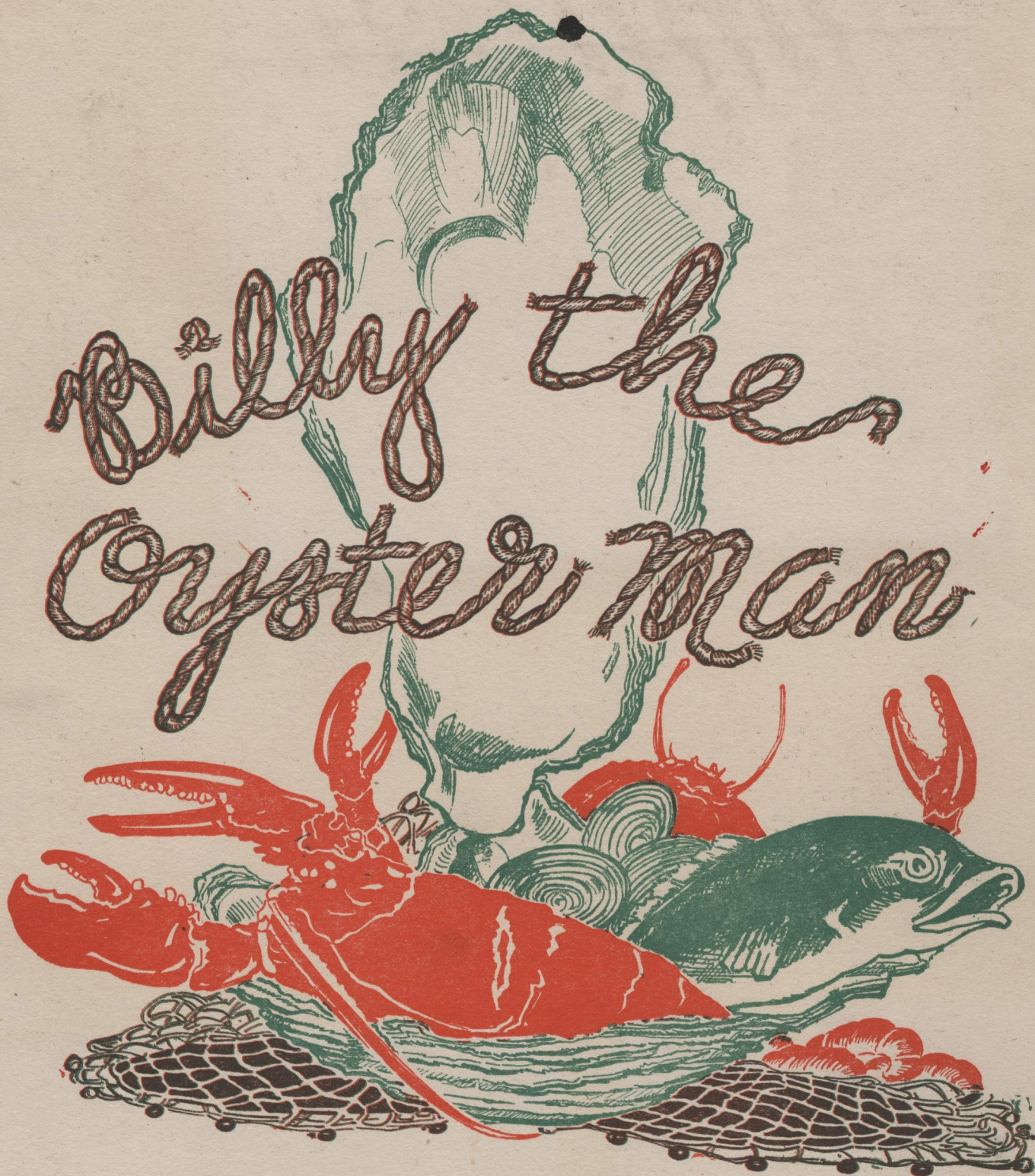




10 West 47th Street

New York City

Branch at 7-9 East 20th Street

Try a Split of Domestic Sauternes 45 —or— A Split of White or Red Burgundy 45
CLAM JUICE OR TOMATO JUICE COCKTAIL TO TAKE HOME IN CONTAINER 60c. QT.

APPETIZERS Billy's Special 75 Tomato Juice Cocktail 35 Ripe Olives 35 Green Olives 35
Celery 50 Stuffed 70 Sauerkraut Juice Cocktail 25 Canape of Anchovies 75
Bismarck Herring 35 Scallions 25 New Dill Pickle 15 Sweet Pickles 20
Radishes 20 English Walnuts or Chow Chow 35 Cole Slaw Relish 25 Major Grey's Chutney 35

SOUPS
Oxtail Soup with Barley 45 Cup 30 Clam Chowder 50 Cup 30
Cream of Tomatoes with Rice 45 Cup 30

"Billy's" Combination Stew 1 00 Onion Soup 45 Cup 30 Clear Green Turtle 70 Cup 45
A Service Charge of 10c. P. P. Will Be Made When Soup or Chowder is Served Without Fish or Meat Orders

OYSTERS Blue Points 45 Cape Cods 55 Mattitucks 65 Casino 1 00 Celery Cream Broil 1 10
Robbins Islands 60 Cape Cod, Fried or Broiled 1 00 Stew 75 Half Cream 90 Pig's in Blanket 1 00

CLAMS Cherrystones 50 Little Necks 40 Steamed 90 Stew 75 Fried or Broiled 90
Fritters 90 Juice Cocktail 35 Broth (cup) 30 (bowl) 45

SOFT CLAMS Fried, Broiled or Steamed 1 00 Casino 1 10 Fritters, Pancake Style 1 10
SHRIMPS Cocktail 80 Salad 1 50 Patty 1 25 Fried 1 40 Newburg 1 50

CRAB LUMPS Cocktail 75 Billy's Special 85 Newburg 1 50 Au Gratin 1 50
Salad 1 50 Ravigotte (1) 85 Patty 1 10 Deviled Crab (1) 85

LOBSTERS Billy's Lobster Stew 2 25 Cold Extra Large 3 50 Half 1 75 Salad 2 25
Broiled Live 2 50 Extra Large 3 50 Cocktail 1 35 Patty 1 35 Newburg 2 25 Thermidor 2 25

FISH
FRIED WHITEBAIT AND OYSTER CRABS 1 25
BROILED BONED SHAD, BAKED POTATO 1 35
SHAD ROE AND BACON, BAKED POTATO 1 85
BROILED BLUEFISH, BAKED POTATO 1 60
FILET OF SOLE SAUTE 1 50
OYSTERS ROCKEFELLER 1 15
MUSSELS MARINIERE 1 10
BROOK TROUT SAUTE MEUNIERE, JULIENNE POTATOES 1 40
FILET OF STRIPED BASS SAUTE 1 35
BROILED SEA BASS, BAKED POTATO 1 35
SMELTS FRIED OR BROILED, SAUCE TARTARE 1 25
BROILED SPANISH MACKEREL, STRING BEANS 1 25
BOUILLABASE A LA BILLY 1 75
STEAMED FINNAN HADDIE, BOILED POTATO 1 40
SCALLOPS FRIED OR BROILED 1 35 WITH BACON 1 65
EELS FRIED OR BROILED, BOILED POTATO 1 25
BROILED FLOUNDER, BAKED POTATO 1 10
BROILED BOSTON SCROD, BOILED POTATO 1 25
KIPPERED HERRING AND SCRAMBLED EGG 1 00
SMOKED STURGEON OR SALMON 1 25

TODAY'S SPECIALS Bacon with All Orders 30c. extra
SLICED PINESBRIDGE FARM SMOKED TURKEY, BROCCOLI MORNAY 1 75
SPRING LAMB STEAK WITH FRESH MUSHROOMS 2 25
CALF'S TONGUE, BORDELAISE SAUCE, SPINACH 1 15
BOILED BEEF, FRESH VEGETABLES, HORSE RADISH SAUCE 1 25
RAGOUT OF SPRING LAMB PARISIENNE 1 25
BOILED CORNED SPARERIBS AND SAUERKRAUT 1 15
BROILED VEAL CHOP, STEWED TOMATOES, FRENCH FRIED ONIONS 1 35
BONED HALF CHICKEN SAUTE, SOUTHERN STYLE, CORN FRITTERS 1 75
SMOKED TURKEY A LA KING ON TOAST 1 40
BROILED CALF'S SWEETBREAD WITH FRESH MUSHROOMS AND BACON 1 40
BROILED LOIN LAMB CHOPS, STRING BEANS 2 00
BREAST OF CHICKEN, EUGENIE 2 00
CHICKEN POT PIE, FAMILY STYLE 1 75
FRESH VEGETABLE PLATE 1 00
WIENER SCHNITZEL A LA HOLSTEIN 1 40
DEVILED ROAST BEEF WITH GRILLED SWEET POTATO 1 25
BROILED HAM STEAK WITH PINEAPPLE AND CANDIED SWEET POTATOES 1 50
BROILED FILET MIGNON, JARDINIERE 3 00
GRILLED VEAL KIDNEY, BACON 1 25
Frankfurters and Sauerkraut 90 Pig's Knuckle and Sauerkraut 1 25
Broiled Ham and Eggs, French Fried Potatoes 1 25 "Billy's" Hamburger Steak 1 50

ROAST AND BROILED

BROILED PORK CHOPS, APPLE SAUCE 1 25 TENDERLOIN STEAK, BEARNAISE SAUCE 3 00
BILLY'S SIRLOIN STEAK (1) 2 75 (2) 5 50 (3) 8 25 LAMB CHOP 90
BROILED CHICKEN (WHOLE) 3 00 (HALF) 1 50
ENGLISH MUTTON CHOP, BAKED POTATO 1 85

COLD

CRAB RAVIGOTTE 85
SLICED PINESBRIDGE FARM SMOKED TURKEY, CUCUMBER SALAD 1 75
ASSORTED COLD CUTS, POTATO SALAD 1 50 (WITH SLICED CHICKEN) 1 75
SMOKED BEEF TONGUE, BEET SALAD 1 25 ROAST PRIME RIBS OF BEEF, POTATO SALAD 1 50

FRESH VEGETABLES

LIMA BEANS 50 ARTICHOKE HOLLANDAISE 60 Succotash 50
BROCCOLI 60 Spinach (Plain 45 with Egg 55) Cauliflower 50
String Beans 50 Egg Plant 50 Peas 50 Beets in Butter 50

POTATOES

Baked 30 Hashed Brown 35 Lyonnaise 35 Boiled 30 Au Gratin or Hashed in Cream 40
French Fried or Julienne 35 Sweet Potatoes Grilled 35 Candied Sweet Potatoes à la "Billy's" 50

SALADS

à la Foster 1 00 Rachel 1 00 Lobster Salad 2 25 Shrimp Salad 1 50 Crabmeat Salad 1 50
Sliced Tomatoes 40 Romaine and Watercress 50 Lettuce and Egg 65 Fresh Vegetable 75
Fresh Endive 50 Lettuce 40 with Tomatoes 55 Alligator Pear 60 Combination 75 Fresh Fruit 80
DRESSINGS: Russian 20 Bleu Cheese 20

DESSERTS

French Crullers 20 HOME MADE COCOANUT, MINCE OR APPLE PIE 35
Home Made Cheese Cake 35 BILLY'S ASSORTED HOME MADE COOKIES 30
Home Made Apple Cake 25 New Stewed Rhubarb 40 Rice Pudding with Cream 35
Apple Sauce 30 Plain or Caramel Custard 30 Baked Apple Dumpling, Hard Sauce 40 Stewed Prunes 30

FRESH FRUITS

Half Grapefruit 35 Baked Apple with Cream 35

PRESERVES

Pears, Peaches or Pineapple 35 California Figs 35 Skinless Figs 40

ICE CREAM

Vanilla 35 Strawberry Milk Sherbet 35 Raspberry Ice 35 Bisque Tortoni 40

CHEESE

Port du Salut, Bel Paese, Bleu, Camembert, Muenster, Swiss, Liederkrantz or American Cheese 40

COFFEE, TEA OR MILK

Coffee with Cream 20 Demi Tasse 15 Milk (glass) 15
Choice of Tea with Cream or Lemon 20 Cocoa 20 Kaffee Hag (pot) 25

One Portion Served for Two 25c. Extra

BEER ON DRAUGHT

Ballantine's Ale, Glass 15 Mug 25 Trommer's White Label, Glass 15 Seidel 30
JOHN EICHLER'S R. & H. PILSENER SCHAEFER'S

Glass 15 Seidel 20
Imperial Special, Dark, Glass 15 Seidel 30

Guinness's Stout (Pt.) 60 (Split) 40
Bass's Ale (Pt.) 60 (Split) 40
Heineken's Beer (Bottle) 50
Schlitz Beer (Bottle) 30
Pabst Blue Ribbon (Bottle) 30
Anheuser Busch Budweiser (Bottle) 30
Carta Blanca (Mexican Beer) (Bottle) 50
Black Horse Ale (Bottle) 50
E. & J. Burke Ale (Bottle) 25
E. & J. Burke Stout (Split) 20

Not Responsible for Personal Effects Unless Checked

Thursday, March 11, 1943

Open
Sundays
and
Holidays
at
1 P.M.

AFTER THEATRE SUPPER

