And Apple Pie, Wholewheat Crust, Escalope De Bass A La Venitienne, Marischino Jelly, Chicken Jalfrazie Tender Pieces Of Chicken Marinated With Fresh Ground Spices And Sauteed With Tomatoes, Onions,

And Bell Peppers, Cold Veal And Ham Pie With Pickled Red Cabbage, Chauvenet Sparkling Pink Cap, Sliced Cavaillon Melon In Sandeman Port, Cassava Griddle Cakes, With Vermont Maple Syrup, Chilled Spanish Melon With Kirsch, Filet Of Beef, Cardinalice, Cinamon Toast, Loin Of Veal With Gherkins, La Florida- A Subtly Flavored Light Rum Cocktail From La Florida Bar In Havana, Steamed Apple Dumpling, Pomard (Burgundy) Imported, Apricot Custard Pie, Sheraton Club, Gebratene Seezunge Mit Salatplatte , Spinach With Hard Boiled Egg, Tenderloin Of Beef, Larded, Canada, Louis Martini - Rosé, Glass, Fresh Apple Cake With Whipped Cream, Roher Schinken, Butter Und Brot, Canapes Of Caviar, Veal Cutlet Breaded, With Tomato Sauce, Mushroom Shrimp Chow Mein, Coupe De Champagne, Curry Of Chicken, Rice And Chutney Bombay, Creamed Minced Chicken With Rice, Chutney Sauce, Roast Tom Turkey, Giblet Gravy, Crab Lumps Au Gratin Deep Dish, Ribs Of Prime Beef , Mendel's Coffee, In 1 Pound Tins, Molded Fresh Vegetable Salad Plate With Neapolitan Sandwich, Westphalia Ham, Champagne Sauce, Ports Of Call Special - A Bowl Of Chilled Gazpacho With Scottish Water Biscuits And Half A Carafe Of Red Or White Wine, Queso De Toluca, Baked Loin Of Venison, Currant Jelly, Fried Salt Pork And Apples, Cold Veal And Ham Pie Maison, Scrambled Eggs With Duckling Livers A La Turque, Porterhouse Steak Mushrooms, Crevetten-Cocktail - Frische Gronlander Crevetten An Wurziger Sauce Aus Mayonnaise, Ketchup, Chili Und Meerrettich. Mit Cognac Verfeinert, Selle D'agneau, Salvandi. Pointes D'asperges, Country Sausage, Wheat Cakes, Coffee And Rolls, Ritz Salad, Imperial, Beadleston & Woertz, Brusseler Poularde, Gebr., Mit Versch. Salaten, Nach

Bestellung 40 Min.Fur 3 Personen Ab, Concomme, Per Cup, Oysters Creamed, Pimento, Preserved Canned Peaches, Keyes' Aerated Milk, Fried Eels Tomato Sauce, English Plum Pudding, Hard And Brandy Sauce, Wheeler's Seafood Platter, Grapenut Pudding, Whipped Cream, Grog Von Marquis-Rum, Fruits De Serre-Raisins, Salade De Scarole Aux Poivrons Doux, Sparkling Moselle, C. L. Son, Salad, Chicory, Boiled Chicken With Pickled Onions, Omelette With Fresh Mushrooms, Corned Beef With Cabbage Or Spinach, Irish, Scotch, Whiskey, Fratis Ceviche, Scrambled Egg, Isoline, Baba Au Rhum (1), Cottage Cheese Sandwich, Two Eggs, Shirred In Butter, Clam Broth, Bellevue, Creme De Tomates Au Gordon's Gin - Frische, Kalte Tomatencreme - Suppe Mit Gordon's Gin, Hausgebeizter Lachs Im Pfannkuchenmantel Mit Zweierlei Meerrettich, Full Cream Milk (Bottle), Chambolle Musigny 1Er Crue 1937 Domaine Grivelet, Broiled Pompano A La Laguipierre, Adom Atik, Terrapin Garnished With Eggs, Bisque Of Lobster Au Sherry, Corn Friterz Maple Sirup, Mounie Brandy, Very Old, Red Cabbage With Apples, Vellutina Sultana, Dutch, Domestic, Hawaiian Cream Cake, Omelet, A L'espagnole, Crepe Stuffed With Eggs, "Ratatouille" & Bacon, Wildentenconsomme Mit Gefullten Spitzmorcheln, Oeufs Plat Bercy: Eggs On The Dish With Two Sausages, Hungarian. Budai, Artichauts Avec Mayonnaise, Oysters Broiled On Toast, Corbeille De Fruits Glaces, Hot Roasxt Beef Sandwich, Tagliatelle Al Salmone - Gebeizter In Feiner Tomatencremesauce, Pate A L'anglaise, English Split Pea, Olives Stuffed With Anchovies, Chinese Mixed Fruit, Mixed Candy, Broiled Spanish Mackerel, Julienne Potatoes, Gebraten Yorkshire Schinken, Oyster And Clams - Little Necks, Cider, Half Pint,

Lamb Pot Pie Country Style, Fricassee Of Chicken A La Villageoise, Vegetable Chowder, Brest Of Guinea Hen, Virginienne, Broiled Salmon Trout, Piper Heisieck, Corned Beef Hash, Served With Bread And Butter, Baked Breast Of Chicken A La Riverton, Special-Old-Fashioned Strawberry Short Cake, Schleie Blau, Frische Butter, Sahnenmeerrettich, Radieschen Mit Butter Und Brot, Hors D'ŒUvres--Varies, Hot Chicken Sandwich Giblet Gravy And Kidney Beans, Angelica (California Wines), Double Porterhouse Steak, Coffee Or Vanilla Eclair, Basy Bread, Rack Of Pork, Potato Salad, Hamburger Aalsuppe, Aal, Rinderbrust, Schinken, Schwemmklosschen, Stwed Pruned, Large Pot Of Mixed Tea, Chicken Won Ton W. Vegetable, Baked Oysters A La Shanley, Pig's Jowls With Kale, Korn, Bodenheimer, D. Brubacher, Onion Soup Aux Croutons, Green Peppers, Frozen Lurline Delight, Imported, Tampa And Domestic, Roast English Plover, Indv. Flounder Broiled, Remoulade Sauce, Frankfurter Rippchen Mit Sauerkraut Und Kartoffelpuree, Prime Ribs Of Beef With Croquette Potato, Timbale Of Spinach, Special Heavy Cream, Bierstube, Tapioca Pudding Cream Sauce, Ristretto Di Manzo In Tazza, Broiled Chickn, Vol-Au-Vent Sweetbreads, Clos-Vougeot, A. Noirot-Carriere, Dijon 1926, Burgundy Red Wine, Lamb Kidney Omelet With Rasher Of Bacon, Cold Shrimp Or Crab Meat Salad Garnished With Vegetable Salad, 1/2 Broasted Chicken - Includes Salad, Soup Or Tomato Juice, Choice Of 2 Vegetables, Dessert And Coffee, Tea Or Milk, Crystallized Coconuts, Consomme Aux Quenelles Et Laitues, Half Roasted Chicken With French Fries, Tomato And Basil, Rump Steak Pies (Hot), 1889 Chateau Lafite, Blackberry Pie, Poached Egg, Creamed Mushrooms En Croustade; Sherry Tea,

Coffee Or Milk, Fruit, Cereal Or Wheat Cakes With Meat Or Egg Orders, Echte Muncher WeißWirst Mit Brotchen, Indian Curry Seasoned Fried Rice, Schweinebraten M.Gem.Salat, Creamed Clams Au Gratin, Sherry. Lobo, (Pale), Salade Doucette Et Betteraves Vinaigrette, Cream Of Guinea Hean Soup, Chopped Tenderloin Steak - Onions, Spec., Fish Hash, Chateaubriand En Casserole , Korbel Champagne Rose (California), Les Six Belons Ou Plates N°3, Veal A La Francaise Traditional Veal Dish With Fresh Creamery Butter And Lemon, Vienna Schnitzel Breaded And Spaghetti, Gluten Pastina In Broth, Pate Chaude A L'ytalienne, Sauteed Kidneys In Sherry Sauce, Boston Cod Fish Broiled, Cream Of Guinea Hen Soup, Valencienne, Veal Cutlet, Jardinere, Home Made Layer Cakes, Prunes , Pie, Cocoanut Custard, Parker House Coffee, Pot, Ham And Eggs With Buttered Toast And French Fries, Veuve Cliquot Ponsardin Brut, Chow Jing Yoke , Vermouth Martini, Paupiette De Jambon Gayole, Oyster Omelette, Bread, Butter And Potatoes, Roast Beef Hash, Poached Eggs, Potatoes:-Sweet, Southern Style, Squabs Stuffed Polonaise, Robert, Egyptian Deities, Number 1, Potatoes, Capucine, Consommé Plain, Manhattan Salad, Filbertnut Ice Cream, Double Ice Cream Soda: Choice Of Flavors, Martin's Fine And Rare (20 Years Old) Scotch Whiskey, Vanilla Ice Cream With Caramel Sauce, Porterhouse Steak, For One, Bread, Butter And Potatoes, Home Made Apple Pie, Pompano Saute Colbert, Boiled Fresh Salmon With Peas, Table Sherry, "The Waldorf," Imp. -, Rose Pink Burgundy Sparkling Wine, Bacardi Cocktail- Lime, Grenadine, Bacardi Rum, Ch. Rayne-Vigneau Bommes 1922, Macarelas Frescas Asadas En Parrilla, Sauterne, Reisling, Chablis, Beaulieu Cabernet Sauvignon- (The Premier Claret Grape Of The World.

Soft, Mellow, And With A Superb Bouquet. A Napa Valley Wine.), Choux Rouge à L'alsacienne, Woodroof Creme, Anchois De Norvege, Hors D'oeuvre Special, Diamond Back Terrapin Soup Au Madere, Weltpostverein, Mallard Duck, Half, Peaches Home Style, Country Sausage Cake, Sauce Piquante, Eggs Sur-Le-Plat With Tomatoes, Special-Chef's Salad, Beef Stew, Stewed Tom's, Apollinaris Splits, Bell's 20 Year Scotch, Steamed P. Potatoes, Tripe, Fresh Broiled, 930 Krug Grande Cuvee, Brut, Franz Camembert, Landbrot, Krackers, Butter, Broiled Pork Tenderloin, Bread, Butter And Potatoes, Cauliflower In Cream, were properly broiled. Consomme Andalousiansea Trout Bonne Femme, Mock Turtle Soup, English Style, Ice Cream Soda, Sarsaparilla, Moet & Chandon White Dry Sillery, Pintade A La Creme Aigre, Vin De Graves Sauterne, Barton And Guestier, Ailes Of Chicken, Amphitron, Cauliflower Polonaise, Sliced Pineapple With Cottage Cheese And Sour Cream, Deviled Roast Beef Bone, Mashed Potatoes, Old Brolio Chianti, 36 And 38 West 20Th Street New York, Baked New Potato, Corned Ox Tongue, Roast Shoulder Spring Lamb & Green Peas, Oysters, Broiled, Plain, Braised Beef A La Mode, Croquette Potato, Consomme Spring., Bouillabaisse A La Marseille, Boiled Short Rib Of Beef, New England Style, Sea Food Cocktail Plaza, Fancy String Beans, Egg, Manhattan, Chicken Mole...The Secrets Of Puebla Brought To Senor Pico, Double Sirloin Steak With Onions, For Two, Soft Shell Crabs Fried (2), Special Table Celery, Caesar Salad (For Two) - Crisp Romaine Lettuce, Croutons, Parmesan Cheese, Coddled Egg, Imported Anchovies With Our Own Special Caesar Salad Dressing, Scrambled Eggs A La Chasseur, Champagne Brunch Without Champagne, Saute Everglade Frog Legs, Provencale, Asback

"Uralt", Tenderloin Steak, Independence Garnishing;  
Mushrooms, Creole Or Onions, Echte  
SchildkröTensuppe "Lady Curzon", Roast Petaluma  
Spring Chicken, Giblet Sauce And Compote Of  
Yellow Plums, Slice Bananas With Pure Cream,  
Tessiner Topf (Unsere Spezialitat), Filet Mignon  
Bernaise, Glace Au Citron, French Folls, Bonaqa, Two  
Broiled Mutton Chops, English, Soft Boiled Eggs  
Chimay, Mignon Di Sigliola Murat, Consomme  
Paysanne, Steinbutt-Mayonnaise, Delizie Dei Sette  
Colli Alfredo (The Seven Hills Of Rome) Tender  
Medallions Of Veal Topped With Garden Green  
Pepper, Prosciutto And Mozzarella Cheese In A Wine  
And Demiglace Sauce, Served With A Vegetable Of  
The Day., Haut Sauternes, Brandenburg Freres, Bot,  
1/2 Bot., Soldat Victorieux, Roast Red Head Duck,  
Currant Jelly, Haig, Ragout D'agneau Du Printempx  
Aux Navets, Ravioles Du Royans\*, Caesar Salad (For  
Two) Mixed At Your Table, Rice, Plain,  
Dauphinoise-Kartoffeln, Printanier A La Condorcet,  
Soup, Consomme, Nationale, Japanese Crystallized  
Pine-Apple, Plain, Fluffy Omelette, Potato Salad,  
Fried Butterfish And Bacon, Chocolate Layer Cake A  
La Mode, Cotelettes D'agneau Villeroi, Ox-Tongue A  
La Cavour, Red Snapper En Courtbouillon, Vanilla Ice  
Cream , Capon Cutlet, Stewed Corn (1) (2), Prime  
Chopped Sirloin Steak With Potatoes, Les Courgettes  
Et Fougeres A La Creme, Fine Champagne 1865, A  
Carafe Of California's Finest Chablis, Retsina Marco,  
Pot Of Coffee And Cream, Maryland Shad Roe  
Includes Salad And Choice, Potatoes, One Green  
Vegetable And Beverage, Sliced Steak Albert, Canada  
Mutton Chops , Home-Made Corned Beef And  
Cabbage, Petersburger Salat, Champignon In Sahne,  
Macaroon Cakes, Bourgogne Aligote Ch De Terrefort,  
1966, Steinbutte Geb. M. Remoulade, Noisettes Of

Beef Sautees, Champignons Frais, French Salad Dressing, Ruhrei Bordelaise, Jackson Kartoffeln, PâTé De Foie Gras , French Pastry, Chicken In Curry & Rice, French Fruit In Brandy, Fig Pudding, American & Rum Sauce, Club Soda Splits, Corton-Renardes 1961, Commuter Hamburger Steak, Gervais Aux Fines Herbes, Rinderschulter In Dillrahmsauce, Blattspinat Und Rostkartoffeln, Creme Bavaroise, Chocolate Sauce, Swiss Cheese, Rice With Chicken En Casserole, Fried Sand Dabs, Ginger, Preserved, Speciale Pizza - Tomaten, Kase, Salami, Schinken (1) Und Pilzen, Ris De Veau A La Financiere, Lobster, Plain, In Shell, Geneva Lithia Water, Fillet Of Lemon Sole Au Beurre, Chiraetto Del Garda (Vin Rose) - Verona Italy, 1/2 Kuiken Garni, Fresh Trublueberry Pie W. Cheese, Stuffed Eggs Au Gratin Iv Saison, Red Snapper, Portugaise, Potatoes Laurette, Green Olives, Aloyau Aux Pommes Fondantes:, Tortoni Ice Cream, Gooseberry Tartlets, Costillas De Res Asadas, Kalvbrissolette, Caucasian Blues, Fresh Asparagus Soup, Tenderloin Trout (White Wine Sauce), Fried Fresh Cod, English Cheese, Lubina A La Romana Salsa Especial, Feel Festive? Order A Frosty Wine With Bubbles! N.Y. State Champagne- Pink Champagne- Sparkling Burgundy, Duck Liver With Capers, Mousse De Volaille A La Reine, Donath Jahannisbeersaft, 1949 Dienheimer Rosswiese Der Gute Jahrgang Mit Den Besten Eigenschaften Wachstum Julius Steinfurth, Dienheim, Our Own Extra Rich Ice Cream, Maple Nut, Oyster Fricassee On Toast, Saltine Crackers, GepöKelter Kalbskopf Mit KohlrabigemüSe Und Schalottenjus, Consommé Colbert, Crab Flake Salad A La Brighton, St. Julien, Cruse & Fils Freres, \$1.00 Pint, \$2.00 Quart, Tutti-Frutti-Ice-Cream, Lager Beer On Draught, Dine Rubane, Chicken, Broiled (Half), Terrapin, Maryland,

En Casserole., Dog's Head Beer, N. Chapuis, Ex. Dry, Calf's Head à La Poulette, Raw Beef Sandwich Garnished With Sliced Tomato, Lettuce, Crisp Potato Chips, Assorted Pickles, Heidsieck Monopole Brut 1947, Seltzer, Glass, From The Lakes And Seas, Eggs, Mushrooms, Poached Eggs With Green Peppers, Blue Points .25, Saute Kingfish, Arlesienne, Roast Ribs Of Beef Au Jus, Escargots De Bourgogne PréParéS Par La Maison La Dz., Crepes Med Currysuvad KalvbräSs, Clos De Vougeot Burgundy, Filetsteak Mit Frischen Champignons, Pommes Frites, Salate, Picallili, Oregon Chedder, Pommes De Terre Stuffed, Hearts Of California Celery, Omelette Creole, Rasher Of Bacon, Côte De Veau Au Romarin, Crem Caramell, Thon A L'huile, Fried Ell, Tartar Sauce, Schenley's, Iced Table Celery Hearts, Cream Of Fresh Tomatoes Soup, Kalvlever A L'anglaise, Bottled Beer, Kingsbury, Artichokes Vinagrette, Ránott Csirke SültburgonyáVal, Roast Spring Lamb, Mint Jelly, Rissole Potato, Salted Mackerel, Melted Butter, Kingfish Frit, Sauce Raifort, 1972Er Sommeracher Katzenkopf Scheurebe - QualitäTswein, Bocksbeutel Fränk. Weingutsbesitzer, Sehr Duftig, Feines Aroma, Chateau Vendome, Vienna Schnitzel, Anchovy Sauce, Soda Water, Glass, Culotte De Boeuf à La FrançAise, Braised Beef Tongue With Spinach, Noce Di Vittello Riviera, Oysters, Raw, Baked Sheephead A La Creole, Brandy, Mounie, F.O.B., \$1.25 Per Bottle, \$0.12 Per Drink, Peter Dawson's Perfection Special Scotch, Cherrystones. Half Shell (In Season), Mutton Chop - Lamb Chop, Salade Argenteuil, Best Brands Of Imported And Domestic Cigars, Appetizers In Sour Cream, Moet & Chandon, Brut Imperial Pint, Clam Broth In Cup, Creamed Tapioca Pudding, 143 Château Lanessan, Haut MéDoc (Grand Cru Classé).....Mc 1955 , Torskerogn Med Remoulade,

Baked Crabs, Seezungenfilets Nach Orly, Sago Pudding, Fruit Sauce, Single Portions Served For Two, Extra, As You Like It Cigars, French White Wine, RhôNe Valley : Hermitage, Clos De Chante-Alouette 1952, Charlotte Russe Decore, Broiled Squab Duckling, Salade Doucette Et Betteraves, Ananas Milch-Shake, Liederkranz Cheese And Toasted Crackers, Grape Fruit Au Kirsch, Eggs, Two Boiled, Cote De Boeuf Froid Med Pepparrot, Hareng Fume, Faisan Roti, Gronne Bonner- French Beans, Steamed Minced Chicken In Bamboo Cup (Per Cup), Steinberg Cabinet, Martini Mixed Drink, Teegeback Fur Diabetiker, Pfiresiche, Roast Beef, Hot, Sandwich, Sweetbread Fried With Cream Sauce, Bass' Ale, White Label, Fried Egg Combination Sandwich, Rockaway Cocktail, Homard Frais, Sauce Mayonnaise, Prix Selon Grandeur, Tomato Ravigote, Pabst's Select Beet, Milwaukee, Beef A La Mode In Jelly, Pickled Beets, Pizza Pugliese, With Tomato, Onions, Pecorino, Potted Shrimps 6/6, Native Comb Honey, V. Clicquot Ponsardin Champagne, Sweetbreads, Jardiniere, Pan-American Potatoes, London Mixed Grill - (Lam Cutlet, Kidney, Sausage, Bacon, Mushrooms And Tomato), Pousse Café Per Pony, Aqua Apollinaris, Salade De ChicoréE, Strawberry Parker House Ice Cream, Fat Edge Sirloin Steak , Clam Chowder (Friday), Fresh Strawberry Shortcake, Whipped Cream, Cold Boned Squab A La Rossini, Braised Celery, Consomme Double National, Soup, Cream Of Fresh Asparagus Argenteuil, Lake Erie Teal, Cold Corned Brisket Beef, Supreme Of Chicken, A La Perigeux, Yellow Label, Zeltinger Moselle, 1/2 Bottle, Bottle, Mainzer Mit Butter, Cheese Wafers, Chicken Salad, Large Portion Served For (2), Offley's, Webber & Forrester, 1834, Smoked Beef Tongue, Beets Salad 2 85, Mutton Cutlets à La

Portugaise, Crab Flakes, A L'indienne, Roast  
Domestic Goose, Apple Sauce, Gervais Cheese With  
Individual Bar- Le- Duc, Onion Soup With Croutons  
And Cheese, Mainzer Sauerkraut, Caslerrib And  
Gelderland Sausage, Choucrote Gari, Strasbourgoise,  
Ebling's Stout, Deviled Crab Ala Carte Platter  
Luncheon With Choice Of Two Vegetables, Bread  
And Butter, Hot Fudge Sundae Topped With Whipped  
Cream, Lobster Saute, Americaine, Little Necks Half  
Shell, Rubensteinkage, Imported Alt Pilsner And  
Muenchener Loewenbraeu, Katchumbar Salad,  
Frisches Goldbarschfilet Gebraten Sauce Remoulade,  
Kopfsalat, Kartoffelsalat, Fresh Lobster Supreme,  
Diderot (Calf Brains, Lardon, Mushrooms, Spinach,  
Cheese), Little Necks, Half Shell, One Dozen, Cup  
Cabinet, Van. Sauce, Kaiser Schnitzel With Fried Egg,  
Sardellen And Creamed New Spinach, Crepes  
Suzettes, 2 Personnes, Turkeys Stuffed With  
Chestnuts, Notre Choix De Petits Pains Parisiens,  
Viennois, Croissants, Pains Aux Raisins Ou Toasts,  
Bass's Ale (Nips), Enchilada Shortstack - A Triple  
Decker, Open Faced Enchilada Filled With Chicken  
And Cheese Topped With Enchilada Sauce And  
Melted Cheese, Rice And Beans , Ballet Russe, La  
Tarte Bretonne Aux Pommes A La Mode, Broiled  
Sirloin, Halibut, Tartar Sauce, Tasse Bohnenkaffee  
Mit Milch Und Zucker, Patty Of Chicken A La Reine,  
Fresh String Beans, Potatoes Julienne, Pot Of Ceylon  
Tea (For Two), Hygeia Lithia, Quart, Sliced Tomatoes  
And Onions Salad, Boston Oyster Box Stew, Boiled,  
Shoulder Corned Pork, Whiskies--Scotch, Navarin Of  
Lamb, Printaniere, Assorted Fresh Fruits, Tea With  
Lemon, Lamb Chops, Roast Peppers, Per Glass,  
Handgemachte Steinpilz-Ravioli In  
Mascarpone-Sahne, Gratieniert, Sweetbreads Sautes  
With Mushrooms, Deep-Fried Dover Sole Colbert,

Roast Spring Turkey, Gefüllter Wildschweinskopf,  
Sauce Cumberland, Strawberry Iced Cream With  
Cake, Filet De Boeuf A La Bernardi, Rotwein  
Tunesischer Mondial Natur, Cold Cream Pudding,  
Marsala Sauce, Vino De Pasto Dherry, Post Toasties,  
Caviar Frais Malossol, Bacardi Collins Long Drink,  
Gewurztraminer, Fillet Of Pompano, Amandine, Roast  
Veal, With Dressing, Sardine And Lettuce Sandwich,  
Id. Solo Taza Grande, Pitabrod Med Biff, Spenat &  
Svamprora, Glace A L'eau D'orange, Turc Coffee,  
French Pan Cake (Three), St. Croix Rum, Jelly  
Omelette , Baked Oysters Rockefeller (New Orleans  
Style), 1/1 Vierlander Mastkuken, Jg. Gemuse,  
Frucht., Edelpilze, Potage Tortue Véritable, Richard  
Hamilton Cabernet Sauvignon 1995, Sliced Hard  
Boiled Egg Sandwich With Lettuce And Mayonnaise,  
Salad Dressing: Mayonnaise, Roast Ham And  
Champagne Sauce, Eingelegter Hering Mit Brot,  
Clubhouse Sandwich, Oyster-Plant, Stewed, Austern  
"Imperiales", Sandwich: Sardines, Le Bourlgour De  
L'armenie, Braised Carbonade Of Mutton, Soup, Leg  
Of Beef, Camerani, Rauchfleisch Mit  
Sahnemeerrettich, Alaska Ice Cream, To Order, 1 Glas  
Italienischer Vermouth, Trocken, Champagner  
Vollereaux Blanc De Blanc Brut, Freshly-Made Potato  
Salad, De Raisins, Chocolate, Per Pot (2 Cups),  
Beefsteaks, Broiled With Fried Onions, Sheraton Ice  
Cream Log, Stawberry Sauce, Spatburgunder Q.B.A.  
Trocken - Oberrotweiler Kasleberg, Prämierter  
Rotwein Bester Gute, Saftige Aromen Von  
Waldbeeren, Kakao Und Einter Eleganten Holznote,  
Feine Rostaromen, Scampi- Oder Garnelencocktail,  
Vanilla Ice Cream With Crushed Berries, Frapin 20  
Yrs. Pony, Zanderfilet Gebraten Auf Blattspinat Mit  
Kapern-Zitronenbutter Fried Fillet Of Perchpike - Filet  
Sandre Frite, C. H. Mumm & Co., Extra Dry

Champagne, Lacrima Christi Blanca, Supreme De Kingfish Saute, Florida, Kholdyetz (Calf's Feet Jelly), Chicken Mousse In Broth, Low Calorie, 1/4 Lb. Patty, Egg, Cottage Cheese & Tomato Slices, Muenchner Loewenbrau Bock, Per Glass, Fresh Fruit Salad (Variety Of Fruits Served With Creamy Cottage Cheese And Your Choice Of Dressing), New York Ice Cream And Assorted Cake, Old London Particular Madeira, Turkey, Chestnut Dressing, Bell's 20 Ans D'âGe, Cod Roes, Vinaigrette, Chicken Loaf Sandwich, Timbale De Poires A L'abricot, Fried Or Boiled Ham, \*Broiled Capon (Half), Mutton Chops, Three, Served With Vienna Bread Or Tea Biscuits, Butter, And Potatoes, Allerhand Nachtisch, Dried Fruits, Profiterolles, Chocolate Sauce, Potage Julienne, 1/2 Spring Chicken Broiled Or Fried, Corn Au Paprika, Sea Trout , Clear Soup Grimaldi, Lamb Chops Breaded And French Peas, Salad: Chicory, Plain Lobster With Mayonnaise, Rhine Wine, Marcobrunner, Hot Clam Broth En Tasse, Toronja, Le Plateau Du Montagnard, Kinder Koala, Nan Unleavened Bread, Freshly Baked To Order, Stale White Bread, Tournedos Of Fillet, Bayard, Bisque De Homards Et D'ecrevisses Du Mississippi à L'armagnac, Milk Rolls, Each, Bramin, 1819 Madeira, La Kaiser - Beluga - Malossol - Kaviar RöStbrot-Butter (Orig. Pck. 28 Gr.), Hagen's Trank, Schwules Gedunst, Dominion Chicken Salad Sandwich With Tomato, Lettuce And Mayonnaise On Plain Or Toasted White, Rye, Or Whole Wheat Bread, Turban Of Bass, Oyster Crab Sauce, Celery And Stuffed Olives, Parsley Boiled Potato, Belegtes Brot Mit Schweinebraten, Monnet, 15 Years Imported Cognac, Bosca, Spumante Nebiolo, Dover Sole Meuniere Or With Garlic Butter, Consomme Delavigne, "Gordon" Blackberry Brandy,

Miesmuscheln Costa Brava, La Ronde Des Fromages De France, Pommes-Marquise, Old Cutter, Creamed Chicken With Mushrooms, Eggs, Scrambled With Mushrooms, Cod Fish Cakes, Cherry Brandy P. Gauthier, Veal Chops, Fine Herbs, Braised Duck, Notre Facon, Eclair Au Café, Chateau Leoville, 83, Chicken Fried Steak Luncheon , Braunschweiger Cerve At Sausage Sandwich, Grilled Pork Chops With French Fried Potatoes, Lemonade, With Mineral Water, Broiled Codfish Steak With Saute Potatoes, Buttered Beets, Fried Shrimp (Large Gulf Shrimp Deep Fried In Golden Batter) With Tossed Salad, Baked Potato Or French Fries, Hot Rolls, And Butter, PâTe Chaude à L' Italienne, Eggs Au Beurre Noir (2), Sautierte Nudeln, Chilled Fresh Fruit Cup, Hungarian Goulash, Browned Potatoes, Chateau Belgrave, Terrine De Fois Gras Des Landes, Chicken Salad On Lettuce, Fresh Jersey Ham, Apple Sauce, Mashed Potatoes, Boneless Breast Of Capon, Stuffed With Country Ham, Two Sauces, Gegrilltes Lachssteak "Englische Rose", Petersilienkartoffeln, Salat Nach Nanette, Guilford Soft Clams Fried, Don Q, White Label, Baked Short Ribs Of Beef, Baked Potato, Fresh Broccoli, Oatmeal Or Hominy With Cream, Tea, Per Pot, Small With Cream, Cocktail: Manhattan, Imported Wines, Creamed Swiss Chard, Cold Liver Pate And Head Cheese, Cole Slaw, Potato Salad, Choice Of Salad, Cheese Or Dessert, Coffee Or Tea, Ginger Ale, Soda And Sarsaparilla, Veuve Clicquot, Brut Champagne, Gelee Aux Bigarreaux, Black- & Liver-Sausage, Genoise, Diplomate, Berncastler Doctor 1886, Beefsteak Mit Zweibeln, Poulet Bouillard (2 Pers.), Stuffed Eggs With Mayonaise, Tattinger Riserv Brut, Roast Beef Croquette With Green Peas, Beefsteak Hammelkoteletten, Grillirt Oder Gebraten, Whole Wheat Muffins With Butter

(6:00 To 9:00 A.M.), Schokolade-Eis, Suppe Prasident Grant, Eggs, Manhattan, Deutscher Sauerbraten Mit Kartoffel-Klossen, Coussin De Poularde, 2 Sauces, Artichaut Athenee, Waldorf Cantaloupe , Soup A La St. Julien, Shad Roe, Milk Punch, Glass, Cold Sliced Duck-Endive Orange Salad, Otard, Dupuy & Co. Gold Seal Brandy, 1820, Broiled Or Fried Jumbo Frog Legs Two Veg., Calf's Liver With Bacon And Onions, Green Corn., Chicken Consomme, Steinberger Cab't, Cottage Cheese With Cream, Chilled Grapefruit Supremes In Wine, Gaufrettes Strasbourgoise, Elk Ragout, Brussels Sprouts, Whipped Potatoes, Doppelte Kraftbruhe Madrilene Kalt, Kalbsbrust-Knorpeln, Tonic Water Schweppes, Tournedos "Opera" Mit Geflugelleber, Spargel Und Erbsen, Waffelkartoffeln, Caviar Sandwich On Toast, Franken Muller-Thurgau, Qualitatswein, Trocken, Furstlich Castell'sches Domanenamt, Culmbacher, Roast Native Half Duck Au Sherry, Creme De Menthe (White), Paprika Schnitzel Home Made Noodles, Saratoga, Astrakan Caviar On Toast, Consomme A La Nantaise, Boiled Cusk, Cream Sauce, Green Olives, Roast Beef Hash, Steamed, With Poached Egg, Rostbraten- Italienische Sauce, Guinness' Stout (Burke's), Vanilla Malted, Hine, Consomme Excelsior, Bellow's Tawny, Au Curry, Broiled Clams, Columbia Crest,Columbia Valley, Merlot, 1995, Flaeskesteg, Cappellini Al Tartufo, Aromatic Smoked Fish, Rissoles Of Sweetbreads With Mushrooms, Broiled Virginia Ham Stgeak, Pineapple Ring, Candied Sweet Potato, String Beans, Poultry Spread Canape, Pimm's Cup, Dill Pickles, Cafe, The Sherry, Grappa Cavaglio Mediterrean Importing Company, Potates, Baked, Henninger Radler, Sherries-Golden, Order Cheese, "Wiener Teller," Paniertes Schweinesschnitzel Mit Pommes Frites, Thunfisch Und Calamares Auf Salat,

Cheese Soufflee, Fresh Tomato Stuffed With Shrimp,  
Cole Slaw And Potato Salad, Noisettes Of Lamb  
Saute, Clamart, Small Pot Coffee, Tea Or Chocolate,  
Golden Russet Cider (Mott's), Turkey Dinner, Filet Of  
Beef A La Godard, Boston Baked Beans And Brown  
Bread With Pork, Maple Nut Sundae: Made With Two  
Scoops Of Creamy Ice Cream & Real Whipped Cream  
With Sliced Banana, Falerno, Marquise Potatoes,  
Courvoisier Three Star, Barcardi Rum (White), Cold  
Leicester Brawn, Beef Steak + Lyonnaise Potatoes,  
Slice Of Beef A L'alsacienne, Stockholm Ice Cream,  
Buttermilk, Per Glass, Vermont Turkey, Supreme  
Sauce....., Rice Coquetts, With Jelly, Creole Broiled  
Chopped Beef Steak, Grape Juice, Armour's ,  
Ice-Parfait With Syrup, Ham And Eggs With Coffee,  
Tea Or Cocoa, The Gridiron Punch, Roast Gosling,  
Marjoram Dressing, Apple Sauce, Chicken Giblet  
With Rice And Leeks, Durchgestrichene  
Artischokensuppe, Puddings In The Following  
Varieties: Vanilla, Cream, Chocolate, Rice, Farina  
(Coffee Cream). Cabinet, Apple, Peach, English Fruit.,  
Martini Cocktail (1.6 Ounces), Bergner & Engel  
Philadelphia Ale, Per Bottle, Hot Raisin Bran Muffins,  
Home Made Goose Liver, Garni, Force Indian Meal  
Mush With Milk Or Cream, Chef's Salad, Julienne Of  
Chicken, Fillet Of Lemon Sole Au Beurre, Granini  
Tomatensaft, Pommard Ruggiens, 1904, Asparagus A  
La Polonaise, Wahine- Rum And Vodka In A Perfect  
Blend... In A Ceramic Cocoanut, Cheese Royal, Bacon  
With (2) Eggs, Grillierter Flunder, Kerbelbutter, 1898  
Monopole, Red Top, Chicken Salad, Mayonnaise ,  
Meat Balls With Spaghetti, Kleines Rumpsteak  
Schottische Art Mit Ruhrei Und Sardellen Auf Toast,  
Steamed Finnan Haddie, Butter, Parsley, Boiled  
Potato, Roast Baby Lamb With French Green Peas,  
Chateau Kirwan, '96, Aspic De Foie Gras,

Sherry-Flavored Shrimp & Crabmeat Newberg En Casserole, Grilled Pork Chops With Mashed Potatoes, Sauce Diable, Roast Ribs Of Beef With Friend Sweet Potatoes , Consomme Nature, Sizzling T-Bone, Schaumwein (Monopol), Porterhouse Steak Bordelaise, Pol Roger, 1900, Milk And Crackers For Children, Half Cold Broiled Lobster, Oysters, Extra, Grand Marnier 2Cl, Spiced Sardine Sandwich, Kir Royale, Hungarian Wine (Red), Budai Borvidek, American Burgandy, H. T. Dewey & Sons Co., Roast Pork W. Mushrooms, Cafe Slav, Shrimp Kushiyaki Robata Shrimp Broiled On A Skewer., Rhum St. James (Martinique) Served With Soda, Little Neck Clams Poulette, Peach Fritters, Natural Sauce, Assorted Cheese Platter, Deerfoot Farm Breakfast Sausage, Parker House Rolls And Sun Tavern Coffee, Fruit And Cereal, Eggs Don Carlos, Grilled Squab-Chicken With Mushrooms, Potatoes Colerette (1/2), Creme De Ble, Sliced Tomatoes, Mayonnaise, Apple Sauce (Side Order), Gateaux Fondante, Bordeaux Wines, Margaux, 1874, Eschenauer & Co, Medaillion Of Prime Beef Tenderloin Saute, Mushroom Sauce, Asparagus, Whipped Potatoes, Kirsch-Torte, Imp. Swiss , Breast Of Chicken Grilled, String Beans, Mushrooms, Ham, Parslied Potato, Escalivada Catalana Con Jamon Curado, Specialty Sandwiches: #10 Veggie : Avocado, Cucumbers, Carrots, Plum Tomato, Sprouts, Sundried Tomato With Humus On Health Bread ... 5.75, Kronsbeeren, Roast Milk-Fed Veal, Jumbo Prunes, Broiled Striped Bass, Lemon Butter Sauce, Erdener Treppchen, P. Valckenberg, Frz. Roquefort, Ris De Veau Pique Aux Petits Pois, Stuffed Eggs Chartres, Boiled Codfish, Butter Sauce, Italian-Swiss Colony White, Large Bottle, Roast Beef Per Cut, Prow Warn Moo: Sweet And Sour Pork, Baked Blue Point Oysters With Corn

And Cracklings, Tournedos A La Montesquieu, Blue Cheese (Side Order), Fresh Calf's Liver Saute - Smothered Onions, String Beans, Lyonnaise Potatoes, Grilled Sugar-Cured Ham With Risotto Plaza, Stekt Flyndre, Saddle Rock Oysters, Milk Broil, Filet Mignon Of Beef, Rossini, Kalbshirn, Kardinals Art., Stuffed With Crabmeat, Extra Charge, Supreme De Sole Normande, Spanischer Thunfisch "Provencal", Broiled Bacon , Strawberry Jam Omelet, Broiled Spanish Mackerel, Sauce Fleurette, 1893 Chateau Yquem, -Your Choice Of Red Or Green Chile- Mole-1.00 Extra, Cold Corned (Beef), Nescafé DéCaféIné, Rex Sole, Butter Sauce, Beaujolais Reserve Del'abbe, Sichel, Burgundy, Fresh, Velvety And Supple, A Bountiful Representative, Baked Brook Trout With Mushrooms, Creole, Rice Pilaff, Table Water From Wolf Trap Lithia Spring, Wolf Trap, Va, Leg Of Mutton, Bretonne, Fruited Gelatine, Heller Bock, Hawaiian Sherbet, Lithia Water, Per Glass, Artichoke, Cold, Croustades Of Sweetbreads, Perigordine, Eggnog With Dom. Brandy, Astor Rolls, Chinesische Trepang-Suppe, Hot Cakes With Pure Honey, Ungarischer Saftbraten Mit Nudeln, Fer=Mil=Lac, Malenherbes (Sweetbreads, Peas, Onions, Barou?, Rice, Fines Herbs), Vermont Turkey, Chestnut Dressing, Cranberry Sauce, Turbot With Comte Crust And Champagne Sauce, Smoked Salmon On Toast, Heats Of Artichokes Vinaigrette, Consommé Andalouse, Philadelphia Spring Chicken, Pinot Grigio Imported White, La Marca, Italy, 1996, Mayonnaise De Langoustine, Roast Canada Lamb With White Beans, Hamburg Steak With Horseradish Sauce, Sirloin Steak With Tomato Sauce, Beverly Hills Salad De Luxe: Crab Legs, Shrimp, Sliced Avocado, Tomato On Romaine, Mil Isle, Roast Brown Sweet Potatoes, Smothered Veal Chop In Cocotte, Chez Soi,

Imperial Squab A La Bressane, La Salade Tropicale A L'huile Vierge Et Citron, Roast Fresh Ham Platter - Lean And Tender, Well Done With Our Celery Dressing. Two Vegetables And Rolls, Blatz Pilsener Beer, Toasted Water Crackers, Roast South Cown Mutton, Jelly, Alligator Pear Salad, French Dressing, Smothered Second-Joint Of Turkey, Claret Wine, Lobster A La Gourment, Chicken Livers En Brochette Au Truffe, Frogs' Legs Saute, Œufs Durs Mayonnaise, Fresh Asparagus, Drawn Butter, Leg Of Lamb Mint Sauve, Baked Weakfish, Parmentiere, Switzerland Swiss Cheese, Deviled Smithfield Ham, Swiss Cheese, Tomato, Crips Lettuce, On Three Slices Of Toast, CôTe De Mouton Château, Pico, San Cristobal "Columbia" (Smooth Lightly Flavored Coffee, Very Fine Aromatic And Slightly Acid), Chicken With Coconut Milk Soup, Eggs, Shirred Imperatrice, Broiled Cornish Hen, Bacon, Currant Jelly, Potatoes Au Gratin, Corn On Cob, Grapefruit-Cocktail - Grapefruitsaft, Orange, Grenadine, Snow Bank Salad, Aloyeau De Boeuf, Sauce Maderie, Roast York Country Turkey, Lemp's St. Louis Extra Pale, Huhnerfricassee Mit Frischen Champignons, Spargel In Sc. Supreme, Butterreis, Mandalay Custard Pie, Deutsche Kraft Suppe, Apple, Mince, Pumpkin Or White Cherry Pie , Medaillons D'anchois, Fresh Maine Lobster Salad, Cole Slaw, Stuffed Eggs, Doppelte Kraftbruhe Madrilene Kalt, Lait Froud Par Portion, Punches: Imperial, Chateau Lagrange, '70 Bordeaux Rouges, Squabs Cantonese (2), Baked Whitefish, Canada Dry Sparkling Water, Clam Or Sauerkraut Juice, 1951 Erdener Treppchen, Naturrein, Originalabfullung E. T. Drathen, Rothschild Each, Canadian Bacon And Eggs, Buttered Toast And Jelly, Les Cotelettes De Veau Pojarski, Crab Apple Cider, Qts. And Pts., Sauternes, Medium

Dry , Ponche De Huevo, Sambayon, Frolada, Con Pan, Thimig's Excelsior Lager, Essence De Clovisses Consomme, Kalbsrahmgoulasch Mit Ged Reis, Banana Fritters, Wine 5.00, Porgies Sauté With Butter, New Orleans Fizz, Sliced Steak W. Broccoli Spears, Broiled Little Neck Clams, Doz, Petits RôTis à L'opris, Teriyaki Chicken Kabob. Tasty Pieces Of Breast Meat Chicken Marinated In Our Own Teriyaki Sauce And Combined With Fresh Green Peppers, Mushrooms And Onions, Then Flame Broiled On Our Grill. Served With Our Own Brown Rice Pilaf, 1969Er Niersteiner Gutes Domthal "Rote Erde," SpäTlese Naturrein, Georg Und Karl-Ludwig Schmitt, Weingut Georgshof, Nierstein, Philadelphia Capon, Salad, Scrambled Eggs With Fresh Shrimps, Coeurs D'artichauts Marines, Cognac Och Likorer, Hunter Baltimore Rye Pint, Rum Swizzle Cocktail, Omlette Soufflee Au Sucre, Salade D'haricots Verts, Hominy, Cold, With 1/2 Milk And 1/2 Cream, Ice Coffee, Per Glass, Domestic Extra Sausage, Potato Salad, Coeurs De Laitue A La Russe, Gateau Asortie, Chocolate Brownie A La Mode, Soup Family Style, Anjelica, Bacon Garniture With Fish, Extra, Avensan Red Bordeaux (Own Importation) From Cafe Voisin, Paris, Chambertine, Greek Mavrodafni Claret, Pils Lager, Smoked Whitefish, Cold, Oysters, Roast On Shell, 1/2 Doz, 1 Doz, Malted Milk, Hot, Consomme: Liquid Or Jellied), Forelle Meuniere Mit Kartoffeln Und Salat, Any Other Dressing, Crest Breakfast Bacon, Apricot Brandy, Simon Aine, Chilled Apple Juice, Grape Fruit (Half), Sliced Banana, Smoked Haddock With Cream, Sirloin Of Beef, Boiled New Potatoes, Mashed Turnips, Corn On The Cob, Augustiner - Maibock, Fresh Spinach, Creamed, Mussels When In Season Fried - First Steamed, Then Fried; Served With Lemon And Sauce Tartare., Fruit Omelette, Toast And French

Fries, Ham Or Bacon, Broiled, And Eggs Broiled Or Fried, Flamande Kartoffeln, Salat Larrard, Broiled Half Spring Chicken With Fresh Vegetables, Bouquetiere , Chablis Moutonne, Long Depaqut 1929, Irroy, Grand Extra (Dry), Pabst Blue Ribbon Beer, Filet Of Lake Trout, Persillade, Fruchttunke, Coupe Vouvray, Bock, Panetellas, Imported, Chicken Half, Fried, Maryland, Swiss Cheese, Coupe Glace Aux Marrons, Lager, "Rienzi", Little-Neck Clam Fry, Small, Broccoli With Lemon, Ranch Kitchen Salad (Little Slivers Of Ham, Beef And Chicken, Mixed With Garbanzo Beans, Kidney Beans, And Hard Cooked Egg), A La Bearnaise, Port (Domestic) Aperitif, Chop Suey Wanton Soup, Mote & Chandon, Brut Imperial, Haricots Verts Avec Jambon, Koong Pad Woon Sen Sauteed Shrimp With Bean Threads, Mushroom, Green Onion And Eggs., Kessler Sionon, Fur Diabetiker Pradikatsekt, Franzosisch Gebratene Kartoffeln, Poached (2), Tea: English Breakfast (Pot), Mocha Double, Huitres 1/2 Doz., Gorgonzola Natur, Pilaff: Serbisches Reisfleisch, Cigarettes, Maryland, Fisch, Celery Relish, Cream And Milk With Crackers, Bowl, Terrine Of Foies Gras, En Gelee, Breast Of Chicken, Saute, Crisp Bacon, Boeuf A La Mode En Gelee: Beef Pricked With Lard, Seasoned With Spices And Vegetables, Braised In Wine, Covered With Wine Jelly Served Cold., Faisan, Le Vodka Peche (France) 80■, Coronet Gin, Sprung Lamb, U S Mint Sauce, Consomme Printaniere, Royal, Welch's Old Family, Pikant Mariniertes Stubenkuken Mit Lauwarmem Kartoffelsalat Und Schwarzen Truffeln, Beefsteak Tartar, Prepared At The Table, Crab Meat A La Russ, Consomme Ecossais, Planked North River Shad Or Blue Fish A La Stauch, Whole, Club Cheese, With Hard Or Soft Crackers, Toast: Buttered, Spaghetti With Meat Balls Served With Mixed Green Salad,

Artichokes, Bearnaise Sauce., Chateaubriand With French Garnish, Champagne Imported Half Bottle , Asparagus Tips Omelette, Spaghetti And Meat Balls, Toss Salad, Two Vegetables & Rolls , Steamed Corned Beef Hash With Fried Egg, Cooked Figs In Syrup, SchwäBisches LinsengemüSe Mit SpäTzle Und Rippchen, Chateau Ducla; Entre Deux Mer, Vintage Dry, Medium Body, A Classic, Fruits De Serre, Roquefort Cheese - Sliced Tomates, Hearts Of Lettuce, Dressing, Fried Shad, Sweetbreads A La JardinièRe, Oysters Bombay (Oysters Lightly Sauted And Seasoned With Fresh Ginger And Herbs), Omelet With Herbs And French Fries, Broiled Pork Tenderloin, Sweet Potatoes Glace, Kennebec Salmon, Hollandaise Sauce, Le Caneton Nantais PréParé Aux PêChes Fraiches, 2 Pers. S. Gr., Fillet Of Fresh Fish, Saute, Meuniere, Hermitage 1923 Rhone Blanc, Canape Nicoise, Service Charge, Edam, Par Personne, 1952 Deidesheimer Herrgottsacker Riesling Auslese Orig.-Abf. Weingut J.L. Wolf Erben, Broiled Fillet Mignon, Fresh Mushrooms, Cottage Cheese With Fruit Salad, Cold Relishes, Scrambled Eggs, Fine Herbs, Harvey Sherry, Half Pts, Hot Turkey Sandwich - French Fries, Fresh Tongue Tomato Sauce, Jellied Beef, Okra Or Tomato Broth, East River Shad, Chicken With Mayonnaise In Jelly, Leg Lamb And Caper Sauce, Portion Tee, L. I. Scallops, Nicoise, Pilaff De Crabe Americaine, Cheese: Lloyd, Chester, Edam, Louis Roederer, Cristal Brut, 1926, 1/2 Junges Brathuhn Mit Pommes Frites Und Gem. Salat, Borgognes Rouge Richebourg 1934, Assis Sparkling Water 50 Mils, Sherry Yriate's Pale, Roast Vermont Turkey, With Cranberry Sauce, Lobster Or Crab Flakes Newburg, Broom-Seltzer, Canards Sauvages Au Jus Bigarade, Krauter- Und Parneskase, Crab Imperial - The House Specialty, Yale Sherbet, Dr.

Brown's, Wilson Whiskey, Chianti Ruffino, Sherry.  
Prince Albert, Very Pale, Delicate And Dry,  
Huhnerbrust "Zigeuner Art", Pommes Frites, Gem.  
Salat, Sunset Sauterne, California White, House Of  
Chan Steak Selected Sirloin Steak Unerringly Broiled,  
Then Thickly Sliced And Served Over Bok Choy And  
Snow Peas On A Sizzling Platter With A Quietly Rich  
Sauce Lightly Flecked With Garlic., Vermouth French  
(Noilly Pratt) (Glass), Haifischflossensuppe, Chinese  
Candies, Ham Cold Cuts, Potato Salad, Beef  
Al-A-Mode Potato Pan Cake, "Ein Geheimnis" Mit  
Pommes Frites, Fried Soft Clams, Oxmouth Salad  
Nuremberg Garnished, Pizza Parma, Mit  
Parmaschinken, Consommé In Cups, Iced Utah Celery  
Curls, Roast Beef Sandwich Cold, Buttermilk (Glass),  
Le Carre D'agneau Des Alpilles Roti Au Serpolet Et  
Aux Gousses D'ail, Filets Of Sole, Vin Blanc, Baked  
Stuff Green Peppers, Toasted Anchovy Sandwich,  
Whitbread (Light) Beer, Kalbsbratwurst, Pommes  
Frites, Salat, Tequila Sherbet In Whole Lime, Capon,  
Broiled (Half), Great Earth Tea (1 Lb.), Canape A La  
Russ, ApfelküChl Mit VanillesoßE, Le Pouding  
Diplomat Creme Anglaise Au Kirsch, Italian  
Vegetable Soup, Broiled Philadelphia Squab Au  
Cresson, Puree De Crecy, Saechsischer Vanilleauflauf,  
Grigliata Di Verdure Grilled Vegetables, Sandwich,  
Club House, Chan Sou Chicken Chow Mein, Hot  
Turkey Sandwich With Candied Sweet Potatoes And  
Cranberry Sauce, Smoked Ham Or Air Dried Meat,  
Assorted Pies With Ice Cream, Plain Omelet, Butter  
Cakes, Toast Or Bread, Chateau Tour De Segur,  
Lussac-Saint-Emilion 2003, Figs And Raisins, Peach  
Tapioca Pudding, Fruit Sauce, Filet De BœUf à La  
Vaupaliere, Baked Raspberry Roll, Lemon Sauce,  
1978 Chateau Fourcas Dupre Listrac, Gerostet  
Yorkshire-Schinken, Fresh Strawberry Shortcake (.10

Extra), Boiled Beef Flanken With Fresh Horseradish, Matzoh Ball, Boulangere Potato, Vegetable, Salad, Filets Of Herrings Bellvue, Barneys Barley Salad Whole Grain Barley, Roasted Walnuts, Green Onions, Kale, Carrots & Corn Seasoned With Fresh Cilantro, Tamari, Virgin Olive Oil And Lemon Juice. Served At Room Temperature., Tossed Salad Bowl With Julienne Ham And Swiss Cheese, Hard Roll With Butter, Filets De Merlans, Dieppoise, The Handmade & Handmolded Chocolates Are A Specialty Of Aureole, Birra Kl. I, Glaces Maison, Pistache, Pork Tenderloin, Oyster Croquette, Mutton Chops, English, (1), Salade De Celeri, Mayonnaise, Pommard 1892, Fresh Maryland Crabmeat, Newburg, Rhine Wine: Forster Riesling, Oat-Cake, Bents' Crackers, Rudesheimer Rhine Wine, 1/2 Bot., Chilled Fresh Orange Juice, Poterhouse Steak, Extra, Steak Minute, Fifth Avenue, Lucullus (Foie Gras, Mushrooms, Croutons, Cheese, Paprikahuhn Mit Spaghetti Und Salat, Cold Sliced Chicken, White Meat With Potato Salad, Filet Of Sole A L'amirante, Swiss Gruyere Cheese, Imp., Cold Chicken Sliced, Omelette Champenoise, Magerer Schweinebraten Mit Rotkohl Und Kartoffeln, Roasted Duck Roasted Crisp And Juicy, Topped With Black Bing Cherry Sauce And Served Up On A Bed Of Homemade Cornbread Dressing, Apple Fritters, Glazed, Sherry Wine Sauce, Romadur Cheese, Chateau Ste Roseline Vin Rose (1949), Sliced Smoked Turkey, Veal Sweetbreads, Braised, A La Rothschild, Raspberry Water Ice, Foie Gras En Croute, Filet Poché Rosé Dans Le Bouillon De Pot-Au-Feu, Crab Flakes, Newburg, , Roast Baby Lamb, Fojan Blanc, Bortoluzzi, Dry Ginger, Codfish Steak, Meuniere, Planked Chinook Salmon, Lobster Sauce, Shirred Eggs, Rothomago, Sorbets Maison, Passion, Basket Of Season Fruit, Liver Dumplings

With Sauerkraut, Chicken Salad Platter, Fott Burgonya, Clams: Little Necks, Rumpsteak "Strindberg", Filets De Bar Aux Poivrons Doux, Young Onions., Broiled Fresh Shad, Salambos, Grapefruit Half, Omelette Marne, Two Country Fresh Eggs, Any Style With Link Sausages, Casserole Of Duckling, Nivenaise, Larded Beef Tenderloin, Braised Lettuce, Carrots, Onions Florian, Saumon En Mayonnaise, Selters, Moselle Wines: Brauneberger, Spring Chicken, Broiled Or Fried, Linsen, Mecklenburger Art, Cauliflower, Cream Sauce, Gesalzene Spansche Makrele, Box Luncheon To Order, Leg Of Beef Soup With Roots, Steak A La Minute, French Fried Potatoes, Armour Star Bacon, Broiled, Asparagus Spears, Vinaigrette, Corned Hocks And Spinach, Tulipa De Helados Variados, Apricot Fritters, Kirsch Sauce, GefüLlte Delikatess-Splitter, Poached Egg, Encore, Rhubarb Pie, Peroge, Cottage Pie, Pork Tenderloin, Smothered Onions, Pickled Herring, Potage President Grant, Taylor's Sauternes, G.H. Mumm (Cordon Rouge), John Baptist Sturm, Rudsheim O/R, Johannisberg Hoelle, Nuits-Saint-Georges <>, Roast Ribs And Sirloin Of Beef, Yorkshire Pudding, Schweinekotelette Naturell, Gruner Salat, Salzkartoffeln, Portugaises, 1/2 Douz., Eng. Pickles, Mixed Pickles, Stewed Kidney B, Peche Blondine, Green Peas Incream, Sliced Pineapple , Sea Bass Saute, Meuniere, Saint Julien "1957" - Red Bordeaux, Fonds D'artichauts, Cold Lamb, Potato Salad, Ensalada Patate, Bents, Crabe Mexicaine - Crab Meat Mixed With Mayonnaise Pimientos And Worcester Sauce, Brustdeckel Gekocht In Sauerkraut, Mashed Potatoes, was Aleck's staple food. When he ordered dinner in a restaurant he put on quite a scene. He would keep the waiter bringing out Fromage De Hollande Tomatoes, Sliced , Heidsieck

H. Piper & Co., Anizette, Moselle Wine, Anton Busch,  
Josephshofer Auslese, Champagne Cremant Brut S.A.  
Blanc De Blancs La Pinte 60 Cl, Spinat In Weisser  
Sauce Mit Eiern, Chicken Gumbo, Creole, Claret  
Domestic Dry Wine, Whisky, Black & White, Wiener  
Fischbeuschelsuppe, Roast California Squab, Lettuce  
Salad, Les Huitres De Cape Cod, Gala-Toast, Frozen  
Bombe Cardinal, Tomato Herring, Potato Salad, Cup  
With Fruits, Cold Asparagus Tips, Grand Island,  
Poulet Saute Aux Cepes, Gin Tonic (Orig. Schweppes  
London), Holsten-DiäT-Pils, Baked Stuffed Green  
Peppers With Macaroni Au Gratin, Lobster Patties A  
La Newburgh, Berlin Pancake, Chaudausauce,  
Ruinart Pere & Fils Demi Sec, Apricot Brandy Punch,  
Cauliflower, Any Style, Assorted Seasonal Sorbets  
And Ice Creams, Allsopp, Citronen Eis, Petit Sale  
Haricots Rouges, Sago In Milch, Spring Lamb., Pando  
Amontillado, W & H, Assmannshaeuser, Meritage,  
"Trilogy", Flora Springs, 1997. (Napa Valley), Broiled  
Norwegian Halibut Steak, Horseradish Cream,  
Escalope Viennoise, Broiled Spring Chicken,  
Malvavisco De Chocolate, Baked Westphalia Ham --  
Champagne Sauce, Danish Rainbow Trout Aux  
Amandes, Clams Stewed, Fried, Or Roasted On Toast,  
Poached Eggs On English Muffin With Sliced  
Chicken, Sauce Hollandaise, Madrilene En Coupe,  
Mastkalbssteak Mit Champignons, Erbsen / Pomme  
Frites, Perlzwiebeln, Potage St. Marceau, Tournedos  
Chausseur, Ryzoto Z Drobui Zapiekane (Risotto De  
Volaille Au Gratin), " With Parsley, Turkey Galantine,  
Truffles, Smoked Toungle, Chopped Jelly, Vegetable  
Salad, Quail En Casserole, French Peas, Corn Flakes,  
Grape Nuts Or Shredded Wheat With Large Pitcher Of  
Milk, Fried Cod Fish, Tomato Sauce, Canape  
D'anchois, Sorbets Pequod, Pudding Anglaise,  
Fruit-Sauce, Sangrita Pikant , Canapes D'anchois,

Hors D'Œuvres, Varie, Three Fruit Sherbet, Vermouth Imported Italian, Cherry Tomato Salad, Bellow's, Ginger Ale Capped (Pts.), Pickled Walnuts, Le Saint Popolisky, Grapefruitsaft Frisch, Fried Scampi, Fried Or Saute Potatoes, L. Latour Beaune, 1959, Iced Honey-Dew Melon In Sanderman, Buckwheat Or Wheat Cakes With Syrup, Cheese & Crackers, Hecht Gebacken, Sauce Tartare, Salzkartoffeln, Sirloin Steak With Sauce Bordelaise, Flaskeol (Pilsner Og Lager), Internationally Celebrated For Its, Chapon à La Broche, Broiled Baja California Lobster, All Meats And Vegetables Strictly Fresh, Kartoffel Geröstet, Ceylon Tea (In Gauze Bags, Sterilized), G. H. Mumm & Co's Extra Dry , Parisier Kartoffeln, Virginia Dare (Wine), Almejas A La Francesa, Cold: Roast Lamb, Potato Salad , Sweetbreads Braise Toulousienne, Blueberry Cake, Cream Sauce, Baked Roe Shad, Italienne, Claret France, Grilled Steak Of Lamb, Spring Chicken Saute A La Creole, Roast Milkfed Chicken With Giblet Sauce, Quiche Lorraine Mit Einem Glas Gewürztraminer , Tongue And Beans, Princess Cake, Seaweed Soup, Mclarens, Turnips, Meat Or Fish Side Order, Aceitunas, Prince Metternich's Gold Bronze Seal, Christmas Plum Pudding, Brandy Sauce, Morey-St. Denis - Joseph Faively Burgundy 1978, Chicken Dinner - Two Slow-Roasted Chicken Breasts, Dressing And Gravy Made From Scratch, Your Choice Of Two Country Recipe Vegetables, Homemade Buttermilk Biscuits Or Corn Muffins With Real Butter, Cold Lobster , Tarte Tatin De Pommes, Creme Fraiche Et Gelee, Veal Cutlets And Mashed Potatoes, Aile De Pintardon, Wheat Hearts, Doppel Kase, Bismarck Rhine Wine, American Inn Club Steak With Mushrooms, Pate A Choux, Crab Legs Brochette, Bearnaise Sauce, Florida Lobster A La Newburg En Casserole, Mutton Chops A

La Soubsie, Each, 2 Paar Bratwurste Abgebr Mit  
Grunem Salat, Dinner Salad With Shrimp, Potatoes  
Stewed In Cream, Stuffed Apricot And Pineapple  
Salad, Omelette Mit Feinen Krautern,, Les Potages,  
Tesse Kaffee, Lensing, Foie-D'oie Au Salpicon,  
Frivolities, Rhine Wine, Anheuser And Ferhs,  
Niersteiner, Pommes De Terre A La Saratoga, White  
Curacao Cordial, Chicken With Rice And Tomatoes,  
Terrine De Joue De Boeuf En Gelee, Topfenstrudel,  
Royal Squab En Casserole With Mixed Eggplant And  
Tomato, Gekochten Schinken Mit Butter, Wiener  
Rofibraten, Truites De Ruisseau à La MeunièRe,  
Baked Oysters Ballard, Norwigischer Salm Mit Einen  
Spinattimblaue, Champagnersauce Und Kartoffeln,  
Brisket Of Beef With Vegetables And Dumplings, La  
Poularde A La Provencale, Lamb Chops, With  
Smithfield Bacon, Mashed White Turnips,  
Hochheimer Himmel, Poached Eggs, Three On Toast,  
Prime Bone Sirloin, London Broil (Thick, Tender,  
Juicy) Fresh Mushroom Sauce, Perrier-Jouet, Reserve,  
Dry, No. 2 Choice Of Juice, Two Country Fresh Eggs  
(Any Style) Hot Buttered Toast, Jam And Hot Coffee  
With Sausage Or Ham Or Bacon, Cold Slaw Salad,  
Steak A La Pizzaiola, Feines Ragout Princesse,  
1970Er Chateau Corton Grancey "Grand Permier Cru"  
Appellation Corton Controlee Louis Latour, La  
Terrine Du Chef, Cup Consumme, Potatoes Hashed  
With Cream, Cheese Biscuit With Beech-Nut Bacon,  
Entrecote Minute, Seagrams 7 Crown, Canape Of  
Smoked Nova Scotia Salmon, Herring Salad,  
Provencale, Moet & Chandon Imp. Brut, Monforte,  
Alba, Very Fine '58, Imported Sardines With Toast,  
Wontons With Sweet & Sour Sauce, La Creme Froide  
D'andalouse, Petites Caisses A L'epicurienne,  
Rahmsuppe Dubarry, Original Labonte, Jamaica-Rum  
73%, Canada Mutton Chop, One, Jumbo Lobster (For

2), Liefrauenmilch, Fricaseed Oysters, Filet Mignon Of Beef A La Prince Henry (Chopped Filet, Bearnaise), Parisienne Potatoes, Jello, Chantilly, Chocolate, Broma Or Cocoa, With Cream, Nuits St. Georges, Calvet, 1949, Cornish Hen Flavored With Wine Vinegar, Caneton Nantais A L'orange (Pour Deux), Mixed Superior Blend Tea, Eggs, Boiled 3, Small Pot Coffee, Gala PôLe Du Nord, C. & B. Chow, Vieux Marc De Champagne 1906, Roast Turkey, Fresh Cranberry Sauce, Crabmeat Ravigotte, American, Packages Of 10 Cigarettes, Breast Of Chicken "The Portland", Filet Of Sea Bass, Saute, Meuniere, Poached Fresh Shrimp, "Remoulade", Sandwich Assorties, Roast Geese & Apple Sauce, Phila. Spring Chicken Broiled, Anheuser Busch Muenchener, Veal Cutlet Saute, Czarine, La Sole Belle Meuniere, Salmon Cutlets, Cream Sauce And Peas, Creamed Chicken Hash With Mushrooms, Pork Tenderloin Sauteed, St. Robert, Pumpkin Pie, Broiled Black Bass, Ostender Rosted Solefillet In Egg With Mushroom, Salad, Potatoes, Delicious Chicken Soup In Pot With Home Made Noodles, Matzoth Ball And Fresh Garden Vegetables, Toasted Ham And Cheese, Haricots Certs A L Angaise, 3 Setzeier Mit Speck Und Bratkartoffeln, Meals Served By Waiter Outside Of Dining Car, 50C Extra For Each Person Served., Cocktail Von Frischem Helgolander Hummer, Toast Und Butter, Eglwys Gadeiriol Saint Dewi, Raisins Tokay, Ham, Koran Sauce, Broile Ham And Bacon To Order, Banana Split - Glace Vanille, Fraise, Chocolat, Chantilly, Banane Fruit, Sauce Chocolat, Mousse Of Crayfish, Cardinale (1), Cold Ride Pudding, Montana Elk Stew With Vegetables, Fresh Peas, Whipped In Cream Potatoes, Boeuf A La Mode Francaise, Royal Squab, Chateau Yquem, 1890 (Chat. Bottling), Chicken Gumbo, CrêOle, Stilton Cheese, Red

Cabbage, Montargis, Campari Mit Soda , Sheepshead A La Russe, Anchovies, Norwegian And In Oil, Roast, Turkey, Cranberry Sauce, Royal Combier, Liqueurs Combier, Aurora Borealis Salmon, Anti-Thermic Broiled, Huckleberry Sauce, Ratafia Pudding, Custard Sauce, Omelette With Fresh Stewed Tomatoes; Sherry Tea, Coffee Or Milk, Nougatensis, Vanilleeis, Heisse Schokosauce, Filet Of Beef, Bernaise., Kukensalat Caprice, Venitian Style Calfs Liver, Fried Bluefish, Hot Cakes With Butter And Maple Syrup, Stewed New Beets, Oyster Patty A La Creme, Pie (Our Own), Chinese Peas With Chicken Liver, Tossed Salad- From Our Kitchen, Crisp Salad With Fresh Tomatoes And Mushrooms, MoëT Et Chandon, Brut ImpéRial 1911, Plain Omelette With Toast, Butter, And Jelly, Sea Food A La Newburg, Corned Beef, Beans & Coffee, Soft Clams, Cow Bay, Fry With Bacon, White Horse Cellar, Fried Smelts, Tartare Sauce, Bells Of Perth Scotch Whisky, Medaillon Of Beef A La Rose, Pudding Glace Diplomat, Rose Tea, Paté De Foie Gras De Strasbourg En Gelee, Cigars, El Sidelo, Major Generals, Box Of 25, " Raspberries, Spey Royal , Kung Pao Chicken Wings. Spicy...Served With Blue Cheese, Poulet Grillé à L'americaine, Pommes Paillettes, Salade MeléE, Broiled Sirloin Steak, French Fried Onions, Long Branch Potatoes, Fresh French Artichokes, Coupe GlacéE MonéGasque, Oroville Oranges, Filetsteak Saute Champignons - Pommes Frites, Fruit Supreme N.Y.A.C., Baked Pork Spare-Ribs With Fried Potatoes, Poached Egg, Plain, Fillets Of Venison A La Russe, Lima Beans, Delice De Sole Washington, Brown (Bread), Cream Of Fowl, Talleyrand, Red Yugoslavian Burgundy, Halbgefrorenes Mit Geback, Relish - Spring Beets, Souffle Aux Legueurs, Cherry Heering Jubilee, Our Own Importation Of Claret Wine, Filet Of English

Sole, Veronique, Bacon With All Dishes, Extra, Eggs, Scrambled Or Omelette, With Mushrooms, Boiled Ham, Campagne Sauce, Shirred Eggs De Lesseps (2), Creme De Menthe White, Domestic, Le Vivaneau, Sauce Champagne Et Caviar, French Fried Shrimp Saute, Sardines Francaises, Yvorn, 90Er, White, Swiss, Port Du Salut , Stuffed Shoulder Of Veal, Fried Spring Chicken, Country Style, Garden Vegetable, Au Gratin Potatoes, Extra Porterhouse Steak, With Onions, Princess Beans A La Francaise, Mirinda, Chocolate Marshmallow Sundae, Fo Kwa Yuk - Bitter Melon Cooked With Beef Or Pork, Burgeff Jahrhundertfullung Schaumwein, Saumon Fume, Epinards A La Creme, Cotelettes D'agneau A La Reforme, Ice Cream, Fresh Fruit Sauce, Special Caesar's Dinner Sea Food Cocktail Soup Du Jour, Caesar's Salad Breast Of Chicken Cordon Bleu And Dessert, Oysters Raw , Fresh Clams (Little Neck) 1/2 Shell, Darjeeling- Often Called The "Champagne Of Teas". Grown Int He Foothills Of The Himalayas, This Tea Has An Exquisite Bouquet, Reminiscent Of Muscat- A Unique And Delicate Flavour, Chicken Lo Mein, Gebr Puter, 1 Warmes Kasebrot, Spiegelei Und Schinken, White Rock, Splits, 1/2 Bot., Bot, Baked Oysters A La Bookbinders, Eggs, Au Beurre Noir (2), Fountaingrove Sauterne, Potatoes, Saratoga, Soft Clams, Fricassee With Mushrooms, Boiled New Sweet Potatoes, Imported Madeira, Coupe Hawaiian, Plain Sauteed Baby Shrimp, Chateau Filhot White, Boiled Fowl, Celery Sauce, Soup, Cream Of Tomato Aux Profiteroles, Salade Cardinale, Whole Phila. Spring Chicken, Casserole, Ripe Bartlett Pears, Roast Squab, Currant Jelly, Saucisson: Salami, Brains In Black Butter Sauce, Petites Bouchees, A L'imperatrice, Omelette W/Mushrooms, Wiener Reinbraten, Genuine Sour French Bread Bordelaise,

Large Black Bing Cherries, Coupe Drugstore Aux Parfums Du Jour: Vanille, Chicken Halibut In Cream Au Gratin, Cognac Three Crown, Burgundy, Red: Volnay Santenot '89, G.P., Seasonal Fresh Fruit Platter With Cottage Cheese Or Sherbet Dressing, Plum Pudding, Hard And Apricot Sauce, Buck Gwoo Mushroom Soup, Aiguillette Of Sea Bass Monegasque, Salted Nuts, Biefstuk Tartare Garni, Rognone, C. H. Mumm & Co., Extra Dry Champagne, Veal And Egg Sauce, Beet Salad With Cold Meats, Louisiana Crawfish (In Season), Double French Spring Lamb Chops With Rice And Pineapple Fritter, Jelly, Hot Milk, Spring Chicken In Jelly, Escoloppe De Bass, Marguery, Tournedos Saute Rossini 2.00, Carrots à La Vichy, Calf's Liver And Bacon, Saute Potatoes, Salmon, Shrimp Sauce, Englisch Selerie, Wuerzburger, Imported Luchow, All Dishes En Casserole, Paprikaschnitzel, Broiled Halibut Steak, Pepper Relish, Wm. J. Lemp's St. Louis Beer, Liebfraumilch, Madonna 1959, Manhattan Cherrystone Clam Chowder, Michael Huard Calvados 1979, Imported Roquefort Cheese, With Hard Or Soft Crackers, Schoten-Spargel Mit Schinken, Shad Roe Omelette, Vol-Au-Vent Of Capon, Financiere, Mosel, Schoppen .2 L, Gefullter Schweinskopf, Oxford Sauce, Grilled Honey Chicken Sandwich, Salade Van Verse Seizoenvruchten, Fried Calf's Liver And Bacon, Fried Sweet Potatoes, Frog Legs With Vegetables, Reis Kuchen, Bombe De Fraises Fraiches, Tasse FleischbrüHe, Our Broiling Is Done Over Hickory Charcoal To Create A Penetrating Heat Which Simultaneously Seals In The Rich Juices And Permeates The Steak With A Subtle Seasoning All Its Own. When Ready, Your Steak Is Placed On A Charcoal Heated Brazier, So That It Comes To You With That 'Just Off The Fire Quality.", Camembert,

Liederkranz, Bleu Or Cheddar Cheese And Saltines, Elb-Aal In Gelee Mit Salat Und Brstksrtoffeln, Smelts And Scallops, Colonial, Boston Oyster (Blue Points Or Rockaways) Stew, Small Sirloing A La Stanley, Morgan, French Dubonnet, Pie Or Cake A La Mode, 10C Extra, Piper Heidsieck, 1937, \*Spring Turkey (Half), Chawal (Plain Boiled Fluffy Rice), Sarasin Cheese, N. Y. Beans, Ham, Cafe Royal, Felton's Crystal Spring Rum, Emping Melindjo, Pommes De Terre: Lyonnaise, Sirlion Steak Bearnaise, Taylor Dry, Brut Champagne, Pickled Lambs' Tongue, Potato Salad, Home-Made Fresh Apple Pie, Souffles Glacee Grand Marnier, Bouillie A La Normande, Rehmedaillion In Donauwein Mit Frischen Champignons, Suternes, Mateus (Portugal), Omelets: Plain With Minced Ham, Broiled Lamb's Kidneys With Bacon, Lake Sturgeon With Sliced Onions And Tomato Sandwich, Broiled Or Stewed Tripe, Aceto E Olio, Smoked Beef Tongue St Germaine, Cider Sauce, Oysters, Broiled On Toast, Celery Sauce, Rice & Tomato Soup, Croustade Of Sweetbreads, U.L.C., Coppa Danimarca, Shrimp Saute, Americaine, Pinot Red, Signature Vintners, Kalbslendchen Florentiner Art Mit Uberbackenem Sahnepuree, Cabernet Sauvignon, Briarcrest, Clos Du Bois, Braised Short Ribs Of Beef With White Beans, Tripes SautéS à L'espagnole, Combination Salads, 1970 Chateau Clinet Pomerol, Assiette De Roastbeef, Fountain Cocoa, Pot, Whole Broiled Squab Chicken, Brouettes De Glaces Variees, Our Private Stock, N. P. U., Champagne: Mercier, Onion Kulcha Nan Stuffed With Onions, Formosa Oolong - Known As The Champagne Of Teas, Celeri Salade, Sandwich, Roquefort Cheese, St. Julien, Claret, Le Filet Mignon Bearnaise, Macaroni, Italienne, Eggs, Milanaise, Soft Clams, Baked In Shell, Casino, Strate De Bœuf Et

Foie De Canard Au Vin De Cornas "Alain Pic", Cold Jellied Chicken Broth, Blue-Points, Half Shell, Frog's Legs Poulette, Crab Claw Americaine, Lamb Curry, Mumm Cordon Rouge Champagne 1947, Tomato Surprise Stuffed With Salmon, Mayonnaise, Epigrammes Of Lamb, Vert-Pre, Pilsener Bier, Rheinpfalz, Deidesheimer Nonnenstuck Riesling Qualitatswein, Trocken, Puree Of Yellow Peas , Eierkuchen Mit Krebsschwanzen, Biscuit Cake, Cognac Vierge, Roast Long Island Duckling, Orange And Rice Dressing, Fried Malaisian Italian-Squash NiMoise, Salad, Cake-Walk, Chicken Consomme With Vermicelli, Roast Quails With Jelly, Campari, Beef A L'anglaise, Stekt Flask M. Stuv. Skarbonor, Radis , Stuffed Sweetbread, Asparagus Tips, Prime Ribs Of Beef, Cold, Fresh Deep Dish Blueberry Pie, Served With Vanilla Ice Cream, Termidor Taken From The Shell, Flared In Brandy With Shallot, Fines Herbes, And White Wine Sauce. Put Back Into Shell, Sprinkled With Grated Cheese And Browned Under Grill., Stewed (Potatoes) In Cream, Frittura Mista, Filet Mignon Nature, Old Forester Whiskey, Noisette Of Veal With Tomatoes, Josephine, Brochette De Rognons D'agneau GrilléS Vert-Pré, Oeufs Sur Le Plat Frascati, Bacon, Cheese Burger Burger Covered Cheddar Cheese And Bacon For A Tasty Lunch, Robert Burns, Conchas, N. Y. ... 3 For 25, Fowl, Oyster Sauce, Rose (Beaulieu), Poached Eggs On Toast (2), Squab, Monte Carlo, Veal Goulash With Spaghetti, Patentsmorgas, Dry Monopole, Extra Dry, Verse Vruchensorbets, Fish, Broiled On Toast, Cold Roast Duckling, Sliced Pineapple, Oysters, Raw; Stewed Or Fried, Pamplemousse Frappé Au Marasquin, Stewed Prunes, Spinach, Ravioles, Villeroi, Kennebec Salmon Grille, Sauce Colbert, French Fried Potatoes, Coupe, Wladimir, Tio Pepe,

Gonzalez Byass, 1949Er Mehringer Hurlay Rieseling  
Wachstum Kaster, Fresh Churned Buttermilk, Canard  
Mallard Du Lac Delaware, Guinness's Stout, Half Pint,  
Cream Of Asparagus A La Royal, Vodka,  
Wolfschmidt, Blue Fish, Fried, Les Asperges, Sauce  
Mousseline, Bearnaise Sauce, Per Person, Creme De  
Menthe Imported, White Cake With Ice Cream,  
Orejones, Pommes, Fresh Scallops With Garlic Sauce,  
Broiled Bay Scallops, Lemon Wedge, French Fried  
Potatoes, Rindsroulade, Chalotten-Sauce,  
Petersilien-Kartoffeln, Beer Cabbage Slaw, Stewed  
Tripe With Cream Or Onions, Jessie Moore,  
Cucumbers A L'allemande, Jugo De Naranja Fresco,  
Malcom Ales And Porter, The Snackwich Platters,  
Gran Misto Mare Dell'adriatico Sui Ferri, Gloria  
Ferrer Brut Sparkling Wine, Broiled Fresh Chicken  
Livers With Onions (With Choice Of Vegetable And  
Potatoes), Ham And Schweitzer Sandwich , Game  
Timbale, Spring Lamb With String Beans And Mint  
Sauce, Mutton Chops And Steaks Fried Or Broiled,  
Asparagus, Cold, Vinaigrette, Hennessy Paradis,  
Fromages De Chèvre Frais , Cauliflowers Sautees  
Chopped Herbs, Chicken Tetrazzini, Graham Wafers  
And Bowl Of Milk, 12 Oysters In Shell, Pergola  
(Grilled Chicken, Tomatoes, Peppers, Onions, Rice,  
Fine Herbs), Liqueurs, Vermouth, Italian, \$1.25 Per  
Bottle, \$0.12 Per Drink, Fruit Blanc-Mange, Fagioli  
Di Lima Al Burro, Guinea Hen, String Beans, Potatoes  
Montgolfier, Pickled Cauliflower, Fresh Peach  
Mousse, Dill Pickle, Kosher, Gelees: Apfel, Lobster  
Cocktail, Tarragon Dressing, Southern Sour, Boiled  
Live Cod, Hollandaise Sauce, Haricot Verts A'l  
Anglaise, Small Sirloin Steak A La Minute, Lyonnaise  
Potatoes, Hard Shell Crabs, English Mock Turtle  
Soup, Brauneberger Wine, Venezio Bitter, Tomate  
Farcie Haricot Vert Francais, Broiled Sea Trout,

Beech-Nut Bacon, Cocktail Sauce 5C. Extra,  
California Orange, HüHnerkraftbrüHe Mit Einlage,  
Supreme De Volaille Virginie, Colas, Fried Filet Of  
Sole, Tartar See, & Sweets, Carre D'agneau  
Macedoine, Cold Boiled Salmon, Mayonnaise, Banana  
Split - Glace Vanille, Fraise, Chocolat, Chantilly,  
Banane Fruit, Sauce Chocolat, Kalbsbraten Englisch,  
Les Vins, Broiled Spanish Mackerel, Meuniere, Baron  
R De Luze Dry Comet, Broiled Live Large (2 Lbs.)  
Maine Lobster With Our Hearthstone Dressing,  
Melted Butter, Liebraumilch, J. Langenbach & Sons,  
Coffee A La Diable, Gordon's Gin And Tonic,  
Scholet, Broiled English Mutton Chops Au Cresson,  
Cliquot, 1904, Brut, Endiviensalat, Chablis, \$1.00  
Pint, Choice Filet Mignon.....Always A Favorite Of  
Those Demanding Excellence, Lyoner Pudding,  
Vanillesauce, Jellied Consomme, Chicken,  
Bouillabaisse à La Marseillaise , Veal Cutlet With A  
Cold Tomato & Arrugula Salad, Timbale Of Goose  
Liver, Baronne, Apollinaris, Qt., Cottage (Cheese),  
Cut Cake, Empress, Per Slice, Ham With Spinach,  
Vanilla Ice Cream, Fresh Peaches, New Spinach With  
Two Eggs, Absinthe Frapped, Chickory, Romaine Or  
Escarole, Schloss Volrads V, Country Style Chicken  
W. Spinach, Grill Room Sunbright, Filet Of Sole  
Chervil Cream Sauce, Indian Mush With Milk, A La  
Bercy: Baked Au Gratin With Brookfield Sausage In  
Center, Tomato Sauce Flavored With Onions Around  
The Edges, Chateau Ruat Moulis 1899, Homard Sauce  
Vincent, Hors-D'oeuvre A La Francaise, Chicken  
Fricassee, Green Beans, Franz. Landwein Rot, Kidney  
Eu Brockette, Diable, Saddles Of English Hare,  
Braised Bourguignonne, Spagutte Au Gratin, Broiled  
Lobster, Eggs Boiled 2, Pfefferminz Liqueur, Pot Of  
Tea, Orange Pekoe, Oolong Or English Breakfast,  
Sirloin Steak Fr. Fried Pot., Gerostete Hammelsteaks,

Grunkorn, Schneeballe Mit Schlagramm, Geo. Bechtel Beer, Glass, Chicken Soup, Gâteaux Assortis, Lop Chong Chinese Sausage-Hot, Zuppa Di Fagiolini, Grilled Chopped Sirloin Steak, Parsley Potatoes, Onion, Squab Guinea Hen Roasted, Currant Jelly, Sweetbread-Patties, Savoury Ham And Tongue Croquette, Robert, 1984 Chardonnay Di Alto Adige (Viticoltori Associati) Fresh, Light-Bodied Dry White Wine From Italy's Northernmost Region., Filet Of Anchovies On Toast Sandwich, Kalbsteak Mit Pommes Frites Und Gemisch Salat, Antipasto Napolitain, Chilled Gazpacho, Liederkranz Cheese, Saltines, (Baked Tomato And Sliced Fresh Mushrooms), Roast Fresh Ham With Sauerkraut, Boiled Potato, Apple Sauce, Chef's Salad Special With Ham, Swiss Cheese, Tongue, Turkey And Your Favorite Dressing, Crozes Hermitage Blanc (Chapoutier) 1962, Cold Virginia Ham, Macedoine Salad, Fish Cakes, Cream, Roast Leg Of Milk Fed Veal, Jamaica Fruit Cocktail - Orange, Pineapple, Lemon, Maracuja, Salad Served For Two, Breakfast Minute Steak, Himbeer-Sauce, Grilled Shad Roe On Toast, Bacon Rasher, Egg In Jelly, Laurent-Perrier - Brut N.V., Cherrystone Clams , Oysters, Blue Point, Brignoli, Filetsteak A La Bearnaise, Terrine Of Young Rabbit, Our Famous "Saddle Back" Oysters (6) On The Half Shell, Bluefish Au Gratin A La Creole, Imported Matjes Herring, Boiled Potatoes, Anheuser Busch Budweiser Bottle Beer, Cassolettes Of Oyster, Ham Omelet (Served With Toast And Jelly), Shredded Grape Fruit With Sherry, Roastbeef, Colbert Sauce, Eggs, Fried With Bacon, Consomme A La Genoise, Baked Apple Dumpling With Vanilla Sauce, Potato Salad, With Bread And Butter, Lamb Chops Served With Potato And Vegetable, Budai Cabinet, Bromo, Whisky, Nonpareil, Sauteed "Nature" Calves Liver -

Onion And Bacon Except On Saturday, Harvard  
Cocktail, Sherbet Cassis, Bread, Graham With Butter  
And Milk, Granite Spring Ginger Ale, Cherry Tartlets,  
Consommé Tapioca, Asperges De Paris Sauce  
Mousseline, Celery Broil Oysters, Roast Spring  
Chicken, Financiere, Chocolade, Asperges Nouvelles,  
Sauce Hollandaise, Frische Gepresster Grapefruitsaft,  
Paillard De Veau, Gimlet- Dry Gin And Roses Lime  
Juice...A Monk Antrim Special, Scallopini Imbotti -  
Very Thin Escalopes Of Veal And Ham, Seasoned  
And Sprinkled With Cheese, Dipped In Egg And  
Breadcrumbs, Cooked In Butter, Covered With  
Mushrooms, Garlic, Shallots, Parsley, And Red Wine,  
Garnished With Saute Potatoes And Spaghetti Nap,  
Mountain Pinot Noir (Louis Martini), Filet Of Beef,  
Sauce Perigueud, Tomates Braisees, Cepes A La  
Bord., Blazing Atomic Sundae - Order One And Be  
Surprised. It's Really  
Supercalifragilisticexpialidocious!, Shredded Wheat  
Milk, Fresh Tongue & Tomato Sauce, Terrapin A  
L'americaine, Chicken Halibt Boiled, Sauce  
Hollaindaise, Potatoes Persillade, Half Broiled Squab  
Chicken On Toast, Corn Fritters, Large Pitcher, Breast  
Of Guinea Fowl A La Financiere, Fire Island Salts,  
Celestins Vichy Mineral Water, Chicken Hash, Red  
And Green Pepper Au Gratin, Puree A La Jackson Au  
Croutons, Schaumweine: Chr. Adt Kupferberg & Co.  
Mainz, Oeuf Rigoletto, Sauterne - White Rock, Fresh  
Raspberries With Cream, Gherkins , Queen Cake,  
Glace, Corned Beef, Salsa Rafano, Pouilly Fuisse,  
"Tete De Cuvee" M. Ferret 1962, Half Broiled Spring  
Chicken On Toast, Julienne Potatoes, Pigeon En  
Cocotte, Bordelaise, Ruedesheimer, Carl Acker,  
Ballotine Of Turkey, Soupe De Poissons ProvençAl  
Fish Soup, Toast, Dry , Carpaccio Vom Rind, Beluga  
Kaviar Mit Wachtelei, Champagne, Pints, Echter

Friesengeist Brennend Serviert, Greene Corn, Eggs, Cavour, Taylor's Cream Sherry (New York), Pot Of English Tea With Cream, Eels In Jelly With Potato Salad, Maionese Salse, Frankfurter Wurst Mit Kartoffelsalat, Oysters A La Newburg, Chipped Beef In Cream, Asti Spumante Sparkling Wine From Italy Made With The Muscat Grape And Only In Small Quantities, Home Made Sausage, Kokt Hellefisk M/ Smeltet Smor, Salad Of Fruits, Souffle Au Fromage, Un Poisson Ou Une Viande Avec Garniture Au Choix, Un Dessert, Poussin, Broiled, Sweetbread En Beignet, Braised Beef With Barolo, Mashed Potatoes, Creamed Fruit Pie, Poulet Grillé, Imported Frankfurter, Potato Salad, Vanilla Cream Puff, Custard, Pie, Moet And Chandon (White Seal), Toast Imperial - Poulet, Tomate, Epinards Et Filet De Veau Gratine A La Sauce Hollandaise, Chocolat Blanige, President Special Sandwich - Breast Of Turkey, Virginia Ham, Swiss Cheese, Cole Slaw, Clam Pattie, Bone Sirloin Steak With Mushrooms, Rice With Chicken Asopao, Libella Orangeade, Fish Hash, Tartlets: Green-Gage, Fillet Of Red Snapper, Bonne-Femme--(Poached And Masked With A White Wine Sauce Containing Sliced Mushrooms, Chopped Shallots And Parsley--Glazed), Carp Rac Style, Petite Marmite Soup, Parisienne, Lima Beans, 50/50 Cigarettes, Clam Broth Hot Or Cold, Sweet Potatoes Flambe (Served A Flame), Filete De Guachinango Meuniere, Tossed Green Salad Served With French Or Roquefort Dressing, Chateau Kirwan 1974, Fruit Slice, Corton, 1928 French Burgundy, Pommard (Red Burgundy), Soup, Mock Turtle Au Madeira, Ed Bart Dry Gin, Mignon De Veau Prince Orloff, Stekt Tjader, Graddsas, Vinbarsgele, Pan Fried Steer Liver With Crisp Bacon, Creamed Spinach And Lyonnaise Potatoes, Morgan, Hennessey's Brandy, Omelette, Tomaten, Yellow

Chartreuse, Supreme De Saumon Ecossaise Poche,  
Mousseline, Broiled Filet Mignon, A La Hines,  
Mushroom Sauce, Feige Gebacken Mit Fruchtsosse, J.  
Calvet & Co.'S Graves, Tossed Salad (Russian, French  
Or Italian Dressing), Côte à L'os Saint-Christophe,  
Gratin ForéZien (2 Personnes), Eggs, A La Russe,  
Gespickter Hasenschlegel In Sauce Creme Mit  
Champignons, Spatzle Und Preiselbeeren, Caymus  
Zinfandel, V, The Sixty Minute Luncheon, Savouries,  
"Kölsche Levverwoosch" Mit Kartoffelsalat (Liver  
Sausage With Potato Salad / Saucisse De Foie Avec  
Salade De Pommes De Terre), Arbellot Marquisat,  
French Spring Lamb Chops (Served With French  
Fried Potatoes And Mixed Green Salad), Le  
Consommé En GeléE Aux Piments, Knackebrot Mit  
Sardinen Und Gewurzgurke, Baked Salmon Trout  
Fines Herbes, Lynnshavens, Steamed, Per Doz. Bread  
And Butter, Medoc 1926, Sichel Et Fils, Chicken  
Breast En Casserole, Pimiento Omelet, Eggs A  
L'aurore Au Gratin, Whole Wheat Raisin Waffle,  
Please Note: A Corkage Fee Of \$6.00 Will Apply For  
All Liquors Brought Into The Hotel., Lobster,  
Newburg Served In Chafing Dish, Fine Green Peas,  
Dal Papri Lentil And Flour Crisps Served With  
Chopped Potatoes Covered With Beaten Yoghurt And  
Sweet 'N Sour Sauce, Crab Patty, Grosse Bachforelle  
Mit Butter Und Kartoffeln, Plum Pie, Roast Stuffed  
Michigan Turkey, Cranberry Sauce, 1951 Trierer  
Riesling, Originalabfullung I. Forster, Trier, Eigene  
Hausmarke, Lowenbruck, Genuine Bacardi,  
Scrambled Egg, Roast Spring Lamb A La Wall Street,  
Chicken Salad., Eggs 'N Seafood, Steamed Apple  
Pudding Brandy And Hard Sauce, Savarin An Kirsch,  
Spiedino Di Vitella Alla Romana, Cream Au Gratin,  
Amuse-Bouches (Ab 2 Personen) Tartar, Saumon  
Fume, Foie Gras (Gemischt Oder Einzeln), Roule

Princesses A La Groseille, Biscuit Glace, Ida, Med.  
Sirloin Steak, Onions, Minced Ham Sandwich, Lamb  
Fricasse Garni, Soupe A L'oignon Gratinee Au  
Parmesan, Bardolino, Bolla Vintage Italy, Salade A La  
Victoria, Sancerre, "Les Boucaults", Pastou, 2000.  
(Loire Valley), Cold Whole Chicken (2 P.), Baked  
Gulf Trout, Narragansett (Ready), Green Smelts,  
Fried, Haggis, Mayonnaise Or Russian Dressing,  
Potatoes: Boiled, "Jackets On", Served To Order, Har  
Yoke Chop Suey , Grosser Eiskaffee, Mit Vanilleeis  
Und Frischer Schlagsahne, Meringue Panache,  
Franzosische Mastentenbrust Rosa Gebraten, In  
Cognacpfeffersauce, Frische Champignons, Haricots  
Vert, Pommes Rapees, Gefullten Bratapfel Mit  
Blaukraut, Abalone Soup With Meat, Chicken Livers  
On Spit, Our Special Chicken A La King (All White  
Meat), Shoulder Of Lamb, Stuffed, Brown Gravy,  
Slices Of Pie, Smoked Breast Of Goose, Potato Salad,  
Creamed Green Beans And Mushrooms, Calf's -Liver  
With Crip Onions, St. Louis Beer, Lemp's Pint,  
Supreme Of Chicken, Eugenie, With Potatoes, Smelts,  
Maitre D'hotel, Tenderloin Steak With Onions, Veal  
Chops With Risoto, Lemon Bavarian Cream Pie,  
Chateau Coutet 1961, Roast Chicken, Giblet Sauce,  
Fyllda äGg Med Kaviar, Raised Pie, Yorkshire Style,  
Shredded Grape Fruit With Maraschino, Rasins,  
Cook's Imperial St. Louis Champagne, Tarte Aux  
Pommes Aeblepie Med Creme Fraiche Apple Pie With  
Sour Cream, Alsace, Tokay Pinot Gris, Riggs', Boiled  
Potatos, ForestièRe Potatoes, Grilled Club Steak.  
Served With Grilled Tomato, Mushroom Head And  
Potato, Cold Sliced Turkey Loaf, Sliced Pineapple  
And Cranberry Salad, Cold Roast Prime Ribs Of Beef,  
Potato Salad, Lettuce And Tomato, P.L. 3 Star,  
Special For High Ball, Cold Madrilene Consomme  
Liquide, Boiled 2, Open Face Hot Sandwich: Roast

Beef Topped With Hot Gravy And Served With Two Vegetables, Pork,, Heineken's Imported Holland Beer, Montebello Brut, 1/2 Pints, Swan Light - Low Alcohol Beer, Grilled Fresh Salmon Steak, Hollandaise , Boiled Prime Beef, Horseradish Sauce, Mashed Potatoes, Garden Peas., Escalopines Of Veal And Ham, Frontignan, Puree Favorite, J.H. Cutter Old Reserve, Mignons Of Tenderloin Of Beef, Mexicaine, Smoked Beef Tongue, Potato Salad, Beam Pin, 8 Years Old, Royal Squab En Casserole With Mixed Eggplant And Tomato, Piper Heidsieck (Sec), Stewed Kidney--Mushrooms, Shoulder Of Veal, Nivernaise, Schweineschnitzel Vom Rost, Butterbohnen Und Pommes Frites, Souffle Rogano, Goblet Of Milk, Assorted Cold Cuts, Pickled Sickle Pears, Lamb Fries, Poulette, Spanish Omelette (For Two), Cote De Boeuf En Papillote Aux Herbes De Provence, Yankee Pot Roast, Jardiniere, Potato Pancakes, Tortellini Della Casa In Brodo, Fried Yam With Honey Serving For 2, Granst (12 Yrs.), Calf's Head, Vinaigrette (25C Additional), Roast Suckling Pig -- Savoury Stuffing, Special Steak: Minute Steak, French Fried Potato, Vegetable (Sliced For 2), Minted Orange And Grapefruit Juice, Fruit Pudding, Cherry Sauce, Antipasto (Ask Waiter For Daily Assortment), Coffee, Pot, Omelette A La Cervelle (With Cauliflower), Cora Brut Special Reserve Sparkling Wine \$3, Truite SaumonéE Sauce Gribiche, Duck Breast Tacos Al Carbon: Marinated With Ancho Peppers, Grilled Over A Wood Fire, Thin-Sliced And Served Wtih Roasted-Pepper Rajas, Salsa, Guacamole, Charcoal-Grilled Green Onions And Homemade Tortillas, Baltimore Broil Oysters , Pintade Chipolata, Weinbrand: Asbach Uralt, Jacobi 1880, \*Lalla Rookh Punch, Ochsenmaulsalat Pikant, Batter Cakes With Maple Syrup, Bread And Butter Charged Extra, Beef

Broth In Cup, Chicken Croquettes With Truffles, 2  
Paar NüRnberger RostbratwüRstchen Mit Sauerkraut  
Und Kartoffel-Puree, Lemon Pudding Gateau With  
Poppyseed Glaze Layered Torte With Citrus Sorbet  
And Lemon Verbena, Two Eggs Fried, Tournedos De  
Filet De Boeuf Choron, Fonds D'artichauts Dubarry,  
Escarole And Tomato, Gongole E Di Cavoli,  
Sommerbeere, Fruchttee, Himbeer-Erdbeeraroma,  
Cherry Stone Clams Broiled With Special Sauce, Cup  
Of Beef Juice, Fresh Fruit Cup, Extra Charge, Broiled  
Salmon Steak With Peas, Machi Mughlai, Italienischer  
Salat, Westphal. Schinken., George Goulet, Extra Dry  
Champagne, Glas Kahlua Kaffeelikor Oder Einem  
Feinen Cognac Und Ein Pralinee, Diced Chicken  
Bowl Salad, Juleps, \*String Beans, Sherry, Frozen  
Nesselrode, PlombièRe, Bar-B-Q Pork Fried Rice,  
Westphalian Ham, Sandwich, Vegetable, Family,  
English Mutton Chops, Two, Italian Paste Soup,  
Rognonata Di Vitello, Patate Fondenti, Seltzer  
Lemonade, Red, White Or Rose Vin En Carafe For  
Two, Roast Veal, Cornichons, Chantilly Cake A La  
Mode, Muscatel Domestic White Wine, Heath Cock  
With Cress, P.L. 4 Star, Special For High Ball, Sirloin  
Of Beef, Piquante Sauce, Jailhouse Chili, Bayeux  
Butter, Eggs, Boiled Three, Hattenheimer,  
Hallgartener, Cherry Maraschino, Schwe. Kotelette  
Westmoorland, Fine Crown Victoria, Friture De  
Blanchaille Au Trafalgar, Chilled Casaba Melon, Crab  
Flakes En Coquille Salad, Smor, Ost 2 Assietter El.  
Soppa, Varmratt O. Dessert, Rindslendenbraten -  
Truffel-Sauce, Tmato Salad, Glace Tutti - Fruitti  
Chantilly, Frische Ganseleber W/Onions, Nine Inch  
Pizza Pie, Tomato Cheese With Mushrooms, Ice  
Cream: Neapolitan, Loin Of Veal Scotch Style, Hock,  
Selected By D. Leiden, Cologne, Sparkling, Pints,  
Salad Badoise, Crab Flakes And Shrimp Combination,

Norfolk Style, Chicken Green Pepper, Stuffed Tomato Provencal, Roast Lamb Sandwich, Apple Tartlets, Broiled New York Cut Steak, Matre D'hotel, White Lady - Gin, Cointreau, Zitrone, Barquettes Lutetia, Selles De Mouron, Smithfield Ham, Salade D'endives, Geraucherter Westphal. Schinken, Baked Stuffed Green Peppers, (1), (2), Gebackene Kartoffel, KräUterrahm, Geriebener Meerrettich, Kresse, RöStzwiebeln, Sauce Bernaise , Supreme De Volaille A L'imperatrice, Half Cream, Fish, Broiled On Toast, Hamburger-Steak, Timbale Aux Bons Vivants, Chateau Haut-Brion (Graves) 1955, Rumpsteak "Stanley" M. Bananen U. Tomaten Auf Meerrettichsauce, Bordeaux, Red: Pontet Canet, Barton & Guestier, Cup Jack, Pear And Cottage Cheese Salad, Filet De Sole, A La Normande, Moet And Chandon, Mulligatawny Soup, Indian, Mesa Blanca Sauterne, Individual Bean Pot, 1 Paar Echte Frankfurter, Meerrettich Und Brot, Salade De Pointes D'asperges Fraiches, Favorite, Duck With Green Peppercorn And Quince Jelly, Ch. Mouton-Rothschild, 1908, Gateau Creole, Plombiere Glacee Aux Fruits, Cream With Fruit, Extra, Clover Club (Cocktail), Le Château La Tour-Blanche Produit Des Vins éléGants Et ParfuméS., Plain Boston Lettuce, French Plover, Oysters Cape Cods, Dubonnet Or Bronx, Filet Mignon A La Renaissance, Beef Kabob Dinner. Tasty Chunks Of Sirloin On A Skewer - Charcoal Broiled - Baked Potato And Salad , Fr. Hollender & Co., MäRzenbräU, Light, Toasted Crumpets, Raw Little Neck Clams, Broiled Codfish Cutlet, Sherry, Julian Pemartin, Old Oloroso, Imported In Glass, Porter, &C.Muir; Scotch Ale, Pints, Consommé Brunoise (Freshly Extracted From Finest Marrow Bone, Clarified With Strictly Fresh Eggs, Strained, And Served With Celery And Carrots Cut In

Narrow Strips), Lake Winnipeg Goldeye, Beef Brochette - Chunks Of Marinated Beef On A Skewer With Mushrooms, Peppers, Onions & Pineapple Served On Rice, Broiled Filet Of Flounder With Anchovy Butter, Potatoes Allumettes, New Peas, Rhode Island Turkey Cranberry Sauce, Braised Beef With Corn Fritters, Orange Martini - Vodka, Orange, Cointreau, Sunset Claret, H. Webster Co., California, Asparagus On Toast, Cream Sauce, Ruppertsberger Hoheburg Traminer Auslese In Glass, 1905, Broiled Spring Turkey (Half), Barolo (Dry Red), Oeufs Brouilds Aux Crevettes, Our Private Stock, N. P. U., Amontillado Superior, Cold Consommé In Cup, Mignon Of Beef Henri Iv, Clam Bouillon En Tasse, Chicken Saute Provencale, Oyster Or Clam Cocktail, Baked Lamb Chops Livournaise, Broiled Steer Tenderloin Steak, Fresh Mushrooms, Served With Potato And Vegetable, Roast Pork--Stuffing--Apple Sauce, Royale Coffee With Cognac, Imperial Sherry, Pale, A Ball Of Ice Cream Served In Pitcher Of Milk, Extra, Domestic: American, Liederkranz, Golden Rich, Blue, Cottage Or Cream Cheese, Chapon Grille, Roast Clams On Toast, Fresh Fruit Salad, Served With French, Mayonnaise Or Russian Dressing, Whisky, Scotch, Bulloch, Lade & Co., Avocat Vinaigrette, Shoulder Of Lamb, White Sauce, Entenbraten Garniert, Baked Idaho Potato With Sour Cream, Bacon And Chives, Sweet Pickled Peaches Or Pears, Pork & Beans, Boston Style, Huacamole, PéTenocles à La CrèMe , Roast Pork And Pineapple Chop Suey, Clam Cocktail Sauce, Two Eggs, With Country Ham, Potatoes Persillade, Petite Fours, Airways Club: Sliced Chicken, Bacon, Tomato, Lettuce, Mayonnaise, Montpensier Cake, Straight Bourbon Whiskey Old Crow, Freshly Baked Apple Pie, Broiled Boston Sole Stuffed, King Crab Meat, Pineapple Preserves, Any

Other Domestic Cheeses With Toast Or Toasted Crackers, Fried Soft Clams, Meuniere, Golden Plover, On Toast, Bacon Cheeseburger, Spareribs, Sauerkraut And Mashed Peas, Doelger's Beer, Broiled Halibut Steak, Drawn Butter, Creamed Potatoes, Christian Brothers Muscatel, Sherwood, 10 Years Old, Muscadet, De Sevre Et Maine 1962, Stuffed Crabs, Deviled, Filet De Limande Frits Remoulade, Malossol-Caviar, Toast Und Butter (28 G), Wallace's Fruit Slices, Milanese Bomb, Sorbet Citron, G.H. Mumm And Co's Selected Fruit A La Carte, Fresh Mushrooms With Bacon, Chablis Ier Cru "Fourchaume" 1977, Bourgogne Blanc, Gebirgsbachforelle Blau Gekocht Mit Butter, Omelets Parsley, Tomato Or Cheese, 1/2 Masthahnchen M. Pommes Frites, Turkey Legs - Creole Sauce - Rice, Choice Of Appetizers Or Soups, Salad, Dessert And Coffee, Anheuser-Bush, Sweet Potatoes, O'brien, 79Er Niersteiner Rahbach Riesling, Spatlese Vollmundig, Hochfein, Boiled New England Dinner Or Corned Beef And Cabbage, Half Spring Chicken, Broiled, Including Potatoes, Bread And Butter, Caneton Nantais Aux Petit Pois, Cotelettes D'agneau, Printaniere, Planat & Co, Anheuser Busch St. Louis Light, Coupes: Strawberry, Tenderloin Steak, With Tomato Sauce, Brochette Of Chicken Livers Princesse, Ochsenfleisch, Paniert, In Butter Gebacken, Mit Remouladensoße Und Kartoffel-Gurkensalat 12,20, Black Rice With Shrimp And Squid, Internationaler Salat, California Oysters, Milk Stew, "Spanische Krabben-Pfanne" Krabben Und Huhn In Zwiebeln Gedunstet, Erbsen, Oliven, Paprikaschoten, Gem Salat, Reis, Blumenkohl Mit Butter, Half Milk And Half Cream, Glass, Perfection Jelly, Buffet, Moscovite, Roast Ribs Of Prime Beef - Hand Picked From The Finest Corn Fed Critters - Skillfully Aged

To The Peak Of Perfection - Roasted To A Juicy, Prodigious Goodness, Zu Fischspeisen Und Crustaces, Granose Biscuit With Grated Pineapple And Cream, Sickel Pears, Mousse Of Ham And Spinach, Neuchatel (Vin Suisse), 1/2 Bottle, Bottle, Johannisberg Mouss, Hot & Spich Chicken: Juicy Whole Chicken Marinated With A Blend Of Soy Sauce, Wine, Ginger And Onions Delicately Steamed And Then Crispy Fried, Chicago Ice Cream, Filets De Harengs Matjes, Prime Ribs Of Beef And Baked Potatoes, Virginia Corn Muffins , Baked Virginia Ham With Cabbage, Lobster Pierre (Half), Ham, Cheese And Tomato Sandwich, French Preserved Peas A L'etupee, Electric Current Jelly, Banana Jelly, Whipped Cream, African Lobster Tails....From The Cold Waters Of Africa....., Sweetbread Braise, Points D'asperges, Bearnaise, Soupa Avgolemono, Hominy, Fried, Shrimp Arnaud, Bacardi Golden Seal Rum, Hors' D'oeuvre, Varies, Broiled Kippered Herring And Potatoes, Bercastler, Half Lobster Thermidor, French Fried Potatoes, Chicken Saute, Mascotte, Fon Ger Gai Kow (Chicken En Joint With Tomatoes, Spring Chicken Fried, Whole, Chicken Okra,Creole, Fruite De Riviere En Bleu, Grommes & Ullrich's Westmoreland Rye, Individual Bottle, Baked Supreme Of Turbot, Fin De Siecle, Olivette Potatoes, Kalbskotelette"Princess" M.Spargel Uberbacken U.Gef.Tomate, Southern Style, Omelette Aux Fonds D'artichauts, Krug Private Cuvee Light, Peach Nesselrode, Raspberry Walnut Cake, Baby Lamb Rack Saddle Leg Shoulder, Taylor 10Yrs., Cold Boned Chicken With Asparagus Tips, Chartruse, Green Cordial, Fresh Mushrooms. Detroit, Filet De Boeuf Pique, Renaissance, Cream Gulyas Viennoise, Spatzle, Warm Apple Tartlet With Vanilla Sauce And Compote Of Berries, Hermitage Blanc, Rochette, 1961, Kalbsbraten, Garniert, Whole Cold Boiled

Maine Lobster, Nicely Garnished, Small Pitcher Of Cream, Extra, Boiled Spring Chicken, Sauce A La Reine, Goose-Liver With Toast And Butter, Deidesheimer Rhine Wine, Braised Colombo Fresh Mero Cingalaise, P.L. 4 Star, Special For High Ball, Rueda Pargo , Plain Head Lettuce Salad, Tenderloin Steak, Ex., Ris De Veau Sauce Ecrevisses (Specialite Maison), Stew Oysters, Half, Lamm-Hache Mit Tomaten, Schweinkotelette Vom Grill, Natur Mit Pommes Frites Und Salat, Bisquit Dubouché 1858, Dover Sole Colbert, Fresh Mackeral, Maitre D'hotel, Le Cochon De Lait, Diplomate, Ragout Of Lobster, Roast Loin Of Fresh Pork, Apple Sauce, French Sardines, Boneless, John Baptist Sturm Niersteiner, Biere De Pilsner, Appollinaaris, Peter Hands Beer, Spring Chicken (Half) En Casserole, Mascotte, American Cigarettes, R.S.C., Per Box, Clam Chowder, Mount Desert, Cream Cheese Cake, Sour Cream Topping, Los Quesos Variados, A Variety Of Fine Hors D'oeuvre From Nata Lee, Broiled Chicken Legs, A La Diable, Fresh Artichokes A La Hollandaise, Cold Beef Steak, Tartare, Broil Fresh Mackeral, Galantine Of Capon 1.10, Brussels Sprouts With Chestnuts, Gem. Kaseplatte Fur 2 Pers., Blanquette De Lotte Et Saumon Au Pistil De Safran, Tea, Per Pot, La Tour Blanche, 1884, Bottled At The Chateau, Commodore Blue Plate, Minced Filet Of Beef, Stroganoff, Noodles Au Beurre, Apfel Kuchen Mit Rahm Jus, Pineapple Pudding, Sauce Doree, Veal Chop, Plain, Cinnamon Crisp Biscuit, Romaine And Tomato, G. H. Mumm's Extra Dry Pints, Escalopes Of Rice With Preserves, Imported Sardines On Lettuc, Fresh Baked Pie Ala Mode, Marsala Wine Custard, Forbidden Fruit Punch, Gold Lace Rye, Mount Royal Coffee With Cream, Yorkshire Ham, Derby, Ox-Tail Soup In Porto Wine, Le Carré De Pauillac Persillé (Pour 2 Personnes),

Salade De Laitue Et Tomat0, Potato Persillade, Pepper Tomato Chop Suey With Rice, Barwurz 40% 2 Cl, Pickled Honeycomb Tripe, Tabacco, Cut, Prawns Cocktail...S.Q., Cream, Per Portion, Smoked Salmon, Eel & Sturgeon, until he found the exact cut that suited him. Then he would tell him, with elaborate gestures, exactly how the chef should prepare it: "Passed slowly over the flame—so—then turned and passed over the flame once again—so." God forbid if it should arrive any other way except charred on the outside and cold, bloody raw on the inside.



*A woodcut of Harpo Marx eating a Diced Spring Chicken Salad*

Some of the writers' favorite bits didn't get a snicker. They were cut. On the other hand, stuff that we ad libbed on stage, as in the "stateroom scene," went into the shooting script. As written—a bunch of guys jamming into a stateroom for no very good

reason—this bit failed to get a laugh on stage. The writers got very depressed over it and decided to cut it. We decided, however, to give it one more chance. So this night we did it our way. Groucho, ordering a meal from a steward while being jostled into the corner of the jammed-up stateroom, said, "And a hard-boiled Filets De Sole Dieppoise (2 Filets)(2) Slices Of Ham With Coffee, Rolls Or Toast, Fruit And Cereal, Meat Loaf Sandwich, Broiled Halibut Steak, Tartar Sauce, Curried Beef, Rice, Chutney, Potatoes Lyonnaise, Saute, Bull Shot Cocktail, Consomme Aux Quenelles Rubane, Scrambled Eggs, Del Monte, Roast Venison, Orange Salad, No. 5 - Choice Of Any One Fruit Listed Above, Hot Muffins Or Toast, Tea, Coffee, Decaffeinated Coffee, Cocoa Or Milk. Per Person, Cold Strained Gumbo, Per Cup, Lamb Chop, Extra Thick (1) (To Order--20 Minutes), Paahtopaistia, Chocolate Or Cocoa With Whipped Cream, Steinhager Urquell 2 Cl., Viroflay (Ham, Spinach, Potatoes, Garlic Fines Herbs Cheese), Stuffed Eggs Cardinal, Kippered Herring (1), Lende Am Rost Mit Beilage, Broiled Colorado Mountain Brook Trout, Belle Meuniere, Sliced Mushrooms, Baked Tomato, Pflannkuchen, Fischmayonnaise Pikant, Holland Fried Potatoes, Poitrine De Volaille Farcie, À La Belge, Traminer Hugel, Reserve Exceptionnelle 1964, Beaurose Vintage, Beaulieu Vineyards California, Fresh Jumbo Asparagus W/Hollandaise Sauce, Sherries- Pale Dry, Thursday: Baked Tennessee Ham, Burgundy Sauce, Russian Turnips And Julienne Potatoes, Canadian Fruit Cake, Filet Of Sea Bass Saute With Grapes And Almonds, Veronique, Potatoes Olivettes, Poussin En Cocotte Murat, Golden State Domestic, Kalbskopf En Tortue., Minced Chicken, Green Peppers A La Creme, Fried 1/2 Chicken W. French Fries, Soubise Potatoes, Double

Sirloin, Dry Imperial, 1943, G H Mumm's, Extra Dry, Variety Of Cold Joints, ,Plantation Echoes', Leaves Of Foies Gras In Aspics And Lettuce, Egg, Mornay, Fresh Crab Flakes A La Dewey, New Year Pastry, Piel's Russet, Dry, Baked Cod Steak, Graham Toast, Roast Vermont Turkey With Cranberry Sauce, American Rye,, Chateau Haut Brion 1979 Magnum, \*Broiled North Carolina Shad Roe And Bacon, Julienne Potatoes, Marinaden: Franzosische, Lobster (Salad), Sponge Custards, (To Order) \*Sirloin Steak (\*Portion For Two), Roast Pork Won Ton, Macaroni,, Parrilla Mixta Reforma, The First Malaga Grapes, Cold Prime Beef With Potato Salad And Pickle, Imported Kaiserbrau, Potato, Hashed Browned, Saute Pork Chops, Green Apple Sauce, Brechspargel A La Creme, Glace Amandine, Gesundheits-Suppe, Celery Victor Vinaigrette With Crab, Thousand Island Dressing, Petits Four, Hot House Cauliflower Polonaise, SchildkröTen Ragoût Maryland, Jefferson Gold Label, 1934 Bonded Bourbon, Back Fire Punch, Kalbskopf "Vinaigrette," Neue Kartoffeln, Cotuit Oysters And Macaroni Au Gratin, Onion Soup Au Gratin With 1 Egg, Sparkling Burgundy, Red Table Wine, Potatoes Ortiz, Cheese Biscuit With Beech-Nut Bacon, Oranges In Sherry Wine, Tortue Verte, Drip-O-Lator Sanka Coffee, Pot, Scrambled Eggs With Chicken Livers, Broiled Tomato, Potatoes--Grilled, Espresso: Decaffeinated, Single Or Double, Old Cliff Whiskey, Le Supreme De Dover Sole Duglere, Crab Lumps Au Gratin - Crab Lumps In Cheese Sauce, Tobacco, Job Genuine Jn Bardou) 100 Leaves, Fresh Jumbo Shrimps, Marinara, Petits Pois, Braised Sweetbread, Lucullus, La Tortue Claire Au XéRèS, Cognac Vin Champagne (Pony), Crumbed Fried Eastern Scallops, Sauce Remoulade, Southern Style Potatoes, Shrimps Salad With Lettuce, Special

Dressing (Individual) , Horseradish Sauce, Hunyadi (Glass), Tossed Salad With, Orange, Apple Or Banana, Assorted Swiss Roulades, Saddle Of Rabbit With Braised Leeks, Napa Soda, Toasted Sandwiches, 10C Extra, Clam Broth 60, Medaillon Of Salmon, Cardinale, Panier Madison, Bouillon Of Tomatoes In Cups, Oysters, Rockaways, Shell Roast, Mignon Of Beef Tenderloin Revere, Large Glass 10C Extra, Roastbeef Hot And Cold., Burgenlander Kardinal, Braised Loin Of Michigan Veal Dubarry, Cauliflower Mornay, In Meinem „Kleinen Elsass" Darbieten.  
Lassen Sie Sich Von Uns, 1 Paar Debrecziner Mit Kartoffelsalat, Vichy, Seltzer And Carbonic Siphons, Fresh Mackerel Grille Beurre Mirabeau, Broiled Filet Mignon "Lafayette", Insalata Miste, Bismarck-Hering, Ruedesheimer Rhine Wine, R. M. Haan, Olsardinen, Echt Portug In Olivenol Mit Brot, Rack Of Lamb With Okra, Creole, Squab With Grapes, Orange And Grapefruit (Salad), Langouste Babinski, Croquette De MaiS Sauce PéRigueux, Roast Leg Of Spring Lamb-Mint Jelly Whipped Potatoes Harvard Beets, Alsterwasser, Breast Of Chicken, Tropical, Bonnes Mares 1959, Clair Dau, Puree Of Tomatoes With Pearls, Grilled Pork Cutlet, Apple Sauce, Gewurztraminer, Clos Gaensbroennel, '47 -- Grand Reserve (Julius Wile Sons And Co.), Chilled Queen Olives, Imported Irish Bacon, Codfish Tongue With Black Butter, St. Moritz Cream Cheese Cake, Billy Baxter Club Soda, Cream Of Tomato Soup, Cold Pickled Herring, Horseradish., Nuts, Loin Of Pork, Apple Sauce, Bollinger, Extra-Dry, Stuffed Figs And Dates, Imported Cognac, Grilled Fish, Angkot Piggvar Francaise, Moulin-à-Vent 1923, Sweet Fried Potatoes, Spaghetti Bolognese, Gruner Salat, Tenderloin Steak Sandwich, With Lettuce And Sliced Tomato, Boiled Codfish, Caper Sauce, Amontillado

Fino, Clamato, Vanilla Pudding, Cream Sauce, Yu Chee Gong Chinese Shark's Fins With Shredded Chicken, Rumpsteak "Mirabeau", Garniert, Franzosische Lorenzo Schnittlauch Limonen, Walnut Torte, Neuf, Chicken Yat Gar Mein, Jelly Compote, Sashimi A Variety Of Raw Fish With Wasabi, Soyu And Ponzu Sauces, Pickled Ginger, Lamb Chops Saute With Mixed Vegetables, Amontillado (Pale, Halv-Torrt), All Soups Without Meat Orders, Papas Andinas, Pilsner, Glass, Eggs Au Buerre Noir, Cold: Boneless Squab Stuffed With Foie-Gras, French Vermouth, Prime Ribs Of Beef, Au Jus, Yorkshire Pudding, Pate De Fois Gras, A La Gelee, Filet Or Loin Of Veal Tartufo, Moet & Chandon Imperial Brut, The Continental, Carafon (Decanter) Red Wine, Fried Fish, Butter Sauce, Yogurt Milk, Table Celery , Sorbet Montmorency, Shredded Pork W. Eggplant, Boiled Salmon Trout With Shrimp-Sauce, English Partridge, Gateau Frangipain, Dormes Of Capon Conti, Green Turtle Soup, Clear, Aux Quenelles, Plombierre Aux Marrons, Stangenbrechbohnen, Custard Apple Pie, Geyser Ice Co Water, Broiled Eastern Halibut, Wesphalia Ham Sandwich, Chicken Tetrazinni, Consumato In Tazza, Tomato And Rice, Tomato Cream Andalouse Soup, Junge Erbsen In Butter, Coeur Du Charloais Roti Sauce Perigueux, Blue Tawar, Java (Well Balanced Coffee, Mild And Full Bodied Without Any Acidity), Broiled Guinea Hen (Half), Corn Fritters (20 Min.), New Recipe Book - We Have Issued A New 32 Page Recipe Book Containing Some Of The Choice Recipes That Are Served In Our Dining Cars. The Recipes Were Prepared By Paul Reiss, Internationally Famous Supervising Chef Of Southern Pacific Company. If You Would, Cabrito A La Romana, Chicken Salad (To Order), Ragout Of Tenderloin A La Parisienne,

London Dock Port Wine, Griesflammeri, Salade De Feuilles Aux Copeaux De Marcigny , Flash-Grilled Tuna And Swordfish With Tomatoe, Dill And Soy Sauce, Dry Monopole, Brut Special N. V. Champagne, Smal Steak And Mushrooms, American Champagne, Allumette Royale, Chauvenet Pink Cap, Pouillardines De La Bresse Au Four, Mecedoine Of Vegetables, Ventura, Saucisson De Arles, Mrs. Mcready's Jellies, Red Currant, Le Canape Savoy Grill, Chicken Liver Brochette, 5 Stuck Austern Uberbacken Oder Gebacken Mit Champagnerkraut, French Ice Cream, Neopolitan, Creme De Tomates Fraiches , Omelette With Coffee, Rolls Or Toast, Choice Of Fruit Or Cereal, Roast Turky, Deutz & Geldermann, G. H. Mumm Cordon Rouge 1920, Dominy Brut, Open Steak Sandwich With French Fried Potatoes And Cole Slaw, Striped Bass, Maitre D'hotel, Stewed New Rhubarb, Norwegian Heringsfilets In Wine S'ce, Broiled Chicken With Petit Pois, Brotherhood, Burgundy Sparkling, Grilled Yellowtail, Le Boeuf Bourguignon, Rullepolse, Mignonettes Of Beef Tenderloin Argenteuil, Glace Lady Fingers, Profiterolles - Windbeutel Mit Schokosauce, Tomato Omelet With German Fried Potatoes With Coffee, Cleopatra Sherbet, Small Patties Of Spanish Fries, Bellows V.E. Cognac, Vins Blancs, Lasagne Of Pike On Vegetable Sauce, Oak-Leaf Salad, Sliced Egg, Aurora, Tournedos "Capriccio" M. Gebackenen Kartoffeln, Escalope Of Bass, Villaret, Roast Tenderloin Of Beef, Mushroom Sauce And Apple Fritter, C. & C. Imported Dry Ginger Ale Pint .45, Boston Green Goose, Orange Marmelade, The Lillian Russell- Our Version Of The Old, Old Fashioned, Peach Charlotte, Subgum Chow Mein, Egg Roll, Fried Rice, Gorgonzolaa, Louis Roederer, Cristal 2000, Bisque Of Lobster, Scallops A La Newburg, Kasseler

Rippchen Mit Sauerkraut Und Purree, Lemon Pudding, Fruit Sauce, Pickled Prawn With Mayonnaise, Portion Meerrettich, Supreme Of Fruit Cocktail, Boiled Short Rib Of Beef, New England Style, Katchumbar Salad, Meringue A'la Creme, Bermuda Potatoes, Boiled, Potatoes En Forme & Baked, Schweinelendchen "Mexikanisch" In Pfeffertunke, Pommes Frites Und Salat, Henkell & Co. Ruedesheimer, Broiled Spring Chicken, Vert Pre, Plain Baked Apple, Seatags Oysters, Pepper Steak W. Onion Chop Suey With Tea, Roast Sirloin Of Beef, Sauce Verte, Mixed Pickles, Punch: Haig And Haig, Sophisticated Manhattan, Tournedos Grillé Helder, Cheese Cake Royale, Ducking (Half), Lamb Chop, Fleuriste, Chicken In Pot With Matzo Balls, Crepes Martinique, Alligator Salad With French Dressing, Trout, Verte Sauce, Delicious Miles' Cream Ale, Creme De Cacao, "Plantation" Olives, Potatoes-Sweet, Southern Style, Warmes Rostbeef, Glace Au Four (For Minst 2 Pers.), Dewars Scotch, Arroz Con Pollo A L'espagnole (1/2), Ananas-Rahmeis, Katzenzungen, Hamburger Steak, , Sibr Sir Fon, "Der Milde Balle", Salad, Romaine And Grapefruit, Petto Di Pollo Ripieno , Creme De Menthe, Season Fruits...S.Q., Orange Or Lemon Ice, The All Pro -- Prosciuttini Ham, Provolone Cheese, Vienna Pepperbeef, Dusseldorf Mustard, Lettuce, Onion On An Onion Roll, Served Hot., MéDaillon D'agneau, Sauce DiabléE, Max Sutaine & Co, Ex Qual, Ex Dry, 1884, Saute Of Fillet Of Beef, Creole, Orange, Grapefruit And Tangerine Supreme, Grand Marnier, Kartoffel-Salat Burgerliche Art, '400' Calorie Breakfast (High Protein) Orange Juice Fresh, Crisp Cereal (With Milk) One Poached Egg White Toast (1 Slice) Black Coffee, Halt Spring Chicken,A La Mayrland, Straight Bone Sirloin Steak With Fried

Onions, With Mushroom Sauce, Two Cutlets, Ginger Ale, Domestic, Pts, Gemengd Koudvlees, Gegardneerd (Assorted Meat Platter, Garnish), Hard Crabs, Canape, Lorenzo, Salmon, Suchet, Cappone Alle Perle Nere, Salt Herrings, Swiss Gruyer Cheese, Imported , Broiled Chicken Halft, Escaloped Oyster In Shell, Soul Kiss, Ganze Gefullte Kalbsniere Mit Zwiebeln Uberbacken, Cognacsauce, Zucchini, Blumenkohl, Croquetten, Tokaji Aszu, Green Label, 1886, Mallard Geese, Sauce Jardinere, Piel's Draught Beer, Per Pitcher, Les DéLices De Sole D'ostende Aiglon, Lamb Chips, Breaded, Tomato Sauce, American Peach Cake, Rehfilets, Russiche Art, Kalbsteak, Geflugelkraftbruhe Margot, Fried Small Filet Of Sole, Tartare, Fried Kingfish A L'orly, Costolette Di Vitello Alla Bolognese, Roast Brussel Chicken, Compote, French Peas, Pommes Parisiennes, Roastbeef à La Nivernaise, Pastetchen M. Feinen Lendenwurfeln, Smelts, Aurore Style, Fresh Mushrooms Under Glass Globe With Cream, Tortilla Soup, Avocado Relish , Goulash Of French Beans With Soy And Fresh Herbs, Westmoreland Rye And Bourbon (Groomes & Ulrich), Indiv'l, Rice Or Beans, Burke's , Lobster Maryland, Ansbluice? (Chicken Livers, Bacon, ?Talifi, Mushrooms, Herbs, Cheese), Soft Clams Pan Roast, Riz Imperatrice, Ale, Bass, Toby Or Mug, Irish, Large Live Lobster Broiled, Tea (Cold), De Luxe Shrimp Cocktail, Gebackenes Kalbshirn, Remoulade, Roast Stuffed Watertown Goose, Fried Potato, Red Cabbage, Tomato Velouté Pompadour, Fresh Pineapple "Maitre Rotisseur" Flambe, Cream Puffs, Chantilly, Buffalo, Sauternes, Cruse & Fils Freres, Pol Roger, 1904 Champagne, Chambertin, Barton & Guestier, Burgundy Red Wine, Prime Sirloin Steak With Pepper, Oyster Stew With Cream, Soles Au Gratin, Stewed Kidneys, Burgundy,

Red: Pommard Extra '92, Porgie Saute, Cole Slaw  
And Julienne Potatoes, Carrot Cake, Cold Roast Prime  
Ribs Of Beef, Fresh Vegetable Salad, Berenjena,  
Jitomate Y Cebolla, Pimientos Y Calabaza Al Horno,  
Oranges Or Bananas, Hors D'oeuvres Varies,  
Rouennais Cake, Consomme Sarah Bernhardt, Le  
Gravedlachs Au Beurre De Moutarde, Get 27 (4Cl),  
Chicken Gumbo In Cup, Buttered, Helados Cuatro  
Frutas, Devilized Crab Flakes Gratin, Pork Chops,  
Breaded, Tomato Sauce, Fruits Or Cereal With  
Cream, Two Eggs Fried, Toast Or Rolls, Coffee, Tea  
Or Milk, Larded Sweetbread With Fresh Mushrooms,  
Calfs Liver And Onions, Lowenbrau-Silberspiess - 6  
Filets, Tomate, Eine Kleine Pastete Mit Feinem  
Pilzragout, Geb. Ei, Krauterbutter, Pommes Frites,  
Marrocco's Home-Made Ravioli, Meat Balls, Salad,  
Fegato D'oca Al Torcione Con Insalatina Di Sedani E  
Tartufo Nero, Boneless Duck Breast In Green  
Pumpkinseed Mole. Roasted Chayote And Zucchini;  
Mexican Rice (Central Mexico), Consomme (Liquide  
Or Jelly) Bortschock, Succo Di Mela, GeflüGelleber  
Gebraten Mit Äpfeln Und Zwiebeln, Karoffelbrei,  
Kopfsalat, Chateau Pacheteau, Lafite, St. Patrick's  
Layer Cake, Old Reserve, John Wagner's,  
Genfer-Torte, Banana Pancakes, Grilled Prime Sirloin  
Steak (\$6.75) Mushroom Caps, Maitre D'hotel, Roast  
Black Ducks, Filets Of Bass Glaced Cecilia,  
Cauliflower A La Creme --- Pommes Croquettes,  
Liebmann, Reingold (Dark), Fresh Mushrooms,  
Perigourdine, Le Fois Gras D'alsace Dans Sa GeléE  
Au Clicquot, Salade, Macedoine, Fricassee Of Lamb  
With Noodles, Obstsalat Natur, Ice Cream, Biscuit  
Glace Ambassador, Chili Cheese Balls Cream Cheese  
And Chiles All Rolled Into One, Deep Fat Fried To A  
Golden Brown, Duckling A L'orange, Osetra Malossol  
Caviar With Blini And Sour Cream, Drinks Made

With Bonded Whiskey Or Imported Gin - Additional, Fried Smelts, Tarter Sauce, American Cheese, Sausage And Bacon, Cisco, Frozen Savarin Apricotine, Bisque De Homard Au Cognac, Bisque D'ecrevisses, Joinville, Mayonnaise Of Chicken, Bombe Glace Britannia With Cherries Jubilee, Crawfish à La Nage (½ Doz.), Guayala Paste, Ice Cream, Lalla Rookh, Rohsalami, Matjes Herring, Boiled New Potato, Broiled Salmon A La Ratner, Cooked With Tomato And Garlic Served With Two Vegetables And Chef Salad Bowl Or Cole Slaw, All Wine Cups Qts. 75, Pts. 50 Cents Extra, Delicious Home Made Gefuelte Fish, New Beet Horseradish, Vom Grill (15 Min.): Franzos. Hammelkoteletten, Claret (Red, Dry Wine), Fried Eggs With Virginia Ham, Home Style, Toast Mit Geschnitzelter Kalbsleber Und Tomaten, Roast Sirloin Of Beef Au Jus, Shirred Eggs (2), Te Alla Menta, Pommes De Terre, Noisette, Sweet-Corn Thick Soup, Crab Meat With Lettuce, Special Dressing (Individual), Bottled Lager, Argenteuil Asparagus, Preserved Pineapple Compote, Fresh Salmon In Mayonaise, Verdure Lesse Seasonal Vegetables Cooked Together In An Aromatic Broth , Sunkist Lemons, Lamb Kidneys, En Brochette Or Deviled, Peking Family Dinners For 2 - Spring Roll & Fried Won Ton, Won Ton Soup, Cashew Chicken, Peking Beef (Hot), Pork Fried Rice, Chinese Tea & Fortune Cookies, Per Person, Punch, à La Atlanta, Whiskey "Coronet", Sonoma County, Kalifornien, Rot, Chateau Rosemont, 1911, Teas (China), Patit Pattie Ala Moutplan, Kingfish Meuniere A La Vichy , Beaumont Extra Fine Burgundy, Huevos Fritos Con Jamon, Pure Corn, North Carolina, 1890, Creme De Menthe, Per Pony, "B & B" (Benedictine & Brandy), Imported, Spaghetti Mare. Spaghetti Mit Meeresfruchten In Alufolie., Codfish Steak, Butter Sauce, Boiled Or

Baked Potatoes, Kids 12 & Under Or Senior Citizens:  
Fried Shrimp (Drinks Included: Sm. Milk, Iced Tea Or  
Soft Drink), Fresh Fruit Pies In Season , Le Canard  
Bigarade Flambé Au Grand Marnier (2), Clastidio,  
Genuine Old-Fashioned Griddle Cakes, With Pure  
Vermont Maple Syrup, Omelette, Au Fine Herbes, 1/4  
Cup Olive Or Salad Oil#, Boiled Cod, Crosex Grille,  
Veuve Clicquot-Ponsardin Carte D'or Brut En  
Magnum 1947, Potage, Sante, Grilled Pig's Feet,  
Deviled Sauce, French Fried Potatoes, Consomme  
Riche, Pabst Beer, Scotch Whisky Black & White  
43%, Broiled Prime Hip Steak, Served With French  
Fried Potatoes, 81Er Erbacher Michelmark Riesling,  
Q.B.A. -- Halbtrocken --, Pils Schutz Formidable,  
Buffallo Still Lithias, Fried Liver Pads, Crab Meat  
Flakes A L'albermarle, Forelle Blaun.Gr. Karpfen,  
\*Mallard Duck (Clove Valley Rod And Gun Club),  
Moet Et Chandon (White Seal) Champagne, Roast  
Philadelphia Chicken, Cranberry Sauce, Mock Turtle  
Soup, English Style, Roast In Shell Oyster,  
\*\*Emmentaler Brot Und Butter, Corned Beef On  
Jewish Rye With Russian Dressing, Cole Slaw And  
Pickles, Frankfurters, Sauerkraut, Mashed Potatoes,  
Bouchee, Jardinette, Pontet Canet, 1906, Ballardvale,  
Grilled Squab Turkey, Steamed Kippered Herring,  
Chicken Virginienne, Radishes, Steamed Finnan  
Haddie Au Gratin, Allella Vinicola Lacre Marfi,  
Linguine With Basil, Garlic, Olive Oil And Cheese,  
Banbury Apple Pie, Erbsen Und Kartoffelmus,  
Gebakjes, Aal In Gelee Mit Bratkartoffeln, Chateau  
Leoville Las Casas 1960, Venezzio Bitter, Crackers  
With Butter, Salad, Tomato, Rice, With Butter,  
Eisbecher "Parkhaus", Cream Cheese And Guava Jelly  
With Crackers, Cold: Cumberland-Ham, All Wheat  
Pasta With Olive Puree, Capers, Tomato, Pigeon Aux  
Pois Nouveaux, Sliced Eggs With Anchovies, Clam

Cocktail (3), Roast Ribs Of New York Beef, Mounie, F. O. B., Ube (Purple Yam) Ice Cream, Broiled Guinea Chicken , Symphonie De Fromages, Straight Bourbon: Old Grand Dad, Moet & Chandon, Pts./Qts., Chateau Pontet Canet, 1878, Grand Vin, No. 1 - Oat Meal And Cream, Ham And Eggs, German Fried Potatoes, Coffee And Rolls, Tenderloin Steak, With Potatoes, Chateau Gruaud Larose, '90 Bordeaux Rouges, Mince Meat Pie, Gold Seal Champagne, Urbana Wine Co., Bot., 1/2 Bot., Krug Grande Cuvee Champagne (France), Oysters - Half Shell, Kennebec Salmon In Gelee Traymore, Celery, Olives, Tomatoes, Green Peppers, Scallions And Our Famous Cheese On Every Table, Chicken Pineapple Chop Suey With Tea, Echte Haifischflossensuppe In Der Tasse, Brochettes Of Duck Livers, Griddle Cakes With Florida Syrup, Spring Chicken And Bacon--Straw Potatoes, Sorbet Andalouse, Poulet Mascotte, Cotta Mele, Planked Sirloin For Four, Nougat Aux Noix Muscade A La New Haven, Risotto, Combination Oyster Sandwich, Royal Canadian Mounted Brisket - Beef Brisket, Canadian Bacon, Shredded Lettuce And Tomato Slices Served Hot On A Kaiser Roll With Mayo., Corn Muffin, Punch A La Regent, Bass's Ale On Draught, Per Mug Or Goblet, Stuffed Sweetbreads Saute, Rossini, New Peas And Mushrooms, Bisque Of Scallops Soup, Small Bouchees Of Fresh Mushrooms, Beaulieu Vineyard Sauterne, Half Bottle, Kabliausteat Mullerin Art, Soups, Fish Mulligatawny, Roast Beef Cold Cut Special, Choux-Fleurs, Primeurs, Zeltinger, Deinhard, Breaded Porkchops, Maryland Seafood Platter, Gulf Stream Red Snapper Carmen, Our Selection Of Cheese And Crackers, Caesar Salad, Mett- & Rotwurst., Cream Of Chicken A La Reine Hortense, 1971Er Ingelheimer Rheinhohe SpäTburgunder, QualitäTswein, Erzeuger-Abf.

Weingut August KüThe, Apple Sauce , Blackberry Meringue Pie, A Fried Soft Shell Crab With French Fried Potatoes, Cold Slaw, Vanille-Eis Mit Heissen Himbeeren, Jambon Cuit Et Poulet Froid, Plat De Salades, Montgomery Mineral Spring Water, SautéEd Sea Scallops With Fricassee Of Peppers, Citrus Brown Butter, 2 Cl Schlichte Die Alteste Steinhager-Marke, Crisp Bacon, Lettuce And Tomato Sandwich, Faching, Cold Galantine Of Capone, Andalousian Salad, Nescafe Without Caffine -, Kalbskopf Mit Ei Gebraten Und Kopfsalat, Beringer Bros. Chablis, Special Spaghetti With Fresh Mushrooms, Boiled Jowl, Calf's Liver With Brown Gravy And Bacon, Vegetable Dinner, Potato Border, Beaune-Greves, 1961, L'enfant Jesus, Domaine Du Chateau De Beaune, Chateau Haut Marbuzet 1983, Tea, Per Person, French Vanilla Icecream, Ice Coffee, Wafers, Key West Green Turtle Soup Amontillado, Pouilly 1928, Chateau Leoville Claret, Seipp, Foreign Champagne, 1/2 Bot., Neapolitaine Ice Cream, Potatoes, Brebant, Hamburg Steak Sandwich, Coleslaw, Roastbeef, TüRk. Erbsen, Poulet De Grains (Demi), Coquilles St-Jacques ProvençAle, Whiskey, Scotch, Dewar's Extra Special, Flask, Bomba Nelusko, Sirloin-Steak, Cream Per Glass, Chicken Croquettes & Asparagus, Bass Ale (English), Halb Und Halb, Mampediktiner (2Cl), Claret Punch, A La Boscobel, Steak-Sliced Tomatoes With Bermuda Onion, Creme A La Forestier, Fresh Fruit Cup, Almonds Topping, Pineapple Square, Hammel-Koteletten, Kidney-Bohnensalat, Glazed Sugar-Cured Ham With Candied Sweet Potatoes, Whole Spinach , Cream Cheese On Date Nut Bread And Jello Mold, Chin's Special, Sweetbread Glace' Printaniere, Jamaica Rum Verschnitt "Schmidt Flensburg" 40 Vol.%, Champagne: G. H. Mumm & Co., Cabinet, Bass Ale, E. & J. Burke Ltd., Old

Fashioned Browned Roast Beef Hash With Hot Chili  
Sauce, HechtklößE In Dillsahne Mit Crevetten,  
Chateau Pontet Canet, 1898, Steam Nick Clams And  
Sweet Corn, Iced Chocolate With Vanilla Ice-Cream  
"Viennese Style", Cero-Fruto Cereal, Compote  
Apricots., Chicken Curry, With Rice, Roast Beef Hash  
Au Gratin, Grandmother Style, Cold Home Cured  
Corned Beef, Vanilla Cherry Ice Cream Pineapple Ice  
Cream Pistachio Ice Cream, Gemischte KäSeplatte,  
Fein Garniert, Fresh Carrot Juice, Selection Of Fresh  
Fruit From The Salver, Saumon, Sauce Verte Et  
Remoulade, Apple & Plum Pies, Ochi Chernya:  
Vodka, Dry Vermouth, Sweet Vermouth, Black Olive,  
Veloute De Mais Au Paprika Rose, Sardines Box, Vve  
Clicquot, Yellow Label, Entrecote "Cafe De Paris"  
Pommes Frites Gemischter Salat, Chicken En Curry  
W. Rice, Vine Cliff Finest Riesling Calwa Brand, St.  
Denis Salad, Oysters Baltimore, Sweetbreads A La  
Poulette In Pastry Rings, Cold Tomato Madrilene  
Soup, Timballo De Maccheroni., Special Cold Plates,  
Sous Cloche A La Creme, Broiled Spring Chicken On  
Toast, Half, Orange Fruit Jell-O, Clear Oxtail Au  
Madere, Raspberry Meringue Layer Cake, Broiled  
Mushrooms - Canadian Bacon (In Season), Gendarme  
Marines, Scotch Hi Ball, Grillierter Kingfish,  
Tomatensalat, Raspberry Jam Tart, Conde Sec,  
Sparkling Vouvray (White), 1928, Tomate Farcie'  
Piemontaise, Spring Chicken, French Peas, Grilled  
Chicken, Tomato, Romaine Leaves Whole Grain  
Mustard And Lemon Juice, Broiled Chopped Filet  
Steak Sandwich, Le Panier De Liqueurs, Bermuda  
Fish Chowder (Cold), Chicken Broth With Rice,  
Strawberries In Shells, Calumpit, Apple Crisp,  
Whipped Cream, Mint Sauce, Pariser- Kartoffeln,  
Baked Apples With Cream, Gefullte Mastkapuunkeule  
>>Basken Art<< Delikat Zuberitet, Reich Garniert,

Dazu Salat >>Eigerner Art<<, Vermicelli A La Reine, Poland, Qt., Single Mutton Chop, Split, Szegediner Goulash, Mt. Vernon Bonded Whiskey, Imported Frankfort Sausages, Cabasa Melon, G. H. Mumm & Co.'S Celebrated Brut, Fresh Fruit Cocktail With Apricot Brandy, Pasteurisierte Milch, Henrici's Special Blend Coffee, Whipped Cream, Roast Grouse, Bread Sauce, Game Chips, Lettuce Salad , Moet & Chandon, Imperial Crown Brut Champagne, The Boca Chica Cocktail, Frozen Diplomat Pudding, Curacao (Fockink), Omelette With Chicken Livers, Asparagus Spears Belgique, Bass Ale (White Label), Per Bottle, Beer Bottle, Ronrico Coconga Cocktail, Steamed Soft Clams, Clam Broth, Butter Sauce, Salmon Sandwich, Veal Stew With Rice, Indian Style, Bucket Of Steamed Soft Shell Clams, Creamed Codfish With Bread And Butter, Patty Of Frogs' Legs Poulette, Jajka Poche, Sos Chrzanowy, Omelett With Mushrooms, Jumbo Soft Crabs, Saute (In Season), John Jameson & Son Irish Whiskey, Ham Boston Baked Beans, Broiled Guinea Hen (Half) With Mushrooms And Current Jelly, Steamed Carolina Rice, Chicken Broth With Noodles; Bowl; Cup, Decaffeinato , Gewurztraminer A.C. 1975, Boned Turkey With Truffles And Jelly, Carlsberg, Tuborg Og Stjerne Pilsner, Tomato Aux Croutons Soup, Reed Birds En Bordure A La Piemontaise, Ragout De Queue De Boeuf Aux Legumes, Cognac, Otard, Cigarettes, Maryland, Jacobsmuscheln Pochiert, Kerbelsauce, Bunte Nudeln, Johnny Walker's Scotch, Luli Kebab Broiled Chopped Sirloin Of Lamb Patties With Mushroom Sauce., Capon Salad, Spinat En Branche, Corbeille De Mignardises, The Waldorf-Astoria, Tutti Frutti Jello, Scrambled Eggs, Ham, Cape Cod Specials, Anheuser-Busch, Budweiser Beer, Jack Rabbit Stew, Chasseur With Noodles, Oregon Cream Cheese,

Country Pudding And Tomato, Chicken  
Tahitian-Shrimp New Zealand, \*Boiled Rice, Tutti Frutti Sundae, Onion Omelet With German Fried Potatoes And Coffee, Tea Or Milk, Peppersteak, Salade Du Jardin Aux Pamplemousses Roses - Salade Du Marché, Darne De Pamplemousse, Vinaigrette Aux XéRes, Cerfeuil, Kleine Appetitsplatte, Compot., Gebr. Kucken, Leche Pasteurizada O Bulgara, Olives Mures Farcies, Schellfisch, Zerl. Butter, Englische Sauce, Piroshki With Cherries, Kuroki (Salad), Carabana Water, Per Glass, Chateau Lafite Baron De Rothschild, Suckling Pig (With Apple Ring), Meat Solyanka: Soup Made With Diced Meat, Dill Pickles, Onions And Capers, Served With Sour Cream And Olives., Ponche, Coupe Clicquot, Profiterol Chocolate, Shrimp Chow Main, Slice Bananas With Cream, Canned Succotash, Coppa Enrico Iv, Souffle Rothschild - 2 Pers., Ham Glace, Au Madere, Pabst Milwaukee Beer, Bottle, Sandeman's Tawny Port, Spinach, English Style, Beef Broth With Noodles, Squab Chicken In Casserole, Deidesheimer, D. Leiden (Rhine Wine), Chocolate Whipped Cream Pudding, Noisette Of Fillet Of Beef, Cardinalice, Strawberries With Crea, Chateauneuf Du Pape Blanc, 1966, Rochette (Kobrand), Pork-Cutlets, Ginger Ale "Belfast", Mokaine, Nudelsuppe Mit Huhn , One Egg Any Style With Sausage, Frito Misto Genovese, Special Minute Steak, Pouding Alaska, National Cream, Sparkling Luxemburg Wine, Gout Americain, Moet & Chandon White Seal Extra Dry, Veal And Ham Pie A La Windsor, French Fried Potatoes Served With Above, Denver Omelette, Country Ham, Mushrooms, Onions, And Peppers With Buttered Toast, Marmalade Or Jam And Hash Browned Potatoes, Ice Cream En Surprise, Tomate En Surprise, Fricassee Of Chicken, Home Style, Noisette De Porc,

Val Deloire Small Filets Of Pork With Our Chef's Special Sauce, Served With Potatoes And Vegetables, Fresh Fruit & Cottage Cheese , Chaudeau Sauce, Ecrevisses En Aspic, Pickled Lambs Tongue And Potato Salad, Ham With Spinach, Filetspitzen "Stroganoff", Pilafreis, Cup Bouillon, Hot Or Cold, Planked Sirloin Steak A La Roth, Southern Style Grits With Whip Butter, Ailes De Poulet A La Genin, Kleiner Kurbis Nizzaer Art, St-James Blues Biscuit Savarin Arrose Au Rhum St-James, Glace Vanille, Chocolat, Cafe, Sauce St-James, Chantilly, English Chow Chow, Hazel Breakfast Food And Milk, Frogs' Legs, Fried - Horley, Chicken Livers Sherry, Salade D'epinards, Salad Of Wild Greens And Baby Lettuces. California Olive Oil Vinaigrette, Pinot Blanc, Domaine Schlumberger, Alsace 2004, Fillet Of Sole, Remoulade, Glaces En Souvenir, Stuffed Deviled Crabs (2 Pieces), Mateus, Tripe Sautee, Baked Fish With Creole Sauce Vegetable And Potato, Beaujolais, Louis Jadot, Vintage, Domestic Segars, Scholle In Butter, Kamaaina - "Old Timer" To You...Served In A Ceramic Coconut, Bols Cherry Brandy, Stewed Fruit, Assorted Fruit, Parfait Marguerite, Astor House, Sparkling Catawba Wine, Les Noisettes D'agneau Grilles, Ceylon Tea, Per Cup, Pont-Neuf Potatoes, Omelet, Parsley, Extra Thick Apple, Peach Or Pumpkin Pie, Liquors In Ice, Cold Va. Ham, Sliced Cucumbers Salad, Tomato, Vege-Crest, Clam Juice, Or V-8 Cocktail, Oysters à La Ancienne, Fried Scallops, Tartar Sauce, Potato Chips, Cole Slaw, Gelati, Beachten Sie Unsere Patisserie-Vitrine Mit Erdbeertortli Und Erdbeerkuchen., Club American, Bar-Le-Duc Strawberry Preserves, Onion Au Gratin 40, Hard Boiled Egg Sandwich, Lettuce And Mayonnaise, Omelet, Creole, Healy's Manhattan Sandwich, Choice Of Any 20C. Dessert, Kottspoppa M.

Klimp, Les Cotes D'agneau Grillees Haricots Verts, Petits Pois Frais à La Française, Texas Pink Grapefruit With Figs, Helleflynder - Hollandsk Sauce, Inglenook Vineyard Burgundy, Oisre Cuan Na Gaillimhe, Schweineschnitzel Mit Rostkartoffeln Und Salat, Fricassee Of Veal, Steamed Rice, Mignon Of Beef With Marrow, Bordelaise, And Celery, Sedona Tender Breast Of Chicken Marinated Ina Piquant Sauce, Perfectly Grilled, Topped With Meunster Cheese & Served On A Toasted Onion Roll With Lettuce & Tomato., Krug, Private Cuvee Champagne, Gnockis With Cream Gratine, Striped Bass, Anchovy Sauce, Shrimp Roll, Romeo Y Julieta, Puritano Fino, Steinhager Schlichte, Salad, Celery Mayonnaise, Avocado Salad, With Crab Or Shrimp A Meal In Itself. Rich, Ripe California Avocado Slices Surround While Dungeness Crab Legs Or Pacific Prawns. Garnished With Tomatoes, Sweet Red Onions, Green Pepper Rings, Cucumbers, Hard Boiled Eggs And Olives, Cocoanut Layer Cake, Bavarian Potatoes, Sancerre Reserve, Clos Des Bouffants R. Neveu 1995 (Loire), Fruits - Assorted, Vegetables Macedoine, Kalbssteak Mit Folienkartoffel, Sauce Bearnaise Und Einer Salatauswahl, Roasted Young Tom Turkey, Brandied Stuffing, Extra Sirloin Steak, Plain, Whole Live Broiled Lobster, Drawn Butter, One Cruller, New York Ginger Ale, Per Bottle, Mint Julep Mixed Drink, Shrimps, Creole Served With Potatoes, Veal Cutlet Parmigiana With Spaghetti, Bluefish, HachéE Sauce, German And French Pan-Cakes, Game Pie, En Bellevue, Beurre Du Cotentin, Crab Meat, Newburg In Chafing-Dish, Freshly Baked Apple Pie, Cal. Burgundy, Baked Clams (12), Boiled Parsnips, Salad Gobelins, Ragout Tongue, Fresh Red Cherry Pie, Tiny Shrimps In Barquette, Any Of Above Vegetables With Soup, Meat, Fish Or Egg Orders, HüHnerbouillon Mit

Einlage, Broiled Nantucket Swordfish, Lima Beans,  
Midgets, Filetsteak Vom Rost Mit Glacierten  
Pfifferlingen Und Schweizer Kartoffeln, Club  
Luncheon- (Not Served In Private Rooms)- Chicken  
Saute Chasseur, Rice Pilaff, Sherbert, Coffee, English  
Breakfast, Oolong, Ceylon, Green Or Mixed Pot, For  
One, Coffee In Percolator, For Six, Hick's Russet  
Cider (Sparkling), Chicken Salad, Mayonnaise, Crepe  
Au Froment: Glace, Chambertin, \$1.75 Pint, \$3.00  
Quart, Ginger Beef Finely Sliced Tenderloin Of Beef,  
Fresh Ginger Root, Green Onion, Saute In Oyster  
Sauce., Chablis, Cruise And Fils (Bottle), Top Sirloin  
Steak, Liptauer Garniert, Salt Salmon, Kyckling  
Fermiere, Glace à L'eau Citron, Tiny String Beans Au  
Beurre, Hamburger Steak, Onions, Saute Potatoes,  
Stuffed Turkey A La Broche, Giblet Sauce,  
Affenthaler, Red With Seltzer, Schoppen, Domestic  
Beer In Bottles, Tobacco Cavendish, Dark, Dry Hash,  
,Plantation Echoes', Broiled Filet Of Sole With Potato  
And Vegetable, Cold Roast Duckling, Orange Salad,  
Roast Philadelphia Turkey, Ox-Tail Soup, Morue  
Fraiche, Hollandaise, Half, 1 Hors-D'oeuvre Ou  
Potage, Helgolander Hummer Warm Oder Kalt  
(Zubereitung Nach Wunsch) Preis Nach Grosse,  
Sherbet Au Rhum, Small Patties Of Sweetbreads With  
Mushrooms, Heidsieck & Co, Dry Monople, Milk  
1/2Pint, Half And Half, Ale And Porter. Glass, Sweet  
Breads Saute A La Printaniere, Mashed Potatoes,  
Roast Beef & Potatoes, Chicken, Egg Sauce, Autumn  
Salad, Wurzburger Beer, Imported, Cold Soft Shell  
Crabs, Sauce Tartare, Rheinwein Im Steinkrug, Frog's  
Legs Saute Meuniere, Julienne Potatoes, Champagne  
Mareuil, Jello Topped With Sliced Peaches And Small  
Scops Of Ice Cream, Blue Point Oysters, Cocktail, Les  
Haricot Verts Frais, Belegtes Brot Mit Wurst, Braten  
Und Schinken, Peach Fritters, Sauce Curacao, Filet Of

Canada Mutton Pique, Printaniere, Ente Mit  
Bambusspitzen Und Spargel, Grilled Duck Noodles  
Canton Style, Chinese Mushroom Chop Suey With  
Rice, Coffee Chesapeake, Spaghetti Italienne With  
Tomato Sauce, Bellow's Petits Babas Au Rhum,  
Duchesse Potatoes, Pinot Noir, Grand Vin, Gilliard,  
Saddle Rock Oysters, One Dozen, Schenley Blended  
Whisky, Charlotte , Espagnole Eggs, Poached Eggs,  
Victor Hugo, Triple Sec Helden,  
Poulardenleber-Creme M. Truffeln U. Pistazien,  
Toast, Fernet-Branco Bitters, Medoc Superieur,  
Tourist Luncheon In Box, Shrimp With Mushroom  
Chop Suey With Tea, Chateau Laujac Red Bordeaux,  
Berry Bros, 1906, Gluten Fruit Gruel, Tenderloin Of  
Beef - Portugaise, Beefsteak à La Tartare, Cuc,  
Granita Di Caffe Con Panna (Coffee Ice With  
Whipped Cream), Glaces Varies, Le Tournedos St.  
Laurent, Burgundian Snail Soup, Mandarino-Frappee ,  
Fried Lamb Cutlets, A La Princesse, Bass Ale On  
Draught, Glass, Apples Tartes, Kombinierter Salat,  
Astor-Marinade, Steamed California Crabs, A La  
Tripe Or A La Chipolata, Antillais: Glace Vanille,  
Rhum Et Raisins Secs MacéRéS Au Rhum, Cracked  
Wheat - Breakfast Delight, Katenschinken Mit  
Melone, Evan's Cream Ale, Chapon En Casserole,  
Sirloin Steak For Two, Bacon, Poached Eggs En  
Croustade, Celestine, Milk Crackers With Milk,  
Shrimp Rarebit On Toast, Pickles, Sweet Or Sour,  
Plain Waffles With Creamed Chicken, Chateau  
Capbern-Gasqueton 1972, Chicken Croquettes,  
Creamed Potatoe, Green Peas, Scrambled Eggs With  
Mushrooms And Sliced Tongue In Madeira Sauce,  
Quesadillas (Different Cheeses In A Folded And  
Toasted Flour Tortilla), Buttered Vegetable Bouquet,  
Choice Brown, Fried Eggs With Virginia Ham, Home  
Style, \*\*\*Blanc De Barbee Et Langoustines Aux

Epinards, New Asparagus (P.P.), Sausage, 1 Egg,  
Hash Browns, Toast, Cape Town Apricots, Rib Of  
Prime Beef Au Jus, White Rock Lithia, Half Bot., No.  
3 Dinner: Broiled Cod Fish, Includes Soup Or Juice,  
Dessert & Beverage, Cognac Martin & Rogee, V.S.O.  
\*\*\*, Cold Sliced Turkey Cranberry Sauce And Fruit  
Salad, Chinese Sweet Peas With Crab Chow Yuke,  
Grilled Filet Mignon, Marny's Desserts (For Adults  
Only), Almaden Brut Champagne, Westfälischer  
Landschinken Mit Stangenspargel, G.H. Mumm  
Cordon Rouge (1929), Brandy French, Cream Cheese  
Sandwich Served With Cole Slaw, Broiled Spring  
Lamb Chops, Natural, Potatoe And Beetroot Salad,  
Crème D'argenteuil, Ice Cream And Cake, \*Boiled  
Salmon, Sauce Hollandaise, Boiled Potatoes, Supreme  
Of Striped Bass, Normande, Potatoes Persillade,  
Spaghetti And Crab, Hashed Potatoes Browned, Out  
Of Town Beer: Rolling Rock, Crab Mayonnaise 6/6,  
Sandwich: Roast Beef (Cold), Broiled Shad A La  
Maitre D'hotel, Cream Cheese, With Salted Wafers,  
Wunder Extra Pale, Poultry Chops A La Villeroi,  
Remoulade Sauce, Omelet With Creamed Blue Point  
Oysteres, Boiled Bacon & Cabbage, Sirloin Steak,  
Home-Made Rolls And Butter, Currant & Buns,  
(Zwieback), English Dairy, Saumon Bouille,  
Hollandaise, Pommes Parisienne, Sea Bass Seviche  
With Avocado, 1 Paar Pfalzer Mit Kraut, Aubergines  
Sautes A L'ecalotte, Green Asparagus Polonaise,  
Baked White Potatoes, Oatmeal Or Rice With Butter,  
Syrup Or Honey, Liptons Ceylon Tea (Black), . Chat  
D'Aurencon, La Rosa Zinfandel (C. V. & Co.) Claret,  
Iced Tea, Per Glass, Fresh Fruit Cup With Cranberry  
Sherbet A'top, Choux Fluers Au Beurre, Broiled Sea  
Bass, Broccoli And Potatoes, Blackburn's Madeira,  
Imported To C. & S., Roast Fresh Squab Chicken,  
Small Sirloin Steak (For 2), Mushrooms,

Potatoes-Boiled, Café Maisocafé Et Nescafé DéCaféInéS, Filets Of Long Island Flounder, Marguery, Baked Bluefish Buerre Noir, Fried Plymouth Sole With Lemon, Le Filet De Boeuf Wellington- Pate Feuillette, Foir Gras And Filet Of Beef, All In One. This Dish Was Served To The Duke Of Wellington When He Entered Paris In 1815 After Defeating The Armies Of Napoleon. Also Served Under Somewhat More Peaceful Circumstances To President Kennedy When He Was Being Entertained By President De Gaulle, Also In Paris., Chateau Greysac, Medoc, Onion Au Parmesan Au Gratin, Galantine De Volaille En Gelee, Bluepoints, Oysters, Special French Coffee (For Two) In Machine, Guy Foo Yong (Chicken Omelette), Appetizer, Soup, Rice, Dessert And Tea Or Coffee, Darjeeling, Schwarztee, Zart, Blumig, Dry Shrimps & Ham Wrapped In Beansheets, 1855 Ch. La Tour De Mons, Nath'l Johnston & Sons St. Estephe Claret, Wine Herring Salad, Tortue A La Godard, Caribou, Sweet Sandwich, Bordeaux , Potatoes--In Cream, Parlament RostéLyos, Krug & Co, Potage Creme De Riz A La Regence, Chateau Vignelaure (Rouge) 1972, Eel With Parsley Sauce, Fried Filet De Sole, Remoulade, Bar-Le-Duc With Gervai Cheese, Straigh Bone Sirloin Steak With Onions, Brain Sauce, Half Cream And Half Milk, Vienna Schnitzel, Cream Sauce, Souffle Au Fromage A La Belle Ferronniere, Corned Beef And Cabbage, Navel Or Round, Boiled Potatoes, Extra Coffee (Made On The Table) Java, Mocha, Maracaibo Or Mexican, Demi-Tasse, Kuken In Curry Mit Reis Und Chutney, Smoked Ham , Ginger Pudding, Wine Sauce, Baked Turbot, Palais De Boeuf Saute Chasseur, Clam Broth In Cup Hot Or Cold, Escalope Of Salmon With Truffle Sauce, Fricandeau Of Veal, Belle Jardiniere, Carciofini Valiani, Broiled Half Breast Of

Canvas-Back Duck, Currant Jelly, Pistachio Ice Cream, Pikanter Kalbfleischsalat Mit Champignons, Toast, Paul Masson, 1908, Extra Dry Native Wine, Portion Westfälischer Knochenschinken Auf Holzteller Mit Brot Und Butter, Burnt Onion Sauce, Zucchini Saute, Banana Stuffed With Fresh Fruit Salad, A La Schrafft Sandwich Squares, Corn Mexicaine, Vickers Gin, Gin And Tonic (Schweppes), Hennessy, V S O P Reserve, Livio Felluga Tocai Friulano 1990, Lamb Or Veal Kidneys En Brochette, Le Chateaubriand, Sauce Bearnaise, Brolio, Red (Imp.), Little Neck Clams Pan Roast, Oeufs Poches A La Creme De Ciboulette, Matjesfilet Mit Frischer Butter Und Kartoffel, Calf's Liver Saute With Onions, Served With Green Salad And Choice Of: Baked Idaho Potato & Sour Cream, Or French Fried Potatoes, Or Individual Bean Pot, Mokka Slice, Blue Points Or Rockaways Shell Roast, Roast Loin Of Jersey Pork, Smothered Red Cabbage, Apple Sauce, Potatoes Persillees, German Relish, Chef's Special Luncheon - Broiled Breast Of Spring Lamb Persille, Boulangere Potato And Lima Beans, Lemon Chiffon Pie, Coffee, Milk Or Tea, Souffle "Schwarzwalder", Fillets Of Turbot, Our Speciality, Fresh Asparagus Enveloped In A Delicate Pastry Case Light Chevril Hollandaise, Coffee, Chocolage Or Vanilla Eclairs, Wiener Schnitzel Mit RöStkartoffeln Und Erbsen, Red Tomato Juice, Napolean Cream Slices, Shrimps A La Joseph, 1/2 Backhenderl, Fein Salatplatte, Stuffed Turkey With Truffles, Broiled Live Chicken Lobster (1), 1/2 Brathendl Mit Salattller, Broiled Pompano, Sauce Maitre D'hotel, Rtr Assorted Pastries , Pompano Grand Duc, Oyster Plant Croquettes, Schinken In Burgunder/Risotto/Verschiedene Salate, Steak Sandwich Mushroom Sauce, French Fried Potatoes, Geschnetzelte Putenbrust Mit Pilzen In Rahm, Bowl

Of Milk And Cream, Cook Imperial Champagne, Cold Sea Food Platter, Served With Potato Salad, Vermouth Cinzano Rot, Weiß, Dry, Beaujolais, R. Bruninghaus, Ballantine's Finest, Hunter's Whiskey, Grapes Cocktail, Liqueur, Creme Yvette, Shrimps Mexicaine, Bismarck Herring And Potatoes, Planked Milk Fed Chicken With Vegetables, Oysters Large Fry, Roast Prime Ribs Of Beef, Hawaiian Chutney, Tomato Salad, La Coupe Quercynoise, Haut Sauternes, Half Pints, From The Grill: Chicken And Bacon, Clam Boullion With Wafers, Cup, Broiled Lobster Dinner, Kalbsleber "Berliner Art" Vom Grill Mit Apfelscheiben, Rostzwiebeln Gemuse Und Kartoffelrosti, Port. Ecrevisses A La Nage, Baked Potato - Sour Cream, Cheese, Chives And Bacon, Roast Leg And Shoulder Of Pauillac Lamb, Mint Sauce And Jelly, Surhaxe MéLange, Three Fried, St. Julien, Barton & Guestier, '74, Bordeaux Blancs, Tenderloin Steak, French Fried Potatoes, Hennessy's Brandy 1878, Consomme In Cup: Chicken, Petits Pains Francais, Cold Meats, Brisket Of Beef With Horseradish, Voslauer Goldeck Claret, Hammelruckenstuck, Fried Star Bacon, Bordeaux Vieux Red Wine, Gauffres Creme, Brook-Trout Prepared At Your Choice, Junge RebhüHner, Port Flip Tall Drink, New Potatoes In Cream, Gervais Angemacht Mit Butter Und Brot, Muscat, Campbell's, Australia Nv, La Tarte Aux Pralines Et Fruits Frais, Consomme En Tasse (Cold), La Cote De Boston Du Wagon D'argent, Vinos Rosados, 1/2, Pais, Roast Philadelphia Squabs On Toast, Chablis Grand Cru Les Clos, 1964 Magnums (J. Moureau & Fils), Persken, Assorted Hors D'Oeuvres, \*Onion Au Gratin Soup, Creamed With Green Peppers, Ham Omelette, Fried Potatoes, Veuve Cliquot-Ponsardin, Dry, Stewed Compote, Veal Pies, Thai Rice-Noodles, Patate

Foglia, Omelet, With Ham, Merler Adler Kabinett Qualitätswein Mit Prädikat A.P.Nr. - Für Diabetiker Geeignet Mit Analyse- Erzeuger-Abfüllung Josef Friederich Ausgegoren, Fruchtig, Herb, Mokabelles, Coquille De Glace Aux Fraises, Veal Saute, Mexican, Kalbsvogerl Im Nest, Grüner Salat, ■■■, Little Neck Clams A La Newberg, With Oyster Crabs, Marble Fudge Ice Cream, Chapin And Gore's Best, Browned Onion Soup In Port Wine, Irroy Carte D'or, Omelette, Indienne, 1960 Britzinger Sonnhohle Gutedel - E.U. A. Behringer, Britzingen, Potatoes, Baked, Hashed Brown, Escalloped, Assorted Cheese & Crackers, Corned Ribs Of Pork, Yorkshire Sauce, Fachinger Mineralwasser, Mocha Layer, Mousse De Foie De Volaille En Brioche, Otto Huber Dark Draught Beer, Glass Or Stein, Small Sirloin Tomato Sauce, 2 St. Pastetchen M. Wildragout U. Pilzen, Creme D'orge, Tripe Sauté. Lyonnaise, Fontina, Dubonnet Mit Farbstoff, Douxette Salad, Lowenbrau (Light-Dark), Sauce Bernaise Or Bercy, Extra 25C, Oyster (In Season) Cocktail, Karpfen Blau Mit Butter Und Rahmmeerttich, Tiger Prawn And Bay Shrimp Cocktail With Thousand Island Dressing, Stangen-Spargel, Eggs A La Sandford, Porterhousesteak, Sce Bearnaise, Pommes Frites (Für 2 Personen), Virginia Veal Birds Stuffed With Chopped Virginia Ham Sauteed With Hazelnut Breading, Served With Gouda Cream Sauce And Vegetable Of The Day, Eaux De Vie, Coffee, Large Pot With Cream, Tartar-Beefsteak, Garniert Mit Ei, Butter Und Brot, Hähnchen Mexicaine, Coffee (Thermos Jug--3 Cup), Rib Lamb--Mint Sauce., Royal Squab En Casserole Mascotte, Grand Macnish Scotch, 10 Years Old, Chablis Extra '87, Chablis-Clos, 1898, J. Calvet & Co., 1/2 Bot., Bourgognes Rouge Clos Vougeot 1906, Home-Made Corned Beef Hash, Plain,

Schweinsbraten Mit Kloss Und Salat, Terrine Of Grilled Vegetables With Mushrooms, Apples, Bourgeoise, Acquavit, Nardini, Lobster A La Newburg In Chafing Dish, Pailles A La Sefton, Baked Spanish Mackerel, Creole Sauce, Deviled Scallops On Skewer, Hennessy Brandy (3 Stars), Straight Cuts Cigarettes, Baked Sea Trout Natural, 1966 Chateau Clos Fourtet Saint-Emilion, Deidesheimer Rotwein Gl. 0,20 L, Green Sea Turtle A L'anglaise, Bielefeld Meat-Salad, Ros Bif, 81Er Waldracher Laurentiusberg Riesling, Kabinett Edel, Feine Rieslingart Erzeugerabfullung, Phine Wine Cup, Tafelspitz "Alt Wiener Art", Rumsteak Aux Echalotes, Chapelle-Chambertin 1975, Gemischte Salatplatte, Gekochtes Ei, Toast, Butter, Beef A La Stroganoff: Lean Beef With Fresh Mushrooms In Sour Cream Sauce., Breast Of Guinea Chicken, Roanaise, Two Poached Eggs On Toast, French Fried Potatoes Upon Request, Snapping Turtle, Au Madere, Vegetables In Season, Pâté De Foie Gras Maison, Consomme Double Celestine, Individual Rice Pudding, (Chicken And Pineapple), Liquors. Maraschino,, Sirloin Steak, Olive Sauce, Maraschino Sherbet, Bouzy Blanc Bara, Vegetarian Three Varieties Of Vegetable Dal Maharaja Rice Raita Nan Pappadum, Tenderloin Steak With Bacon, For One, Frizzled Beef With Scrambled Eggs, Bread, Butter And Potatoes, Banana Supreme, Petit Pains, Dupree Ham A La St. James, Petits Pois Française, Special Old Reserve Bourbon, 15 Years, Glass, Cold Egg, Princesse, Supreme De Turbot --Nantua, Consomme, Columbus, Moselle - - Still, Lody Mieszane Z Ciasteczkami (Glaces Variees, Gateaux), Oeufs Sur Le Plat, Sauce Madere, Orig. Russ. Spitzenbeluga-Malossol Caviar (30G), Cigarettes Russes, Rasberry Water Ice, Grilled Lamb Kidneys, Sorbet Creme Yvette, Ham, Domestic

Cheese Sandwich, Poland Still Mineral Water, English Mutton Chop Vert-Pre, Mixed Cold Meat With Virginia Ham, Jar Of Extra Thick Cream, Home-Made Strawberry Short Cake With Cream, Fedora Bombe, Vintschgerl Mit MildgeräUcherten Bauernspeck, Pilzling Mit Ei, Croustades Of Fresh Mushrooms, Court Champagne, California Fruit Cup Au Cointreau, Lammsteaks In Roter Paprikasauce, Gebackene Zucchini, Kartoffelgratin, Commodore Coffee With Cream Per Cup, Celery , Mais En Branche, Coen A La Creme Aux Fraiches, Raspberry Or Huckleberry Roly Poly With Ice Cream, Soft Clams A La Ancienne, Omelette With Fresh Spinach, Florentine, PokeLochsenbrust, Krautsalat, Salad Du Jour, Port: Brazil, Dry, Ham Schnitzel, String Beans And Potatoes, Country Style, Leg Of Mutton, Parsley Sauce, Rillettes Du Mans, Steak And Kidney Pudding, Chateau La Rose (Cruse & Fils Freres), Asparagus Tips, Mayonnaise, Pancakes Stuffed With Shrimp, Stevenson's Sparkling Ale On Draught, Filet De Boeuf Au Jus De Truffes, Lengua De Ternera, Vinagreta, Boiled Beef Tongue Sandwich, Broiled Tornedos, Escalope Of Veal Breaded, Pie Montaise, Special Whole Broiled Fresh Mackerel With Potatoes A La Marlborough, MacéDoine De Fruits à La Moscovite, Beaune, Everett House Private Stock` , Chipped Dried Beef, Fresh Crabs Mayonnaise, Blinchiki With Cheese, Sliced Apples And Sour Cream, Fettuccelle Yellowfin Tuna, Maya Shrimp, Cremini Mushrooms & Jersey Tomatoes, Belmont Farm Preserves: Currant Jelly, The Celebrated Squire Farm Sausage Links, Salmone Bollito, Salsa Massimiliano, Eggs Poached, Biltmore, Cafe Ein Kerem, Fried Soft Clams In Butter, Caviar Oscietre, Salad Of Fresh Salmon, Scotch Pie, Minced Beef And Onions, Topped With Creamy Potatoes, La Predilecta Conchas Especiales, Vouvray

Vavasseur, Liebfraumilch, Gold, 1950, Wasum Rhine Wine, Potatoes Chamounix, Kleines Geback, Chicken A La Chevalier, WeissbröDchen Oder Butterbrode Mit Braten, Mapple Nut Sundae: Made With Two Scoops Of Creamy Ice Cream & Marshmallow, Poitrine De Dinde Farcie A La Dante, Lobster Cocktail On The Half Shell, Stewed French Prunes, Soups Of The Day, Apollinaris Water Bottle, Our Own Importation Sauterne, Le Pont-L'eveque, Shrimps With Lobster Sauce Whole Shrimps In The Elegantly Rich, Garlic-Tinged Sauce Created For Lobster Cantonese., Medaillon Of Lamb, Fresh Mushrooms, Asparagus Tips Au Beurre, Mu Lady Salad, Dr. Mampe's Bittere Tropfen, Paul Ruinart, Broiled Milk-Fed Chicken, Oeuf Lucullus - Hard Boiled Egg Stuffed With Goose Liver And Cream, In Jelly, Chicken Saute, Dom Pedro, Stuffed Tomatoe, Louis Roederer, Grand Vin Sec (Dry), Harlequin, Souffle De Turbot Sauce Hollandaise, Filet Mignon, Mixed Green Salad, Frugtis, 1961Er Terlaner Riesling Wachstum J.Stimpf (Tirol), Whiskey Flips, Ris De Veau Aux Champignons, Bordelaise, Bowl Of Milk And Cream With Rice, J.Calvet & Co Pauillac, Yorshire Ham, Sauce Cumberland, The Writer ..... Mr. Meredith Nicholson, Parfait D'amour, Fried Shrimp, Tartar Sauce, Tafelpilze Auf Toast, Baked Ratouille Nicoise, Patties, A La Financiere, Eggs, Poached, Veron, Kogt Eller Stegt Rodspaette Med Hvide Kartofler Og Smor, One Half Pound Choice Cheese Chuckburger And Martini, 1959Er Santenay Vin Nature Morin Pere Et Fils (Burgunder), Cotuits Oysters And Clams, Kalbsmedaillon "Prinzess", Straight Rye: Sherbrook, Alexander Humboldt, Potatoes Of The Day , Boiled Sweet Potato, 1952 Winninger Weinhex, Weingut Hieronimi, Citron Glaces, Tipo (Italian-Swiss Colony) White Wine, Omelette Norwegienne, 2 Personnes,

Glazed Hickory Ham, Port Sauce And Brussels Sprouts, Curried Louisiana Prawns A L'indienne..This Skillfully Seasoned Dish Is Something Different And Out Of The Ordinary. With Rice Pilaf., Half Portion Oatmeal And Milk With Order, Extra Sirloin Steak Sauce Bearnaise, Homards De Roscoff, Sirloin Steak, Fleuriste, Berry Bros. 5 Star Cognac, Salad St Regis, Ox-Tongue A La Provencale, Tomato, With Poached Eggs, Ungarische Goulaschsuppe Mit Brot, Small Onions Glaces, Chilled Gazpacho Madrilena, Pointes D'asperges Nouvelles, Ruhreier Auf Ttoast Mit Raucheraal, Canadian Pot Roast, Potato Pancake, Cigars, Quo Vadis, The Classic Fettucine Alfredo, Fish Cakes With Potatoes, Swedish Pancakes With Lingonberries & Whipped Cream, Extra, Gurd's Soda Water, Grouse, Currant Jelly, Larded Sirloin Of Beef, Portugaise, Large Tenderloin With Mushrooms, One Egg (Broiled , Poached, Fried) With Sausage, Ernest Irroy, Vin Brut Special, Pts./Qts., Graves "Sec", Bordeaux Blanc, Okra Broth, Jellied, Bigi Orvietto, Sweet Italian, Vintage, Hors-D'oeuvre Varie Non Suivi, White Corn Meal Mash With Butter Or Cream, Jelly Omelet With German Fried Potatoes With Tea, . ." I honked my horn. "Make it two hard-boiled Tigliopataatoes Mousseline, Bomba Cardinale, Ruhreier Mit Perersilie, Coupé President A La Roy W. Cooley, Fresh Strawberries (In Season), Dessert Glace Surprise, Sabayon Des Antilles, Smoked Salmon And Scrambled Eggs With Asparagus, Green Turtle With Sherry Soup, Filet De Carrelet, Meli Melo Cocktail Edgewater, Gervais Kase Mit Brot Und Butter, Gr. Bohnen, Erbsen, Spinat, Chambertin Clos De Bèze, 1959, Squab Chicken Half Euchyle, Rissoles Au Beurre Noisette, Paysanne Soup, Brunswick Slices, Cafe Au Lait, Lammcarre "Arabisch" Mit Englischem Senf Uberbacken, Sauce Colbert, Haricots Verts,

Zucchini, Spargel, Blaumenkohl, Paprikaletscho, Macairekartofflen, Fried Codfish Cakes Tomatoe Sce, Broiled Club Lamb Chop Combination (1), Croquette Of Lobster, Cream Sauce, Fleurie, 1989- Fleurie Is The Gentler, More Elegant Feminine Side Of Beaujolais. It Has A Powerful Bouquet And It Has The Ripeness Of Fruit, But It Has A Wonderfully Soft Texture, Smooth And Light On The Palate With Tingly Acidity That Leaves You Refreshed., Salmon Timbals, An Omelette With Ham And Onions, Country Style, French Fried Potatoes, Mosha-Mosha Salad, Creme A L'ivoire, Lamb Cutlets Nicoise (2) With Tomato Concassee And French Beans, Ananas P.P., Small Tenderloin Steak, With Mushrooms, Baked Supreme Of Turbot, Fin De Siecle, Olivette Potatoes, Salted Valencia Almonds, Private Stock, A.M. & C. , Tobacco: Cavendish, Light, Schloss Johannisberger, Riesling Wachstum Fuerst Von Metternich, Southern Cake, Onions, French Fried, Gateau Marquise, Schwarzbrot Mit Tatar Und Sardelle, Italian Chianti- Full Bottle, Box Sardines, New Sweet Cider, Milk, Per Glass , Waffles A La Mode, Frische Languste, Mayonnaise, Spring Lamb, Mint Sauce, New String Beans, Rheinpf. 73Er Durkheimer Feuerberg Portugieser Qualitatswein A.P.Nr., Pizza, Hot Fudge Or Cream Walnut Fudge, \*Apple Fritters Au Rum, Ca Lui: Brochette Of Swordfish With Angel Hair Noodles, Garnished With Crudites, \*Cold Half Chicken And Salad, Seafood Coquille, 0.10, Kalbsnieren Mit Champignon Sauce, Dinner Rolls And Butter, Acidophilus, Swedish Beef Steak With Onions, Mokka-Eis Mit Sahne, Oysters: Stewed, Boston Style, Batedan (Grilled Chicken, Mushrooms, Spinach, Noodles, Cheese), Paradise Chicken Sliced White Meat Chicken, Red Bell Pepper, And Watercrest Sauteed With Hot Szechuan Sauce.,

Crab Meat With Lettuce Salad, Special Dressing  
(Individual), Bass's Ale, White Label Pts.,  
Mushrooms, Fried, Fresh And Canned Fruit Plate  
With Cottage Cheese, Saratoga Chips, Coupe Aux  
Fruits De Mer Neptune, Macaroni Soup,  
Hammelkeule Gedampft Mit Gabneusause, Coupe  
Pralinee, Fillet Of Bass, Touraine, En Coquille, Hoyos  
De Monterey Perfectos, Stuffed Deviled Crab (1),  
Broiled Mackerel - Maitre D'hotel, Eggs Benedict,  
Eclairs, A La Creme, Fried Whitebaits And Onions,  
Sauce Remoulade, Irroy, Brut Special, White Fragrant  
Boquet, Fried Turkey Hash, Heidseick, Bols  
Orangen-Bitter 39 Vol.%, Buttered Vermicelli, Deutz  
And Geldermann's "Gold Lack" Brut, Tomato Soup,  
With Rice, Dindonneau RôTi Cranberry Sauce,  
Annual Dinner, Fresh Spinach And Egg, 1995  
Brouilly Château De La Chaize Beaujolais, Omelet  
Aux Crevettes, Iced Honeydew Melon (Additional),  
Broiled Steak Neapolitaine With Vegetables,  
Frostfish, Sauvigny, Veal Cutlet Breaded With  
Spaghetti, Mixed Sea Food, Fried Oysters, Scallops,  
Smelts Rasher Of Beechnut Bacon, Salad Brusselloise,  
Pan Fried John Dory Filets On Isreali Cous Cous With  
Fresh Organic Black Berries And Champagne Butter  
Sauce, Har Que -- Fried Shelled Shrimps, Canton  
Style, Chipped Beef On Toast, Cream Sauce,  
Tutti-Frutti Eis, Pure Milk, Large Glass, Sliced Breast  
Of Turkey Platter, Polnischer Wodka "Zubrowka",  
Boiled Kennebec Salmon, Hollandaise Sauce, Parsley  
Sauce, Cold Sea Food Platter Consisting Of Crab  
Flakes, Shrimps, Half Cold Lobster, Potato Salad,  
Bread And Butter, Croze Rhone Wine, Red, Omelette  
Celestine Soufflee, Chapons De Mans Tynedale, 1/2  
Helgolander Hummer Nach Grobe Ab, O'brien'S Pie A  
La Mode, Turkey , Caviar On Toast, Rudsheimer,  
Cantaloupe With Arennder Ham, Oyster, Pan Roast,

RüHrei Nach Balzac, Groseilles A Maquereaux Ou  
Cantaloupe Epicees, Coconut Pie, Ox-Tongue,  
Muscadine Punch, Lamb Chops From The Rib,  
Philadelphia Whiskey, Kalt Ochsenzunge, Les  
Carottes A La Vichy 3/-, Broccoli With Cheese Sauce,  
Tartelettes Aux Champignons, Omelettes With Ham  
Or Bacon, Chamisso, "Pale" Port, Playing Cards-  
Playing Cards With Full Color Western Scenes \$1.00  
(Standard Or Bridge). Regular Playing Cards 50C And  
70C., Corn Cakes With Rich Syrup, Strawberry  
Moscovite, Oysters - Boston Stew, Beef Tenderloin  
Minute, Bordelaise, Pickled Lamb's Tongue On  
Lettuce, Sea Food Salad, St. Julien Domestic White  
Wine, Apple Roll, Alsatian Style, Ham Glace, Au  
Madere, Eisbecher Mit Fruchten Und Likor, Beets On  
Butter, Guckenheimer Rye, Fried Tom Cods, Gelee A  
La Menthe, 1976 Mumm Cordon Rouge, Canape A La  
Russes, Service Special, Lamb Chops With Mashed  
Chest Nut, Fried Queenstown Eggs, MairüBen,  
Bratwurst Mit Rosti, Holland Gin, Punch, Sweetbread,  
With Peas, Gordon & Co.'S Dry Gin, Cotelettes  
D'agneau Petits Pois, Bromo Seltzer, Per Glass, Bass  
(Pale) Dagger Brand, Le Poulet Grille A L'americaine,  
Red Brand Minute Steak, Forestiere, Marquis De  
Riscal, Roquefort Cheese And Jelly, Bar Le Duc And  
Gervais, Cold Halibut Parisienne, Crab Flake Salad A  
La Brighton, Scrambled Eggs And Sausage, Merlot  
Alba Del Ticino, Pheasant, Apple Saiat, Penne Con  
Pollo E Funghi - Penne With Roasted Capon, Sundried  
Tomatoes Roasted Almonds, Shiitaki Mushrooms,  
Tomato Broth And A Hint Of Mascarpone Cheese,  
Boiled Kennebec Salmon Wiht Sauce Hollandaise,  
Astor House, Sparkling Catawba, Poland Water Splits  
.20, Cheese-American, Himbeer Gelee, Vanille Sauce,  
Romaine And Grape Fruit Salad, Oeuf Coolidge,  
Junge Tauben, Compot., Hot Chocolate W/Milk,

Omelet Currant Jelly, Bar De L'ocean Roti A La Chablisienne, Filet Mignon En Casserole Rossini, Tenderloin Steak, With Potatoes And Vegetables, Hausgem. Schweinskase Abgebr./Mayonnaisesalat, Roast Delaware Chicken, Fish Chowder., 1/4 Ltr. 1960Er Kalterer See Auslese - Klosterhof (Tirol), Mou Goo Guy Pan (Boneless Chicken With White Mushrooms), Broiled Guinea Chick (Half), Sliced Fresh Peaches In Port, Ehret's, Calf's Brains Bread, Tomato S'ce, Smoked Beef, Scrambled Eggs, Fr. Hollender Co., Marzenbrau, Light Beer, Egg, Ristori, Larded Fricandeau Of Veal, Sauce Ducelle, Boiled Gaspe Salmon, Victoria, Potato Persilée, Filet De Boeuf A La Radzewil, Canape Caviar, Pâtisseries Assorties, Ganeweissauer, Bacon With Brussels Sprouts, Pineapple Sundae With Cake, Laks Dampt I Hvidvin M. LøG, Tomat, Agurk, Oliven, Champignons, Rejer Og Sur FløDe, Rissole, Grapenut, With Milk, Taylor- Sparkling Burgundy, Corn Flakes, Large Pitcher Of Cream And Milk, Crab Flake Salad With Mayonnaise, Muenchener Loewenbraeu, Beer, Gl., Roast Beef Prime Rib, Roast Native Tom Turkey, Apple Dressing, Cranberry Sauce, Sweet Potato, Oeufs D'aloise, Maitre D'hotel Au Petit Sale, Steinpilze In Mayonnaise, Liver Balls, Sauerkraut And Mashed Potatoes , Egyptian Deities, Cream And Roquefort, Salade Mercedes, Onion Soup GratinéE, Frizzled Beef With Scrambled Eggs, Tostadas De Queso, Zitrone Natur Mit Flasche Sprudel, English Muffins, Hot Or Cold, Two, Sweetbread Braise, Macedoine, Fresh Trout From Our Own Tank, With Creamed Horse-Radish And Butter, Deep-Dish Gooseberry Pie, Cup Clam Broth, Deuner Kebab On Toast With Yoghourt Sauce, Planked Whitefish; En Bordure, English Chops, Brace, Diced Assorted Fruits, 1955 Chateau Pichon Lalande Pauillac, Swordfish Steak,

Broiled, Cold Leg Of Lamb, String Beans And Potato Salad, Banan Nutro, Sardines, Tomato Sauce, Fisketunge A La Joinville, Four Of Clams And Four Of Oysters, Panache De Legumes, Manhattan Cocktail, Half Pint Flask, Omelet, Confiture, Asparagus, French Colossal, Filet Of Iceland Herring In Wine Sauce, Sliced Bermuda Onion, Saure Zwiebeln, Fried Plumb Pudding, Hard Sauce, Asparagus, Vinaigrette Or Hollandaise, 1898 Haut Barsac, Roast Brussel Chicken, Roast Prime Beef, Demi Glace, Fillet Of Sole, Chauchard, Zeltinger, Deinhard & Co. Moselle Wine, Mussels Marinara, Asparagus Tips, Medallions Of Veal Oscar, Center Cuts Of Veal Tenderloin, Sauteed In Butter And White Wine, Surmounted With Sauce Bearnaise And Dungeness Crab Legs, Served With Vegetables, Miller's Highlife Beer, Broiled Sea Scallops Flavorful And Broiled To Perfection. En Casserole, Preserved Canned Peaches, String Beans Salad, Fried Fish, Butter, Stuffed Sole Filet Of Sole Stuffed With Ground Shrimp In Lightly Butter., Consomme Vert Pre, Tartar Med Agg, Individual Jam, Sirloin, For Two, Mount Vernon Rye Whiskey, Glass, Filet Of Flounder, Marguery, Cold Souffle Of Tomato, Fresh Trublueberry Pie W. Cheese, Tartar Of Dutch Herring Or Tartar Of Fresh Salmon, Gebackener Camembert Mit Preiselbeeren, Gebackener Petersilie, Schwarzbrot Und Butter (Deep-Fried Camembert With Cranberry Sauce, Fried Parsley, Bread And Butter / Camembert Au Four Avec Airelles, Persil Frit, Pain Et Beurre), Cold Aloyau Of Beef, Shell Roast Little Neck Clams, 1975 Chateau D'yquem Sauternes, Leg Of Mutton Caper Sauce Spinach, Broiled Sweetbreads On Toast With Bananas, Pineapple Fritter, Sweet Potatoes, Minute, Oyster Soup, A L'americaine, Sweet Bread Croquettes, California Mammoth Olives, Supreme Of

Chicken Jeannette Or Virginia, Brabanconne,  
Omelette With Turkey Liver, Brandy (Imported) Sour,  
Half Broiled Spring Chicken With Corn Fritters,  
Bacon To Order, Mushrooms, Fresh, Rack Of Lamb  
En Casserole, Bourgeoise, Caffe Pizzicato A  
Pick-Me-Up As An Aid To Digestion Or An  
Aperitive. (Caffe Espresso And Fernet Branca.),  
Sparkling Burgundy Vercherre Co, Splendid Rose,  
Crabmeat Salad, On Bun, With French Fried Potatoes  
'N Salad, Moet & Chandon Champagne, Qt., Chianti  
Melini White Cap, 1931, Small Steak Onions And  
Hashed Brown Potatoes, Lemon Ice Cream & Lady  
Cake, Chicken Scalloped, La Lettue Du Kentucky Et  
L'avocado Chiffonade, Lobster Cantonese - Lobster  
Tail In The Shell With Egg And Bean Sauce, Petit  
DéJeuner Complet, Un Oeuf, Salami Hongrois, Jus  
D'orange, Planked Sirloin Steak, Extra Per Person,  
Blinis CrèMe, Calvert, G. H. Mumm's. Ex. Dry,  
American , Glazed Breast Of Veal, Boiled Pig's Jowls  
And Spinach, Stuffed Breast Of Veal Au Jus,  
Cigarettes, Egyptian Arabs No. 1, Soft Shell Crabs  
Saute Amandine, Croute Au Pot Soup, Raw Oysters,  
Half Doz, Chef's Mixed Green Salad Bowl De Luxe,  
Cold Assorted Meats (For 1) With Potato Salad,  
Champagne Varies, Roast, Saddle Of Mutton Currant  
Jelly, Raspberries., Peperoni Sivigliana, Rex Sole  
Saute, Amandine, New Cauliflower Au Grati, Whole  
Fried Chicken With Spanish Sauce, Quenelle And  
Mushrooms Patty, Cocktail De Crevettes, Finest  
Beluga Malossol Caviar, Per Portion, Cafee GlâCe,  
Chicken Warmein, Young American Cheese, Roast  
Prime Ribs Of Beef, One Slice, Broiled Bluefish,  
Lyonnaise Potatoes, Rossolnick Aux Agourtzamis,  
Lende , Plate, Calverts Special Reserve, Choice New  
York Shell Steak: Captain's Size (16 Oz.) Or First  
Mate's Size (12 Oz.), Gruner Salat, A L'estragon,

Whole Baby Lobster, Mayonnaise Dressing, Egg Salad, La Couste De Veau Luptee, Enchiladas (3) - Breast Of Chicken Enchiladas Served With Red Sauce, Cognac Fine Pale, Otard, Dupuy Co., Cape May Salt Oysters, RomanéE Conti 1965, Noisette Of Canada Lamb, Peary, Steinhager Urquell 2 Cl., Filet Mignon On Toast, Mushroom Caps, Blackberry Liqueurs, Jack O'lantern Salad, String Beans Saute Au Gratin, Terrine Nudelhuhn, Eierkuchen Mit Feinen KräUtern, Boned Royal Squab, Veronique, The Grill-Time Required For Service, Twenty Minutes, Garniture Fresh Mushrooms, Peches Frappe, Turban Of Rice Armoricaine With Goujonnettes Of Sole And Halibut, Cape Cod's, Reh -Pfeffer, "Jagerart", Eierspatzli, Sandwiches, Club, Sauterne 1Ere, Rice Croquettes, Parisienne, Tea & Coffee, Champagne: Perrier-Jouet, English CuvéE 1952 Brut, Finnan Haddie Stewed In Cream, Scrambled Eggs, With Island Tomatoes, No Extra Charge For Brown Gravy With Steaks, Chops, Cutlets, Etc, Broiled Opakapaka, Maitre D'hotel, Cole Slaw Salad, Granat-Salat Mit Mayonnaise, Consomme With Noodles Or Matzo Ball, Eggs Poached, Lafayette, Sonne Asiens, Gruntee Mit Maracuja, Kraftig, Gin Tonic (Orig. Schweppes London), Tournedo A La Cocarde, Vanilla, Strawberry Or Chocolate Ice Cream, Mavrodaphne Wine, Laxmajonnas, Daiquiri Porto Rico, Le Hommard En Belle-Vue, Huitres Sur Coquille, Sauce Mignonette, Boiled Turbot, Parsley Butter, Sauce Hollandaise, Kromeskies Of Fish, Pepperonis, Fresh Ground Jumbo Sirloin Hamburger- Served On Roll With French Fries And Pickles, Marinated "Maiden" North Sea Herring/Onions And Heavy Sour Cream, Poulet Frit, Maryland, Soups: Oyster Stew, Claret, Urbana Wine Co., St. Ives, Madeira.Emperor Of Russia 3 50, Limonen Marinade, Filettopf "Hotel

Berlin" Mit Kartoffelbrei, Pan Fried Succulent Chicken, Choice Of Baked Or French Fried Potatoes, Tossed Salad Or Cole Slaw, Bread And Butter, Urbana Wine Co. Gold Special Dry, Omelet With Tomatoes, Echte Schildkrotensuppe Lady Curzon, Absinthe, Suisse, Bacardi White Label Rum, Chaufroix Varies Renaissance, Pasta Alla Scoma With A Clam Sauce Prepared To Order Al Dente, Huckleberries With Cream, Shanghai Sling, Conserve: Abricots, Of Subtle Elegance And Originality., Volnay, Calvet & Co., (Con't) French Fried Potatoes, Cole Slaw, Choice Of Dinner Desserts, Rolls Or Bread & Butter, Kugler's "7" Variety Coffee, Dorothy Kilgallan Tongue, Turkey, Broiled French Toast With Pickle, Sago Custard, Milk Toast With Cream, Cabinet Riesling, 1879, Canope Muscovite, Deutsche Schnittbohnen, Jelly N' Butter N' Biscuits, Wafers, Lemon Chicken - Chicken Breast Coated With Egg Batter And Rolled In Water Chestnut Flour Then Fried Till Crispy, Served With Shredded Lemon And A Velvety Lemon Sauce., 1 Portion Gekochter Schinken Mit Butter, Gewurzgurke, Galantine Of Capon, Salad Andalouse, Cabernet Riesling Sauterne, Apricot Juice, Heart Of Celery Meuniere, Cold Rack Of Lamb, String Bean Salad, Fried Whiting, Tomato Sauce, Roast Potatoes, Truffled Boned Capon, Gem. Kaseplatte Mit Butter Und Brot, Egg-Plant In Butter, Potatoes A La Strassbourgeoise, Jambon (Cold), Sweetbreads Fried, With French Peas, Dewars White Label Whiskey, Bot., Whisky Or Gin Cocktail, Roast Beef Au Jus, Tutti Fruitti Ice Cream, Fraises Melba, Chateau Brane Cantenac 1959, Striped Bass Belle Meuniere, 12 Stuck Holld. Imperial-Austern 6/0 Mit Toast Und Butter, Fowl Ball - Home Made Turkey Salad And Breast Of Turkey, Shredded Lettuce, Tomato Slices And Mayo On Wheat Toast., Le Supreme De Volaille Marie

Therese, Croquettes A La Reine, Sparrisknoppar,  
Cotelettes De Dinde Aux Petits Pois, Oyster Patties In  
Bechamel, Creme Di Menthe, Chateau Roumieu,  
1959, Sausage Au Gastronome, "Anheuser- Busch,"  
"Rienzi," "Pilsener", St. George's, Braized Beef A La  
Benoist, Fancy Roast, Creamy Rice Pudding With  
Fruit, Caneton Braise A L'orange, Omelette Von 3  
Eiern, Native Bear Steak, Bigarade, Fried Sweets,  
Lamb Chop A La Nelson, Romadour, Sarvari, Vin De  
Graves Duranton, Tartar-Beefsteak Mit Butter Und  
Brot, Plum Pudding A L'anglaise, Lamb Chop Vert  
Pre, Grape Juice Pint, Scrambled Eggs, Park Lane  
Sausage Cakes, Bacon, Tomato, Peas, Onions,  
Creamed, Extra Sirloin Steak ( For Three), Eisbecher  
"Reichshof", Kalbshirncremesuppe, Frogs' Legs  
RissoléS Royer, Helados Pina, Omelet, Plain, With  
Cheese, Ham, Jelly, Parsley And Tomato, Fried With  
Bacon, Macaroni Pudding, Lemon Sauce, Sherry.  
Stephen Price's Brown, Sorbet, Rhum, Fry, Blue  
Points Oysters, Veal Steak With Mushrooms,  
Piemontaise, Decaf French Roast, Pomeranian  
Smoked Goose Breast, Glace Vanille Avec Gaufrettes  
Bretonnes, Clam Bouillon, Hot, Cup, Clam Chowder  
(3 Clams), Montebello, Brut Vintage 1928, Steak  
Sandwich (Tenderloin), Cheese With Toasted Wafers,  
Vanille Rahm-Eis, Cold Fisherman's Platter, Half  
Maine Lobsster, Crabmeat, Shrimps, Clams On Half  
Shell, Omelette A La Celestine, Half, Kaffee Verkehrt  
- Mehr Milch Als Kaffee, St. Veran. Thevenin White  
Wine, French Bottled 1983, Medallion De Bass, Sauce  
De Homard, Chicken Patty, Single, Chicken Essence,  
Hot, Crow Whisky, Boil Oysters On Milk Toast ,  
Extra Oyster Stew, Nevada Veal T-Bone Steak, Drawn  
Butter, Pate De Veau Et Jambon, Ouefs Brouilles Aux  
Tomates, Cucumber Chips, Whiskey-Hunter, Half  
Broiled Chicken, Corn Fritter, Boiled Salmon, Melted

Butter, Mousse De Foie Gras, Wheatena, With Cream,  
Vat 69 Mit Soda, Bardiertes Masthahnchen  
Hausfrauen Art, Grape Juice Lemonade, Mixed Drink,  
Oatmeal With Bottle Of Milk Or Large Pitcher Of  
Cream, Young Chow Lo Mein, (Each Additional One,  
5 Cents)., Planked Delaware Shad, Roe Sauce,  
Cucumbers, Bellevue, New Potatoes, Parisienne,  
Kreeft In Newburgsche Stijl Met Paddenstoelen, Geo.  
Goulet, Brut, Notre Traditionnel Poupeton De Fleur  
De Courgette Aux Truffes Noires De ValréAs, Beurre  
De Champignons, Fresh Artichokes - Sauce Francaise,  
Filets De Sole Americaine, Tournedos Of Beef, West  
End, Wente Bros. Livermore Vin Rose, Cafe Noir,  
Glendale's Boneless Sirloin Steak, Gibraltar Fish,  
Butter Sauce, Peper Heidsick, Vieux Cognac, 1842.,  
Saddle Of Lamb En Chevreuil, Sauce Grand Veneur,  
Cold Roast Ribs Of Beef, Whiskey Flip, Soup And  
Salad, Enchilada, Pie Or Pudding, Coffee, Tea, Wine  
Or Beer, Half And Half Fry, Fresh Mushrooms,  
Francaise, Crepes Orientale, Eschenauer Chateau  
Margraux Red Wine, Stekt Rapphons, Surkal,  
Potatispure, Œufs Froids VivandièRe, Okra Broth,  
Hot, Teal & Orange Sauce, Stewed Kidney, Marchand  
De Vin, Extra Sirloin Steak, Bearnaise Or Bordelaise,  
Heitz Cellars - Martha's Vineyard 1976, French Green  
Pease, Olives Vertes, Broiled Mullet., Cailin Ban  
Punch, Cold Roast Rib Of Beef, Potted Meat Balls En  
Casserole, Varnishkes, Vegetable, S. S. Pierce Cider,  
Cocoanut Blanc Mange, Fresh Cottage Cheese,  
Huhnerbruhe Mit Einlage, Boston Baked Pork And  
Beans, Bach, Sliced Harvard Beets, Consommé à La  
Maintenon, Quail A L'egyptienne, Four Roses  
Bourbon Whiskey, Bangkok Sea Food - Shrimp, King  
Crabmeat, Scallops, Squid, Bean Threads And  
Chinese Vegetable, Boiled New Sweet Potatoes, Roast  
Chicken, Vegetable, Sweet Potato, Vol Au Vent,

Regence, Tomaattikeitto - Cream Of Tomato Soup, Filet Of Beef, Renaissance, Neufchatel Bar-Le-Duc Jelly, Jumbo Crab Flake, Ravigotte And Tomato Salad, Sherbet Au Rhum, Fried Oysters, Fried Sweet Potatoes, Virginia Ham, Shrimp Cocktail, 20Th Century, Emince Of Chicken In Cream A La King, Coupes Century, Ratner's Special Combination Platter Slices Of Sable Carp, Smoked Whitefish And Nova Scotia Salmon, With Cream Cheese, Lettuce And Tomato Garni, Petits Pains, Celery Salad (French Dressing), Tongue Braise A La Danoise, We Use Tetley's Celebrated Teas--Fresh Made With Every Order, Horlick's Malted Milk (F.S.L.), Cailles Grille, Roast Quail, Strasbourgoise, Mignon Of Filet Of Beef, ChéRon, Creamed Mushrooms Under Glass, Sea Food Platter Consisting Of Crab Meat, Shrimp, Lobster And Lettuce, Root Beer Milk Shake, Squab Guinea Hen Roasted, Currant Jelly, Fish, Boiled, Parsley Sauce, Le Saucisson Chaud, Pommes à L'huile, Concombre à La Crème, Dindonneau Froid, Ostriche Native, Punch, Pennsylvania, Chateau Margaux, 1905, Concombres Marinees, Croquettes In Cream, Ruffino, Cabreo Il Borgo, Sotungefilet A La Chef Meunierestegt, Julienneskaret Sotungefiletter, Med Pimentos, Rejer, Champignons, Ris Pilaw, Ostindisk Karrysauce Fried, Julienne Chopped Filets Of Sole, With Pimento, Shrimps, Mussels, Rice Pilaw, East Indian Currysauce, Veille Cure De L'abbaye De Cenon, French Fried Potatoes, Tomato Filled With Cottage Cheese, Toasted Wafers, Sliced Cucumber With Lettuce Salad, Boiled Striped Bass, Hollandaise, Tomatoes With Cucumbers, Burgundy Wine (Glass), St. Gahnier (Chicken Livers, Carlou, Tomatoes, Cives, Herbs, Cheese), Les 6 Huitres De Zelande, Squab, Bourgeoise, Ginger Ale (Per Glass), Cider, Motts Russet, Filet De Boeuf A La Forestiere, Chateau

Pacheteau, Lafite, Hibbert's London Brown Stout, Pints, Consommé De Volaille En Tasses, Oysters, Boston Style, Pesce In Casseruola, Couronne De Glace Jubilé, Café Glacé, Faisan Roti Froid, Williamsbirne 40% 2 Cl, Fruit (Per Person), Concord, Niagara Or Delaware Grapes, Whole Grouse, Mousse Of Liver With Truffle, String Beans Vinaigrette, Soft Crabs, Broiled, Roast Stuffed Squab Chicken Au Jus, Vanilla Ice Cream , Sandwich: American Cheese, Sea Moss Blanc Mange, Healy's Oatmeal Muffins, Potatoe-Soup With Croutons, Riz Nature, Breat Of Guinea Hen With Braised Celery, Ragout Of Calf's Head Financiere, Filetto Di Manzo Alla Bernaise, New Asparagus, Appetizer, Scotch Marmalade Fritters Au Curacoa, Ravioli Parmesan With Meat, Bolognaise, Milanaise Or Tomato Sauce, Offley Forester Ltd Oporto, Extra Port, Frische GemüSe Suppe, Home Made Cannelone Gratine, Sorrento, Vermouth Cinzano Dry Weiss, Juice, Puree Of Yellow Peas Aux Croutons, John Begg Blue Cap Scotch Whiskey, Tortellini, Cold Sea Food And Celery Salad In Tomato Coronet, S. O. P. Brandy, 1858, Roast Canvas-Back Duck, Chardonnay - Mount Eden Vineyards 1995 (Edna Valley) Vini Bianchi Americani, Gateaux Marquis, Grosses Eisbein Mit Erbsbrei, Sauerkraut Und Dampfkartoffeln, Veuve Clicquot-Ponsardin Carte D'or Brut , Romaine And Peach Salad, Fingersandwiches Real "British Style" (3 Pieces), Small French Steak, Frogs' Legs, Provencale, Lettuce Salad, Mayonnaise Dressing, Lamb Chops, String Beans, Hamburger Roast, Current Jelly, Schalk's Beer, Sago Blancmanger, Whole Wheat, Sherry, Royal Pale, Kartoffel-Puffer - Kronsbeeren, Brown Bread., Bratwurst Mit Kartoffelsalat Oder Brotchen, Half Milk-Fed Spring Chicken, Roasted On The Spit, Sage Dressing, Poussin Roti En Cocotte,

Soft Clams With Oyster Crabs, Broiled Salmon, 1  
Slice Of Bread With Fried Mushrooms, Oatmeal Or  
Rice With Butter, Syrup Or Honey, Brandy Or Scotch,  
Nut Brown Potatoes, Castaneas, 3 Spiegeleier Oder  
Ruhreier Mit Schinken, Bratkartoffeln Und Salat, Gua  
Ying, 1 Glas Apfelsaft, Choix De Conserves  
Francaises Et éTrangèRes, Steak De Veau Garni,  
Hanseaten-Spezialtopf: 3 Kl. Filets, Champignons,  
Tomaten, RüHrei Und Bratkartoffeln, La Coquille St  
Jacques Gratinee Nantaise Ou Poelee Provencale,  
Steinpilze In Mayonnaise, Jumbo Green Olives,  
Hidsick Champagne, Calf's Sweetbread With  
Tomatoes And Bacon, Calf's Head,, Kingfish Duglerc,  
Coffee Parfait (In Brick), G H Mumm's Brut (Green  
Lable), Compote De Reines-Claudes, Black Currant  
Jellies, Tenderloin Steak Sandwich - A Tournedo Cut,  
Broiled And Served On Toast With Salad And French  
Fries, Pigs' Feet, Breaded, Eclair Glacé Au Moka,  
Corned Beef Hash, Browned, Soupe De Tortue, Les  
Escargots Farcis à La Bourguignonne, Crab Meat A  
La Manners, Broiled Squab Aux Petit Pois, Raunkohl  
Mit Bragenwurst, Dampfkartoffeln, Frog's Legs  
Burgundy, Baked Spanish Mackerel, Bercy, Risotto  
Mit Frischem Schwarzen Truffel, Fresh Vegetable  
Soup, Julienne, Sicilian Custard, Cottage Pudding,  
Wine Sauce, Certified Milk, Jar, Grilled Filet Of  
Salmon Trout, Tartar Sauce, Shoestring Potatoes,  
Gerauch Lachs Und Aal, Bismarck Herring With  
Boiled Potatoes, Salads, Extra Fine Herbs, Selected  
Spring Lamb Chop(S), Cherry Stones, Bowl Custard.,  
Veau A La Hongroise, La Cueilloite De Freises En  
Chemise, Roast Pennsylvania Capon, Cranberry  
Sauce, New Baby Stringbeans, Imperial Sweet  
Potatoes, Crab Meat, Newburgh, Bacalao A La  
Mexicana, Piel Bros. Beer Per Bottle, Lalla Rookh Ice  
Cream, Deviled Crabs, Saratoga Chips, Ice Cream,

Peach, Porc Chop With Apple, B & G Beaujolais Red,  
Appetizer Sandwich A La Woolworth, Spinach  
Enchilada, Marrow Beans Sweet Corn Salsa, Red Bell  
Pepper Sauce, Jos. Schlitz's Milwaukee Beer, 1950Er  
Mehringer Lay Riesling Wachstum Weingut J.Loskill  
(Mosel), Boiled Potatoes., Beignets Soufflees Au  
Sabayon, Paprika- Oder Rahmschnitzel, Spatzle,  
Verschiedene Salate, Filet Of Sole Au Vin Blanc,  
Sebastiani Brut California, Cold Ballotine Of Chicken,  
Hockheimer Rhine Wine, Roquefort Cheese  
Sandwich, Strawberry Preserves, Glaces Assorties,  
Omelette Portugaise, Roast Southdown Mutton (Rare),  
Green Corn, New Potatoes, Baked Sea Trout, Figaro,  
Pimiento Omelet, Cabbage Salad, Yellow Perch A'la  
Meuniere, Mendel's Coffee, In 1 Pound Tins,  
Tournedos D'agneau, Puree Marrons, Saumon Au  
Champagne, Calvet Red Spark Burgundy, 1928,  
Manhattan (Dry), Xxx Cream Ale, Mug, Mouton  
Cadet Blanc, Bordeaux, Larose Red, Paprikas Tiszai  
Harcsaermek Serpenyoben Sutve, Kerti Fuvekkel  
Izesitett Metelttel, Consomme, Printaniere, Royale,  
Calf's Brains And Scrambled Eggs On Toast With  
Bacon, Amychili W/Meat & Beans (Seasonal)  
W/Cheese, Swiss Cream Cheese, Port Du Salute, A  
French Culture Cheese Served With An  
Accompaniment Of Red Currant Jelly,  
Huhnerkraftbruhe, Russian Hill Soup Jellied  
Consomme, Sour Cream, And Imported Fresh Caviar.  
Created For Our Neighbors On The Next Hill., Salmon  
Filet With Lemon & White Wine, Mousseline Of  
Ham, Sauce Madere, Nouilles Au Beurre,  
Drei-Lander-Holzsteller Mit Apfelmeerrettich, Suen  
Choy Gong: Pickled Mustard Green, Egg,  
Mushrooms, Meat, Glaces Maison, Cafe, \*Fresh Calf's  
Liver, Sauted In Butter With Grilled Bacon, Vegetable  
Of The Day, Poitrine De Porc Grillee Munichoise,

Chicken Pie (Cold), Solomillo A La Parrilla, Kalbe  
Wildeute M. Trauben U. Mandeln, Dry Cereals With  
Fresh Cream, Poulet Reine Roti Grosson, Smith's  
Guava Jelly In Individual Jars, Roastbeef Trimmed,  
Escalope De Foie Gras Aux Champignons, Frischer  
Stangenspargel Mit Sauce Hollandaise, " For Party,  
Broiled Or Fried Ham Or Bacon With 2 Fried Eggs,  
Rostbraten Mit Bratensaft, Bacon Omelette, Potatoes,  
Von 18.00 Bis 22.00 Uhr, Heart Of Artichoke Salad,  
Bordeaux: St. Julien, 1889 Vintage, Red, (Rolls And  
Butter Served With Above Orders), Gestoofde  
Kabeljauw, Strawberry Fruit Ice Cream, Chocolate  
Pecan Pie, Steak A La Minute, O'brien Potatoes, Hazel  
Marmalade Orange Or Pineapple, Coquille Nicoise,  
Almaden Johannisberg Riesling, Bread, Crackers, Etc.  
With Small Jug Of Cream, Punch St Nicholas, Crabes  
Farcis A La Bostonienne, Glaces Fantaisies Variees,  
Ivanoff Imperiales Cigarettes, Sirloin Steak, Mixed  
Green Salad, Veal Kidney Broiled With Bacon,  
Broiled Half Grapefruit Ausherry, Moet & Chandon,  
White Label, Bing Cherry Sundae, Tomato Surprise -  
Potato Chips - Rolls - Coffee, The Chef Recommends,  
Imported Dubonnet, Bernkasteler Deinhard 1958,  
Langenbach 1942Er Extra Dry, Bismarck Herring,  
Potato Salad, Lyonnaise Potatoes, Hashed, Lamb Chop  
Suey, Halibut Sauce Hollandaise, Poitrine De Dinde  
Farcie, Berenice, Hot Roast Meat, Tuna Fish Salad  
With Potatoes And Cole Slaw, Cherrystones , Forelle  
Blau Mit Zerl. Butter, Dublin Bay Prawn Fritters, Filet  
Of Striped Bass, Sauce Hollandaise, Venison Steak  
"Titania", Croquettes, Konigen Art, Homantaschen,  
Rum Omelet, Breaded Deep Sea Scallops, Tartar  
Sauce, French Fried Idaho Potatoes, Crisp Cole Slaw,  
Rolls And Butter, Animelle Al Burro Con Funghi,  
Decaf French Roast, Steamed Cranberry Pudding,  
Hard And Brandy Sauce, Is Coupe Norvegienne,

Sherry.Harmony, Brown - 2 00, Chicken Chop Suey,  
Choice Of Chicken Egg Drop Soup Or Chicken  
Noodle Soup, Boiled Rice & Tea, Magnolia Ham,  
With Potato Salad, Cornas (Red) '98, Veloutine Aux  
NympheS, La Charlotte Aux Fraises, Vinegar And Oil  
Dressing, Dairy Platter (Sliced Lake Sturgeon, Nova  
Scotia Salmon, Cream Cheese, Tomatoes And  
Lettuce), Rum Daisy Jamaica Rum, Grenadine, Lemon  
Juice, Fruit, Chianti Bertolli, Red, Italy, Und Jetzt  
Einen Kostlichen Kaffee Oder Einen Starken  
Espresso, Omelettes Au Kirsch, Chicken- Hungry,  
Inquisitive, Primitive Man First Brought The Chicken  
Out Of The Jungle Around 600 B.C. For Centuries  
Man Considered The Chicken So Ideal For Eating  
That He Was Content With The Bird Just As It Was.  
Man Is , However, Not Happy Until He Makes A  
Good Thing Even Better. The Modern Chicken Is A  
Far Cry From The Ancient Jungle Hen., Fruit Frais En  
Suprême, Les Pommes Mascotte, Munich  
Weibwurste, Puree Of Yellow Split Peas Soup, Fresh  
Fruit Sorbet, Filets Mignons, Sautee, A La Bordelaise,  
Fried Eastern Scallops With Bacon, House Wines,  
Lorenzo Marinade, Chopped Steak With Onions,  
Lemonades, Soda, Red Bordeaux, St. Julien, 1889  
Vintage, Supreme Of Sea Bass, Bonne Femme, Café  
Calypso (After Dinner), Le Poisson Du Jour Du Chef,  
Consomme Semoule, Roti Cailles, Cake, Shad Or  
Shad Roe, Le Jambon De Virginia, Alexandra, Chow  
Mein, Calves Liver Berlinois Onion & Apple,  
Saintsbury "Reserve", 1995, Carneros, A Variety Of  
Fine Hors D'oeuvre From Nata Lee, Philadelphia  
Squab Roasted In Casserole, Veal Broth A L'anglaise,  
Pigeonsoup, Onion Sauce, Liver And Bacon, Brown  
Gravy, Consomme Pate D'italia, Straight Bone Sirloin  
Steak With Tomato Sauce, Sweet Potatoes, Fried Or  
Sautes, Creme D'asperges, Pastrana, PàTe Maison,

Currie Of Oysters With Rice, Sirloin Steak, A La Sam  
Ward, For Two, Home-Made Liver Pate, Potato Salad,  
Broiled Beechnut Ham, Baked Virginia Ham  
Samndwich, Steak A La Charles, Home Fried  
Potatoes, Little Neck Clam Stew With Cream, Sorbet  
Nicois, Saddle Of Veal, Romaine, Sirloin Strip. A  
Large Deluxe Preferred Cut, Tomato Surprise With  
Chickne, Chicken Saute, Bordelaise, Boiled Chicken  
Halibut, Sauce Hollandaise, Potato Persillee, Anchovy  
Toast, Mutton Chops (2), Tomato Sauce, Salads  
(Special Order), Roastbeef Au Jus, Potatoes A La  
Maitre, Buttered Eggs, Cap Giner Ale, Baked Clams A  
La Supper, Cold Cream Cyrano, Stuffed Artichokes,  
Today's Soup - Your Captain Will Inform You Of  
Today's Selection, Corn Fritters With Bacon And  
Maple Syrup, „I Guess I'll Have To Telegraph My  
Baby" Cebest., Macaroon Table-Piece, Le Tarte  
Maison, Breganze Di Breganze - Maculan 1995  
(Veneto) Vini Bianchi Italiani, Baby Shrimp With  
Pine Seeds, Dublin Porter, Imperial, Saumur  
Mousseux, Eggs, A La Benedictine (2), Cranberry  
Tartelettes, Walnut Ice Cream, French Fried  
Tomatoes, Meringue Glacee Panachee, Rivella Rot,  
Shanghai Chow Mein With Mixture Of Vegetables,  
Find Cut Roast Pork And Pickles, Bouchees  
Andalouse, Shirred Eggs With Little Pig Sausage,  
Bercy, Surtidos De Carnes Fria, " Selzer Or Soda,  
Kalbschnitzel "Metropol" Mit Stangenspargel  
Uberbacken, Salzkartoffein, Shell Oysters, 1/2 Doz. ;  
Dozen, Rudesheimer Enger Weg, Special Cut Beef  
Roast, Gordon Gin 2Cl, Scotch Kippered Herring  
With Fried Eggs, Chateau Dillon (Nath'l Johnston &  
Sons), Endive A La Grecque, Sweet Breads In Cases,  
Londonderry Lithia, Pints, Karpfen In Aspick, Le  
Consommé De Volaille En Tasse, Delaware Grapese,  
Vollmalzbier, Very Old, Baked Potato With

Condiments, Boil. Ham, Spring Turkey (Half),  
Broiled, Mo Gwoo Woey Gai, Coffee:Johannis,  
Chicken With Okra, Sam Ward, Green And Ripe  
Jumbo Olives, Roast Long Island Duckling, Bigarrade,  
Brussels Sprouts With Chestnuts, Veuve Clicquot  
Ponsardin, Vintage, Rolls And Butter , Two Lamb  
Chops, Two Boiled Eggs, Schweinekotelette Toskaner  
Art, Norwegian Rollmops, Seafood Newberg,  
(Crabmeat, Shrimp, Lobster With Sherry Wine And  
Cream Sauce), Whole Corn Sautes, Bar-Le-Duc Red,  
Fresh Fruit Supreme, Madeira Sauce, (Clam Or  
Oyster) Fritters, Plate Of Fresh Vegetables, Poached  
Egg, Fortified Beef Tea, Mysglyn "Mon Mam  
Gymru", Glace De Fraises, Pistache, Fried Cod's  
Heads And Port, Les CrêPes FlambéEs Au Grand  
Marnier (Pour 2 Pers.), Baltimore Club Terrapin, Pims  
Cups Nos. 1-2-3-4-5-6....., Grilled Young  
Bluefish, Maitre D'hotel, L'essence De Gibier Grand  
Veneur, Fried Smelts, Sauce Remoulade, Chianti, L.  
Aman, Southern Style Half Spring Chicken - Cooked  
To A Golden Brown - It's Delicious , London Life  
Cigarettes, Breaded Veal Steaks, Gold Seal (N.Y.),  
Broiled Spanish Mackerel, Maitre D'hotel, Spinach In  
Cream, Potatoes Julienne, Blackburn & Brooking's  
White Port, Gin Alexander Gin, White Creme De  
Cacao, Sandwiches On Toast, Extra, Fleur De  
Champagner, Pommard Siechel & F.F. French  
Burgundy Red (Med-Dry), Feves, Sweetbread Braise,  
Financiere, Domestic Sardines, Sliced Onion And  
Pickle, Showered Chicken With Ginger Sauce, Glas  
Tee Mit Sahne, Russisk Kaviar, Ristet Brod Og Smor,  
Pigenonneau ImpéRial, The King Cole Dinner: Hot  
Roast Sugar Cured Ham With Candied Sweet Potatoes  
And Cole Slaw Large Old Fashioned Strawberry  
Shortcake, Choice Of Beverage, Lilamast (Peas,  
Onions, Lettuce, Croutons, Cream Sauce), Apricot

Fritters, Glace Au Cognac, Virgin Mary, Petite Marmite Dauphinoise, Petits Fours De Fantaisie, à La Presse AméRicaine, Fresh Spinach, Chopped Creamed, Friday, April 26, 1901, Torpedo, Marine Breakfast: Choice Of Juice, French Toast With Maple Syrup, Bacon, Beverage, Finger Roll, Black Currant Tartlets, Chicken Salad, Grilled Bacon And Tomato, Mayonnaise, On Three Slices Of Toast, Country Sausage Mashed Potatoes, Fried Scallops Tartar, Let-T-Uce Indulge, Erdener Treppchen, Post Toasties, Bottle Of Milk, Ice Packed, Havana Cigars, Bolfe, Gaston De La Grange Napolean Cognac, G.O.P. Red Grape Juice, Bottle, Half Bottle, J. Calvet & Co, Chateau Yquem, Baked Rock Cod Au Gratin, Almond Jumbles, Shish Kebab De Luxe With Chicken Livers And Mushrooms, Moet Et Chandon, Dom Perignon, 1921, Fresh Chicken Livers Saute With Crisp Onions, French Fried Potatoes, New Green Peas En Casserole, Prime Ribs Of Beef With Croquette Potato, Buttered Beets, Graacher Half Schoppen Plain, Spring Lamb , Piper-Heidsieck, Roast Native Pheasant En Voliere, Currant Jelly, Bread Sauce, B & B (Benedictine & Brandy, Imported) Indv. Bottle, Iced Asparagus, Moscatel, Fried Dover Sole Belle Meuniere, Cucumber With Lettuce Salad, Cottage Island Soup, Stangenspargel / Mit Rohem Westfalischem Schinken / Zerlassener Butter Oder Sc.Hollandaise / Und Kartoffeln, Rahmkartoffeln, All Omelettes Are Made With Three Eggs And Are Served With Your Favorite Toast, Butter And Jelly As Well As Our Own Potato Pancakes., Madeira. Victoria,, Bluepoints On Shell, Doz., Aspic Von Zunge, Pollo Relleno Romeria, Lamb Steak, Sauce Colbert, Pea With Rice, Spargel-Creme-Suppe, Sole (Imported) Vin Blanc, Cold Sea Food A La Raul, Hickory Smoked Ham On Toasted English Muffin, Topped With, Pork Chops,

Two, Le Bonheur, Coffee Ice Cream, Cook's Imperial Champagne, 1/2 Bottle, Bottle, Monnet Cognac, Plain Fried Potatoes, Broiled Or Fried Spring Chicken Half, 1959Er Feller Marienlay Riesling Wachstum M.Julien (Mosel), Fresh Crab Meat Salad, Sweetbreads A La Newburgencaisse, Sour Cream Enchiladas, Coeur De Palmier, Chow Chow Pickles, Toasted Corn Flakes With Milk, Tenderloin Steak A La Stanley And Potatoes Au Gratin, Broiled English Mutton Chop And Kidney (1 Lb.) With Idaho Potato And String Beans Au Beurre (30 Minutes), Sirloin With Onions, Bearnaise, Riz Valencienne, Seafood Teriyaki Salmon, Crabstick, Shrimp And Scallop With Teriyaki Sauce, Swiss Almond Cake, Sautee Von Huhnerleber Mit Gefullen Oliven, Fried Eggs With Sausages, Sancerre Rosé 1937, CôTes D'agneau Mascotte, Salad, Watercress With Quail Eggs, Clam Juice, Iced, Basiled Vegetarian Ham Vigi-Ham (Soy Protein) Low-Cal Conjex, Fresh Soy Bean, Black Mushrooms In A Basil Sauce (Taro Spring Roll, Brown Rice), Puffed Wheat Or Rice, Potage Hollandaise, Guntersblumer Steinberg, Eggs Au Beurre Noir, Cervello Fritto Con Zucchini, White Rock Mineral Water, Pt., Dutch Herring, Broiled, Sliced Tomatos, Camembert, Par Personne, Rumpsteak Mit Krauterbutter, Delikatess-Bohnen Und Pommes Frites, Coffee Large Pot With Cream, Oeufs Solimene, Okolehao Punch (Gin, Cocoanut Milk And ? ?), Fresh Maine Lobster Foo Young, Chicken Croquette With Creamed Potatoes, Bardierter Fasan Grobjagermeister, Glace A La Japonaise, Omelette A La Robinson (Chicken Livers, Ham, Fresh Mushroom), Codfish, Parmentier, Sandwiches: Caviar, Mignon Of Lamb With Asparagus Tips, Prime Ribs Of Beef With Jus, Yorkshire Pudding, Shredded Horseradish, Ris De Veau, Bonnefoy, Stewed Kidneys A La Piquante,

Grilled Mutton Chops - Lyonnaise Potatoes, Loin  
Mutton Chops, (Tw0), French Pancakes Au Confiture,  
Curried Crab Meat With Rice, Home Made Rum  
Cake, Schweinekotelett Vom Grill Mit Krauterbutter,  
Salatteller Und Rostkartoffeln, Saddle Rock Oysters  
Baltimore Fry, Poached Fillets Of Brill, Dieppoise,  
Schweinebraten M. Kloss & Salat, Succotash In  
Butter, Crab Flakes, Potato Salad, Broiled Veal Chop,  
Little Neck Clams Broil With Bacon, Souffle  
Clementine, Schweinshaxe Mit Sauerkraut Und  
KartoffelpüRee (Knuckle Of Pork, Sauerkraut,  
Mashed Potatoes / Jarret De Porc Braised, Choucroute,  
PuréE De Pommes De Terre), Assiette De Sorbet,  
Shredded Chicken W/Chili Sauce, Cabinet Pudding,  
Sauce Au Fruits, Chateau Oliver, Jelly à La Chantilly,  
Kaninchenterrine Mit Waldpilzen An Kleinem Salat In  
Nussolmarinade, Omelette With Ham, Country  
Sausages, Philadelphia Ice Pudding, Prince  
Metternich's Cabinet, Grissini, Tomatoes And  
Cucumbers Salad, Schweizer Patisserie Stuck,  
Bernkastler Kueser Kardinalsberg, 1959, L. Roederer,  
Brut, Steinpilzsuppe, Boiled Rice Served With Tea,  
Specialità Settimanali, Sabato: Osso Buco Di Vitello  
Alla Gremolata, Smoked Salmon Omelet, Camembert  
(Full Cream), Gulyas, Piemento Farci, Pea Soup  
Farmerette, Plain Omelet, Half Cantaloupe A La  
Mode, Paupiettes De Kingfish Garnis De Crabs  
D'huîtres, Peach Melba, Scotch: Robinson,  
Fricandelles Au Jus, Drambuie, Cordial, Coupe  
Cerisette, Poussin En Cocotte, Cerises Noires, Boston  
Box Stew With Cream, Half A Spring Chicken, A La  
Maryland, Phosphates, Filet Of Pickerel, Lobster  
Sauce, Canada Spring Lamb Mint Sauce, Waldort,  
American Wine: California Sauterne, Gem. Salat,  
Stuffed Lobster, Virginienne, Grilled Breakfast Ham,  
Terrine Von Hausgebeiztem Lachs Mit Gerauchertem

Forellenmus, Boiled Fresh Haddock, Scotch Egg  
Sauce, Malmsey (Madeira), Vanilla With Sliced  
Peaches, Filet De Sole, Sauce Bourguignonne, Special  
Coffee (To Order), Per Cup, Bud Light, Apple  
Charlotte, Apricot Sauce, Bean Cake With Beef, Half  
Broiled Lobster, Hollywood No. 3, Frozen Cake,  
Plaza, Crabmeat And Smithfield Ham Saute, Broccoli,  
Whipped Potatoes, Kall Rostbiff Med Potatissallad,  
Meat Chow Mein, Corned Beef Hashm Poached Egg,  
Breakfast Only, Gruenhauser Maxim Herrenberg,  
Tenny's Dutch Cocoa, Saddle Rock Oysters, Boston  
Stew In Milk, Old Fashioned - Whiskey, Angostura  
Bitters, Seltzer, Potatoes, German, Oliven, Mixed  
Pickles, Gurken, Poulets Et Langues A La Gelee,  
Truite D'ecosse, Meuniere, Jamaican Coffee (W/  
Rum), Topped W/ Cream, Assorted Cocktail Crackers  
And Potato Chips, Fromage Gorgonzola,  
Ananas-Weinkraut, Bacon, Lettuce And Tomato,  
Mayonnaise Sandwich, Green Tea (Pot), Moet And  
Chandon's, Vermouth Cinzano Rosso, Ruhreier Mit  
Grillwurstchen, Californian Plums, Kartoffelsuppe  
Genfe Art, Fresh Comb Honey, Early Spring Lamb,  
Bermuda Rissolee, New String Beans, Cocktail:  
Americano, California Hock American Wine, Los  
Angelos Vintage, Sandwich Piquante: Imported Filet  
Of Anchovies, Chopped Egg Salad, Sliced Tomato,  
Crisp Lettuce, Russian Dressing, Hot Prime Roast  
Beef Sandwich, French Fried Potatoes, Mixed Green  
Salad, Choice Of Juice Or Soup, Dessert And  
Beverage, Strawberries, Whipped Cream, Assorted  
Compotes, Cynar, Mcnulty's Nova Scotian Oysters,  
Spaghetti, Marinara Sauce, Spring Lamb Au Jus Mint  
Sauce, Ger. Lachs, Filet Mignon Maison, Minted  
Fresh Fruit Cup, Rehrucken Badische Art, Spatzle,  
Champignons, Pabst's Milwaukee Export Beer Pint,  
Tarbuttschnitte Mit Tomaten U. Champignons In

Weiswein / Kartoffeln, Our Summer Pudding Served Traditionally With A Fruit Coulis, Toast Walterspiel, Coupe D'oranges A La White, Genuine Fresh Deep Sea Scallops With Tartar Sauce & Lemon, Melted Goat Cheese On Green Salad, Old-Fashioned Cured Va. Ham With Celery Salad, Roast Beef With Yorkshire Pudding, Verkades Mocca Sticks (A Light Wafer-Type Biscuit Flavored With Coffee) , Melon Reine D'or, Mejillones, Maryland Lump Crabmeat Salad, Eggs Chef Benedictine, Broiled Roe Shad, Maitre D'hotel, Ginger Ale, Imported, Ross, Sugar Cured Ham, With Eggs, Certified Milk, Pint Or Half Pint, Green Fruit, Barbecue Pork Plate Small, Kalbscotelette Mit Geb.Banane,Champignons,Pommes Frites, Plymouth Navy Gin, Rum Punch (Cuban) 50, Grilled Sliced Tuna With Salsa, Cold Sea Bass Raspberry Mayonnaise, The Bride's Bowl, Filleted Anchovies, ( Potato, Vegetable, Salad, Hot Rolls, Butter And Coffee Included , L'entremets Cafe Et Noix, Peach Sauce, Perdreaux Rotis, Sauce Au Pain, Salade De Saison, Two Eggs With Bacon Or Ham, Broiled Golden Plover, Macaroon-Cake, California Cup, Individual Fruit Salad, Cubee A.A., Eggs, Shirred With Brown Butter, Cazanove, 1898, Private Stock, Fried Oysters On Toast, India Relish, French Fried Potatoes, Futas De Epoca, Lask/Softdrinks 33 Cl, Salame Bindone, Chicken Liver Patte, Creme De Menthe, Green, Chocolate Whipped Cream Pudding, Boiled Salmon, Sauce Drawn Butter, Pintardon En Casserole Au Genievre, Faisan Anglaise, Creamed Crabmeat With Red Peppers, White Meat Only, Melocotones Con Crema, Poached Sea Bass, Sauce Homard, Tomato Puree Soup, Deviled Crabs, Half Portion, Banana Fritters An Cognac, Gooseliver, Sorbet, Yvette, Moussaka A L'orientale Capitaine

Flint, Sertesborda Boston Sulve, Primo Chicken Strips  
Boneless Breast Of Chicken, Well-Trimmed, Cut Into  
Strips, Breaded, Deep-Fried And Served With  
Honey-Mustard Sauce., Beilagen Nach Ihrem  
Geschmack Fondue „Bourgignonne" (2 Personen),  
Beefsteak And Oyster Pie, Chicken W. Peking Sauce,  
Terrapin, Admiral Ried, Buttered Apple-Pye With  
Vanilla Ice Cream, Stuffed Green Peppers,  
MéXicaine, Baked Virginia Ham With Plain Spinach,  
G.W. Mum Ex. Dry, Kalbsfilet, Harsfeld, Avoat A La  
Vinnaligrette, Noisette De Filet Mignon A La Toscane,  
Green-Turtle-Patties A La Rothschild, Celery Soup,  
Shirred Eggs With Ham, Saddle Of Mutton Au Jus,  
Croutons, Raw Oyster, Geschnetzeltes, Rosti,  
Rahmsce. Champignons, Chocolaterie, Pouding Glace  
Nesselrode, Middle Eastern Salad Combination-  
Chomos And Tabouli Served With Carrots, Sprouts  
And Tomato, Freshly Baked Whole Wheat Bread And  
Cornbread, Imported Claret: Pontet Canet, Mixed Grill  
„Romischer Kaiser", Pommes Frites, Grune Bohnen,  
Veal Chop Or Cutlet, Omelette With Cheese, Toast,  
Butter And Jam, 1911Er Rauenthaler Wieshell  
"Trockenbeeren-Auslese" Orig.-Abs. Preussische  
Domane, Chateaubriand With Chestnuts Glace, Hot  
Corned Beef Sandwich, Coffee Or Tea, Mayonnaise  
Von Frischem Hummer, Toast, Fish Cakes, Tomato  
Sauce, Oatmeal With Coffee, Tea Or Cocoa,  
Kalbshaxe Mit Salatplatte, Grand Biscuit Glace,  
Jalapeno-Cheddar Potato Chips, St-Emilion, Bout.,  
Demie, Ox-Tail Anglaise, Cup, Garbure Soup  
Bearnais, Steak Special Sandwich With French Fries,  
Slatvarsfile Marguery, Pork Chops Breaded, Deviled  
Sauce, Sirloin Steak With Marrow, Chilled Melon Ball  
Cocktail, Shrimp Stewed In Milk, Prime Ribs Of Beef  
With Braised Celery And Potatoes, 1/4 Ente  
"Orientalische Art" Salat, Minute Steak With

Mushrooms, O'brien Potatoes, Peach Candy,  
Home-Made Rice Custard Pudding With Cream,  
Shrimp Au Gratin With Sherry, Giblet Soup, Vanilla  
Ice Cream And Raspberry Ice With Raspberry Sauce,  
Breaded Veal Cutlet, Paprika Sauce, Boiled Rice,  
Baked Chicken Halibut, Mornay, Soft Shell Crabs,  
Sauce Tartar, Cucumbers, Pineapple Chow Mein ,  
Kapaun, Johannisbeer-Gelee, Royal Liqueur Whiskey,  
Plover On Toast, Prinsefisk Med Capersauce, Lyon  
Suasage, Fried Lobster, Chinese Style With Beef  
Sauce, Bacon And Eggs, Country Style, French Fried  
Potato Buttered Toast, And Coffee, Tea Or Milk, Iced  
Chocolate Praline, Crushed Strawberry Cream,  
Anguille FuméE à La Parisienne, Roquefort Dressing  
Additional, Asparagus Tips, On Toast, Honey-Comb  
Tripe, Creole, Each Additional Egg With Above  
Orders, Fricassee Of Chicken With Rice, Mashed  
Potatoes, Green Peas, Les Poussins Truffes A La  
Broche, Lattuga, Bosca Gran Spumante, Milk - Whole  
Or Chocolate, Canned French Peas, Natural,  
Mignonette De Foie Gras, Truffe, Belegtes Brot Mit  
Wurst, Braten Und Schinken, Chicken Saladboiled  
Lobster, Hot, Appetizer, Soup, Vegetable, Bread And  
Butter, Dessert And Tea Or Coffee, Stewed  
Tomataoes, Maximin Grunhauser Herrenberg  
Abtsberg V, Nut Butter, Roast Philadelphia Squab,  
Sur Canape, Steinberger Cabinet 1886, Winninger,  
1909, Compote Of Stewed Fresh Fruits, Bar Le Dere,  
Gebakken MaiSbrij, Moet, Imperial Crown Brut, A.  
A., Tip Toe Inn Chicken Consomme, Egg Barley With  
Matzoh Ball, Post Toasties, Individual Package, With  
Milk, Passion Fruit, 79 Chianti, Soft Clams,  
BatelièRe, Otard Dupuy \*\*\*, Supreme De Volailles,  
Miller Farm Sausage, Red Cabbage, Mashed Potato,  
Chabichou Fromage, Seviche - Scallops Marinated In  
Lime With Avocado And Tomatoes, Omelett Med

Spenat, Chateau Lafite Bordeaux (Red), Blue Nun Label Sparkling Liebfraumilch, Fried Chicken Wings (4) W. Chicken Fried Rice, Merito, No. 120 (Extra Dry) Sherry Wine, Zinfandel (Simi), Soup: Creole Gumbo, French Artichokes, Cold, Shrimp Cocktail.75, Croquette Of Turkey With Oyster Dressing And Cranberry Sauce, Roast Spring Chicken, Sage Dressing, Rissole Potatoes, String Beans, Cotolette Di Vitello Alla Valdostana, Belgian Waffle Served With Seasonal Berries Or Bananas And Maple Syrup, Kartoffelknodel, Omelette Avec Jambon, Fromage Ou Tomatoes, Cream Of Shrimp Soup, Ris De Veau En Caisse, A La Pompadour , Chicken A La King And Corn Fritters, A Tossing Of Greens, Keuka Castle Malage, Hammelcotelettes Maitre D'hotel, Grune Bohnen, Mott's Cider, Tagliatelle Al Salmone - Gebeizter In Feiner Tomatencremesauce, Roast Ring-Necked Cock Pheasant In Full Plumage, Cumberland Sauce, Minute Tapioca Pudding, Filets De Limande Frits, RéMoulade, Dresden Stollen Cake, Pontet Canet, Du Vivier & Co., Banana Fritters, Sabayon, Flammerie Sauce Koblank, Guinea-Hens Luculus Style, Jambon D'york Al Madera Con Fagiolini, Rastetchen Mit Fasanenragout, Salade De Laifue Aux Oeufs, \*Shrimp A La Creole With Fluffy Rice, Grilled Veal Kidney On Toast, Bacon, Fois De Veau Lionnaise, Chocolade Tasse, Westfalische Speckschnitte Mit Brot Und Butter, Auf Lauchfondue, Crocchette Di Pollo Con Zucchine, Walker's, 1885, Club Rye, 1/2 Fried Chicken, Southern Style, Baked Sugar Cured Ham With Back-Obst, Sweet Potatoes, Noodles, Red Cabbage, Fresh Pineapple Ice Cream, Onion Beer Soup, Cheese Glazed In Its Crock, Sauvignon Blanc - Vavasour 'Single Vineyard' - Marlborough - New Zealand 1996 , Duminy Extra Dry, "Cuvee,"1884, Dry Monopole Champagne, Red

Top, Viandes Froides Assorties, Chou Rouge Mariné, Charlotte D'agneau Aux Aubergines Et Son Coulis De Poivrons, Half Squab Chicken, Indian Style, Grenouilles A La Provencale, Jerez 1847, Saumon Fume, Fudge Cake, Essence De Volaille, Havanaise, Schenley Reserve, Cognac Hennessy Vsop, Red Tart Plums, American Mixed Grill, Wiener Rostbraten Mit Rostkartoffel Und Salat, Napa Soda Lemonade, Cream Of Fresh Corn, Washington, Haut Sauterne, A. De Luze Et Fils (1934), Buttered Toast With Jelly, Filet Mignon Marseillaise, Fresh Crab Flake, Plate, Le Foie De Veau Grillé: Bacon Croustillant Et Cresson Accompagné De Rondelles D'oignon Frits, De Grandes Pommes Paille Avec La Fameuse Salade De "La Maison Du Boeuf", Roast Ribs Of Beef With Friend Sweet Potatoes Extra Cut, Rhine Wine, Oppenheimer, Cream Solferino, Highgrown Ceylon Tee "St James", Chinese Sweet Peas With Shrimp, Fromage: Ananas, Tortellini In Brodo - Fleischbruhe Mit Tortellini, Frischen Tomatenstuckchen Und Krautern, Half Cream, La 1/2 Bouteille D'eau Minerale, Macaroni Soup, Baked Beef Hearts, Sage & Onion Dressing, Mashed Potatoes, Stewed Corn, Apple Pie, Bread, Butter, Coffee , Broiled Fresh Mackerel, Maitre D' Hôtel, Roast Green Goose, Crabapple Jelly, Dejeuner, Stir-Fried Rice Fettuccini With Mushrooms, Bean Sprouts, Snow Peas And Scallions In A Dry Brown Sauce (Taro Spring Roll, Brown Rice), Beer, St. Louis (Lemps' Extra Pale), Guimarra Chablis Carafe, Lobster, Cold, Chili Sauce, Martini, Weiss, Chicken Liver En Brochette With Rice, Mixed Green Salad, Bermuda Potatoes Boiled, Chateau La Rose Claret, Pints, French Artichokes, Hollandaise, Niersteiner Sauterne Vintage 1893, Roasted Chilean Seabass Borlotti Beans, Pancetta, Vegetables & Lobster Broth, Cottage Pudding, Sherry

Wine Sauce, Consomme, Bagration, Escalloped Tomatoes, 2 Domestic Cigars, French Dip Sandwich, Shrimps Escoffier, TrüFfel Sauce, Sliced Tomatos, Live Broiled Lobster, 1 1/2 Lbs., Swissesse, Baked Potato Stuffed With Scrambled Egg And Bacon, Champagne- Moet & Chandon, White Seal, Chateau Clinet 1981, Soft Shell Crabs Broiled, Tartar Sauce, Pitcher Cream, 3 Oz., Saumon A L'ecossaise, Pomme De Terre Parisienne, Soft Boiled Eggs, Three, Assorted Fresh Vegetables With Poached Egg, Turquoise, Haig & Haig (5 Star) Scotch Whisky, Malaga Concord Or Tokay, Grapes, Les Asperges A L'huile, Barsac Sauternes, Diverse ButterbröTe Mit Schinken, Gin High Ball, Croquettes Of Partridge A L'orientale, Lingfish, Egg Sauce, Martini And Rossi Italian Vermouth, Rauchfang-Teller, Gumbo In Jelly, Chumpchops, PuréEs De Legumes, Champagnes--Pommery & Greno, Extra Sec, Gefrorenes Mit Feinem Gebaeck, French Coffee, Cup, Fresh Jumbo Shrimp Salad Bowl,Sliced Tomatoes,Mayonnaise, Planked Single Porterhouse, Fancy Style, Niersteiner White Wine, Roast Turkey, Preserves, Salad, Duck And Salad, Ham Garniture, Boiled Kennebec Salmon, Sauce Riche, Wachstum J. Lehnert 1959Er Trarbacher Hühnerberger, Boullion Vom Truthahn Mit Griessnockerln, Kase-Eierstich Und Krauter-Fritatten, Dalla Valle 1994, Napa, Strained Gumbo In Cup, Cold, Bran Muffins With Raisins, Cold Pralinee Custard Pudding, Cape Cod On Shell, Plombiere GlacéE Aux Marrons, ÆGte Skildpaddesuppe, Fried Egg With Knackwurst, County Style, Timbale Of Sole, Romaine; Potatoes Persillees, Beef Pot Pie, English Style, 1 StüCk Schwarzwälder Torte, Roast Lamb Hash, Green Peppers With Egg, Lynnhaven, Flat Shell, Le Pigeon Royal, Crapaudine, Caneton Froid En Gelee A La

Carmen, Salade Mimosa, Boilded Rice And Cream,  
Puffed Monte Carlo Pudding, Raspberry Sauce, Roast  
Sirloin Of Beef, Sauce Gribiche, Cervelate Sausage,  
Rostbiff Chasseur, Broiled Shad With Roe, A La  
Maitre D'hotel, Power, Force Or Grape Nuts, With  
Milk, With Cream, Granat In Muscheln, Portion  
Schokolade, Poulerdes A La Chipolata, Veal Cutlet  
Breaded, Tomato Sauce, Macaroni Au Gratin, 2 Stuck  
Spiegel-Eier, Ou Les Crudites De Saison, Marcarons  
Demours., Creme Renverse Au Caramel, Warm:,  
Chicken With Mayonnaise, Potato Salad, Prosciutto  
With Melon And Figs, Salade De Chicoree Au  
Roquefort, Lettuce And Cucumber Salad, Cold  
Cornstarch Cream, Raspberry Sauce, Zarte  
Kalbsschnitten In Feinen Krautern, Reis, Gateau  
Glace, Roast Ribs Of Prime Beef, Cream Meringue  
Pie, Fond D'artichaut Au Gratin, Strawberry Basket,  
Certified Milk, Pint, Canards Sauvages Rotis,  
Porterhouse Steak, \*Homard Grille, Lobster Pan  
Roast, Oyster Chowder - Oysters Cooked In Stock,  
Flavoured With Celery, Leeks, Onions, Thyme,  
Pimentos, Tomatoes, And Dice Of Bacon, Graham,  
Cream Of Tomato With Chicken, Salami On Rye  
(Cole Slaw And Dill Pickle), Table Celery, Relish,  
Scallops, Milk Broil , Shrimp Salad Monte Christo,  
Dubonnet Cocktail - Gin, Dubonnet Wine, Gilka,  
Little Neck Clams Stew, Boston, Roulade De Poulet A  
La Reine, Haute Sauternes, 1870, Duval FrèRes ,  
Desert Double - Two Eggs (Almost Any Style) And A  
Short Stack Of Either Buttermilk Or Sourdough Cakes  
Or French Toast, Oeufs Brouilles Aux Truffles,  
Sweetbread Cutlet, Macedoine, Rodel, Moet &  
Chandon Imperial Brut (Schieffelin), Commuter  
Hamburger Steak, Melin Wynt Y Wyddfa, Devil  
Cake, Echo Springs, Sweetbread Croquette With  
Green Peas, Viennoise Salad, Jim's Special Dinner:

Soup Or Tomato Juice; Baked Stuffed  
Haddock-Creole Sc; Whipped Potato - String Beans;  
Rolls & Butter-Beverage-Dessert, Rolls With Butter,  
Apple Fritters, Wine S'ce, Omelette Vesuve (2 " ),  
Broiled Boned Sirloin Steak With Potatoes, Fillets Of  
Soles., Scrambled (2 Eggs) With Bacon, St. Julien,  
Fils De Schmidt, Red Bordeaux, Pt., Champagne,  
G.H. Mumm's, Ex. Dry, English Market, Roast Beef,  
Horseradish, Omelette A La Creole, Les 12 Bulots,  
Omelettes Various To Order, Marinated "Maiden"  
Milwaukee Herring Heavy Sour Cream, Onion Rings,  
Cold Sliced Smoked Kennebec Salmon, Scrambled  
Eggs, Home Made Mince Pie, Individual Portion  
Cheese, Old Fashioned, Old Schenley, Ceviche (A  
Fresh Fish Cocktail, Spiced With Lime, Onions And  
Tomatoes), Quarter Pound Burger With Cheese  
Served With Steak Fries, Petit Sale Haricots Rouges,  
Aus Kuche Und Keller, Escalope Of Veal, Hunter  
Style, Epic Wafers, Blue Cheese Served With  
Crackers, Sugar-Cured Ham, Cassolettes Aux Desires  
De Mascottes, Chicken A La Tetrazzini En Casserole,  
Fresh Garden String Beans, Anheuser Busch Michelob  
Beer, Gl., Seidel, Pt. Qt., Drake Manhattan, Roast Leg  
Of Spring Lamb Au Natural, Currant Jelly,  
Chartreuse, Yellow And Green, La Corbeille De Fruit,  
Lamb Chop Grille Haricots Verts, Consomme A La  
Julienne, Roast Prime Ribs Of Beef, Large Cut, Lady  
T. (Cognac, Cointreau, Jus D'ananas,), Veal Cutlets  
With Tomato Sauce, Le "Meursault" Moillard 1962,  
Porterhouse Steak, For Two, Mushrooms, Alley's  
Dublin Stout Porter, Beau Rivage Delight, Raspberries  
A La Garret, Fruit., Turkey Wings Braise With Rice  
Veloute Sauce, Chicken, Salad Sandwich, Pomme  
Alumette, Sliced Tomato "Rudi's" Salad, Italian Sub  
Ham, Cotto Salami, Provolone Cheese, Lettuce,  
Tomatoes And Onions., Maryland Fried Chicken,

Choice Of Potato, Vegetable And Salad Of The Day,  
Rolls And Butter, Vins Blancs, Gedampfte  
Kalbsfiletscheiben Mit Kleinen Gemusen, Morcheln  
Und Schnittlauchbutter, Newburg In Chafing Dish,  
For One, Coupe Of Melon, Grenadin, Pikante  
Fischmayonnaise Mit Butter Und Toast, Touraine  
Potatoes, Broiled Shad And Roe, Salmon A La  
Royale, Grillripperl Mit Karoffelsalat , Tandoori  
Chicken Chicken Marinated In Yogurt With Mild  
Spices And Fine Herbs. Cooked To Perfection In Our  
Indian Clay Oven, Forlorade Agg Malakoff, Omelette  
Au Rhum, Home Made Tamales (3), Parmeser  
Risotto, Tournedos De Boeuf Au Madere, Cotelette Of  
Sweetbreads, Au Pointes D'asperges, Ellenzer  
GoldbäUmchen, Clams, Fried Little Necks With  
Bacon, Banquet Herring, Oyster Stew, Plain Or With  
Milk, Primeurs, Red Currant Pudding, Filet De  
Kingfish A La Joinville, Beignet Souffle Au Sabayon,  
Broiled Small Steak, Fresh Mushrooms, Shoestring  
Potatoes, Hominy-Croquettes, Kalbskopf Schildkroten  
Art/ Kartoffeln/ Salat, Consomme Printaniere Royal,  
Black Bottom Pie, Asperge Vertes D'atlanta  
Mousse-D'or, 19.. Champagne Nature Saran Blanc De  
Blancs, Ross's Royal Belfast Ginger Ale, 1/2 Hahn  
Mit Gerosteten Mandelsternen, Feine Erbsen,  
Pommes Frites, Club Sandwich, Potato Salad,  
Charlotte Russe Aux Princess, Ochsenbrusst Mmit  
Meerettich, Rote Bete Und Karoffeln, Antipasto  
(Italian Salami, Anchovies, Pimentoes, Celery, Slaw,  
Olive) (Addt.), Albany Sausages With Fried Apples,  
Oyster Bay Asparagus, Au Beurre Noir, Les Crêpes  
Suzette (2 Pers.), Sandeman's Port, Cold Rice, With  
Milk, Coteaux Bouzy Rouge, Le Saumon Fume 10/6,  
Smoked Ox Tongue, New Plain Spinach, Champagne  
Sauce, Corned Oxtongue And Beef, Soup. Cream Of  
Asparagus, Mandelkranze, Tomato Bouillon, En Cup,

Terrine Of Foia Gras De Strasbourg, Corn Jelly  
Meringue Tarts, De Pommes Brand Champagne Splits  
.50, " Spanish, Chocolate Or Peach Ice Cream, Gratin:  
Mornay Sauce, Grated Cheese, Browned., Sparkling  
Burgundy, R.L., Fideos Menudos, Pear Jelly Jam,  
Verdales Olives, Poule Au Pot Henry Iv, Pommes  
Francaise, R. A. H. Pilsner, 1949 Ruppertsberger  
Hoheburg, Riesling Auslese, Originalabfullung Dr.  
Burklin-Wolf, Saddle Rock Oysters, Stew In Milk,  
Angel-Schellfisch Mit Senfbutter Und Kartoffeln. ,  
Nips Of Guinness's Stout, Napoleans, Tokay  
Ausbruch, '74, Hummer Sauce Mayonaise, Groseilles  
A Maquereaux Ou Cantaloupe éPicéEs, Fried Filet Of  
Sea Bass, Remoulade Sauce, Hamburger Steak With  
Egg, Mainzer Mit Butter Und Roggelchen, Corned Ox  
Tongue, Puree Of Carrots, ...Ffed Fresh Duck,  
Venison Steak With Guava Jelly, Geflugelkleinsuppe  
Faubonne, Boiled Beef Tongue, With Spinach, 1911  
Ruedesheimer Bischofsberg, Original Crescenz J.  
Klein, Potted Spring Lamb, Green Peas, Boiled Leg  
Of Southdown Mutton, Caper Sauce, Chocolate Or  
Cocoanut Layer Cake, Moet Et Chandon Champagne,  
Sorbet St. Charles, Baked, Imported Ham, Potato  
Salad, Plain Spinach, A L'anglaise, Assorted Cold  
Meat, Walker-Gordon Milk, Per Pint, Jumbo Squabs,  
Veal Steak, Hunter Style (Pan Fried, Natural Gravy,  
Rasher Of Bacon) French Fried Potatoes, Omelet With  
Bacon, Les Tripes A La Mode Normande, Pommes De  
Terre Mignonnes, Mattituck, Butterscotch Marble Ice  
Cream, Cold: Roast Lamb, Potato Salad , Gelber  
Karpfen, Meerrettig, Butter, Roast Philadelphia Capon  
A La Bennington, Salade De Mesclain Aux  
Champignons Crus, Charcoal Broiled Jumbo Squab  
Chicken - California Asparagus Tips And Minute  
Potatoes, Cigar, Havana, No. 3, Roastbeef A La Gelee,  
Sauce Tartare, Salade Melee, Bisque Of Terrapin

Biltmore, Amontillado Sherry Fino, Roastbeef  
Englisch, Sauce Vincente, Curried Dublin Bay Prawns  
"Dun Laoghaire" Steamed Rice, New Green Peas,  
Major Grey's Chutney, Monmousseau (Grande  
Reserve), 1/2 Sec., Prime Soft Crab Platter With  
Tartar Sauce, Omelette Au Confitures, Shrimp  
Croutes, Bordeaux Wines, St. Julien Medoc, Moderner  
Salat, Philadelphia Squab, Broiled, Snapping Turtle,  
Stewed, Maryland, Poulet, Salade Et Tomate -  
Chicken Salad And Tomato, Mushroom Patty,  
Biltmore, Dong Goo Gong: Same As Above, Using  
Imported Mushrooms, Meats, Egg And Bean Cake,  
Broiled Whole Maine Live Lobster, Drawn Butter,  
Filet Of Salmon With Fresh Mushrooms, Chambord,  
Cassade Sicilienne, Parsley Rack Of Spring Lamb,  
Flor De Cuba Perfectos Cigars, Chef's Tossed Salad,  
Salade De Fruits Ice Cream, Gruyere Cheese, Per  
Person, Fresh Shrimp, Du Jonghe Jumbo Shrimp,  
Baked In A Bisque Sauce, Lightly Gratineed, Table,  
Dry, From The Wood, Chicken Salad White Meat  
Only, Fresh Tongue & Sauerkraut, Soupe A L'oignon  
Gratine, Rehschlegel U. Weinsulz, Garniture  
Mushrooms, Sliced Oranges, Chicken In The Basket,  
French Fried Potatoes, Salad And Coffee, ,” said  
Groucho. The audience broke up, and as simply as  
that, a dud became a classic. The stateroom scene is  
still the best remembered of any bit the Marx Brothers  
ever performed.



*A woodcut of Harpo Marx eating a Filets De Sole Dieppoise (2  
Filets)*