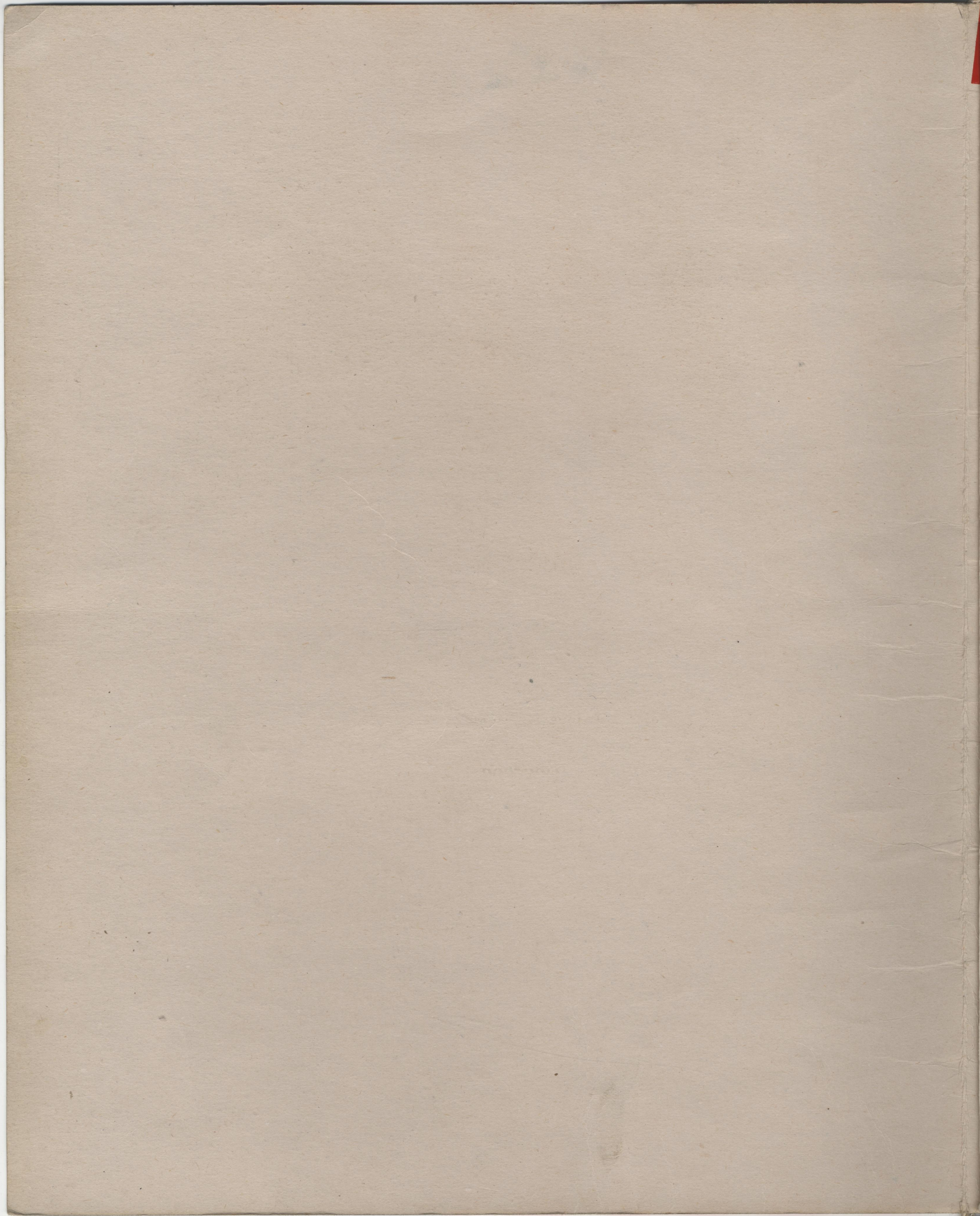




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## Cocktails

Morlant Champagne Cocktail 1.50	Cotillion 60	Martini 50	Martini (Imported Gin, Noilly Pratt Vermouth) 65
MacArthur 65	Daiquiri 65	Dubonnet 55	Jack Rose 55
Manhattan 55	Bacardi 65	Brandy 85	Alexander 65
Old Fashioned 65	Orange Blossom 55	Pierre-Special 60	Clover Club 60
Rob Roy 70	Sazarac 70	Stinger 80	Pink Lady 60
	Side Car 80		El Presidente 65
			White Lady 65
			Snapper 65

## Highballs

### Scotch

H. Q. Highland Queen 65	Black and White 65	Bellows Club Special 65	Teacher's Highland Cream 75
Dewar's White Label 70	Queen Anne 65	Vat 69 65	Martin's V V O 65
Cutty Sark 75	Justerini & Brooks 75	Dewar's Victoria Vat 85	St. James 85
Haig & Haig Pinch Bottle 90	Johnnie Walker Black Label 85	Ballantine's (17 years' old) 1.05	Old Parr 85
	Peter Dawson 75		

### Rye

Calvert Reserve 70	Golden Wedding 60	Bellows Club Special 60	Four Roses 70	Park & Tilford, Private Stock 70
Canadian Club 75	Mt. Vernon, Bonded 70	Schenley (8 years' old) 65	Old Overholt, Bonded 70	Seagram's V. O. (7 years' old) 75

### Bourbon

Kentucky Tavern 60	Penn Maryland 65	Bellows Club Special 65	Old Schenley, Bonded 65	I. W. Harper, Bonded 70
Partner's Choice, Bellows 75		Old Grand Dad, Bonded 75	Old Taylor, Bonded 75	
		Old Charter (7 years' old) 80		

## Liqueurs

Anisette 75	Apricot Liqueur 75	Apry 75	Monastique 75	Blackberry Liqueur 75	Cointreau 1.30
Cordial Médoc 75	Chartreuse, Yellow or Green 75	Crème de Cacao, Extra 75	Chartreuse, Original 1.05	Crème de Menthe, White 75	
Crème de Menthe, Green 75	Curacao, Triple Sec 75		Grand Marnier (Imported) 1.80	Peach Liqueur 75	
			Vodka 75		

## Brandies

Courvoisier, V. S. 90	Berry Bros., Five Star 90	T. Hine & Co., Five Star 90	Otard, Dupuy & Co., Three Star 90
Bisquit Dubouché & Co., Three Star 90	Hennessy, V.S.O.P. 1.10	Bellows, Three Star 90	Martell, Three Star 90
Hennessy, Three Star 1.00		Berry Bros., 20 years' old 1.10	Martell Cordon Bleu 1.60

## Sherry

Cedro, Williams & Humbert 45	Paligol, Berry Bros. 45	Pinta, Duff Gordon 45	La Ina, Pedro Domecq 50
Dry Sack, Williams & Humbert 60	Tio Pepe, Gonzalez, Byass & Co. 65	Harvey's Dry Amontillado 65	
	Baya, Golden Oloroso 65	Bristol Cream, Harvey 1.00	

## Port

Dry Humour, Robertson 60	Old White No. 100, Cockburn 70	Partner's Choice, Sandman 70
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As of April 1st, All Drinks will increase by an amount permitted by the O.P.A.



*Wines in Carafe*  
 (American Red, White and Rose)  
 Half Bottle .75  
 Bottle 1.50

*Conservation*  
 In order to aid in the conservation of vital foods, we have limited our menu to certain items. You will receive the same quality of food from the famous Pierre kitchen, while cooperating with the government economy of certain items of food.

*For your convenience ..*

*Dinner Suggestions*

Coupe Marquise 65  
 Crab Flake Cocktail à la Russe 75

Cherrystone Clams 55  
 Canapé of Anchovy 75

Mulligatawny à l'Indienne 40  
 Cold Madrilene Jelly 45

Crème Dubarry 45  
 Vichyssoise 50

*Vegetable and Potato included in Price of Entrée*

Filet of Sea Bass Poché, Ménagère 1.50  
 Pigeon Casserole 2.35  
 Breaded Veal Cutlet, Milanaise 1.85  
 Filet of Beef Poelé, Duroc 2.25  
 Broiled Breast of Guinea Hen with Mushrooms 2.10  
 Half Roast Spring Chicken au Cresson 2.10  
 Cold Kennebec Salmon Parisienne 1.75

Stewed New Peas Flamande Buttered New Potatoes

Salade de Saison 40

Floating Island Jamaica 50  
 Riz Impératrice, Melba Sauce 45  
 Frozen Puff, Hélène 50  
 Coupe Mary Garden 50 Ice Cream 45

Milk 20 Demi-Tasse 20  
 Tea 30; with Cream 35





## Cocktails

Morlant Champagne Cocktail 1.50	Cotillion 60	Martini 50	Martini (Imported Gin, Noilly Pratt Vermouth) 65
MacArthur 65	Daiquiri 65	Dubonnet 55	Jack Rose 55
Manhattan 55	Bacardi 65	Brandy 85	Alexander 65
Old Fashioned 65	Bronx 55	Pierre-Special 60	Clover Club 60
Rob Roy 70	Sazarac 70	Stinger 80	Cuban Daiquiri 75
	Orange Blossom 55		Pink Lady 60
	Side Car 80		El Presidente 65
			White Lady 65
			Snapper 65

## Highballs

### Scotch

H. Q. Highland Queen 65	Black and White 65	Bellows Club Special 65	Teacher's Highland Cream 75
Dewar's White Label 70	Queen Anne 65	Vat 69 65	Ballantine's 75
Cutty Sark 75	Justerini & Brooks 75	Dewar's Victoria Vat 85	St. James 85
Haig & Haig Pinch Bottle 90	Johnnie Walker Black Label 85	Ballantine's (17 years' old) 1.05	Old Rarity 95
	Peter Dawson 75	Old Parr 85	

### Rye

Calvert Reserve 70	Golden Wedding 60	Bellows Club Special 60	Four Roses 70	Park & Tilford, Private Stock 70
Canadian Club 75	Mt. Vernon, Bonded 70	Schenley (8 years' old) 65	Old Overholt, Bonded 70	Seagram's V. O. (7 years' old) 75

### Bourbon

Kentucky Tavern 60	Penn Maryland 65	Bellows Club Special 65	Old Schenley, Bonded 65	I. W. Harper, Bonded 70
Partner's Choice, Bellows 75		Old Grand Dad, Bonded 75	Old Taylor, Bonded 75	
		Old Charter (7 years' old) 80		

## Liqueurs

Anisette 75	Apricot Liqueur 75	Apry 75	Monastique 75	Blackberry Liqueur 75	Cointreau 1.30
Cordial Médoc 75	Chartreuse, Yellow or Green 75	Chartreuse, Original 1.05	Crème de Menthe, White 75	Crème de Menthe, Green 75	Peach Liqueur 75
	Crème de Cacao, Extra 75	Grand Marnier (Imported) 1.80	Vodka 75		
	Curaçao, Triple Sec 75				

## Brandies

Courvoisier, V. S. 90	Berry Bros., Five Star 90	T. Hine & Co., Five Star 90	Otard, Dupuy & Co., Three Star 90
Bisquit Dubouché & Co., Three Star 90	Hennessy, V.S.O.P. 1.10	Bellows, Three Star 90	Martell, Three Star 90
Hennessy, Three Star 1.00		Berry Bros., 20 years' old 1.10	Martell Cordon Bleu 1.60

## Sherry

Cedro, Williams & Humbert 45	Paligol, Berry Bros. 45	Pinta, Duff Gordon 45	La Ina, Pedro Domecq 50
Dry Sack, Williams & Humbert 60	Tio Pepe, Gonzalez, Byass & Co. 65	Harvey's Dry Amontillado 65	
	Baya, Golden Oloroso 65	Bristol Cream, Harvey 1.00	

## Port

Dry Humour, Robertson 60	Old White No. 100, Cockburn 70	Partner's Choice, Sandman 70
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As of April 1st, All Drinks will increase by an amount permitted by the O.P.A.



*Wines in Carafe*  
 (American Red, White and Rosé)  
 Half Bottle  
 Bottle

.75  
 1.50

*Conservation*  
 In order to aid in the conservation of vital foods, we have limited our menu to certain items. You will receive the same quality of food from the famous Pierre kitchen, while cooperating with the government economy of certain items of food.



*Cotillion Luncheon*

Fresh Fruit Suprême 40  
 Potage Conti 30  
 Cold Madrilene Jelly 45

Shrimp Cocktail 60  
 Crème Sponting 35  
 Vichyssoise 50

*Vegetable and Potato included in Price of Entrée*

Omelette Fines Herbes 95  
 Baked Mackerel, Toulounaise 1.15  
 Minced Chicken, Indian Style 1.40  
 Braised Smoked Beef Tongue, Florentine 1.15  
 Grilled Fresh Sausages, Sauce Piquante 1.20  
 Braised Ox Tail Bourgeoise 1.20  
 Frito of Calf's Brain, Orly 1.15  
 Cold: Kennebec Salmon, Parisienne 1.65

Jardiniere of Vegetables      Sauté Potatoes

Mixed Green Salad 35

Indian Pudding, Fruit Sauce 40  
 Lemon Chiffon Pie 30  
 Marignan à la Crème 35      Assorted Ice Cream 45

Milk 20      Demi Tasse 20  
 Tea 30; with Cream 35



# A La Carte

## Hors d'Oeuvres

Cherrystone Clams 55  
 Shrimp Cocktail 85  
 Hors d'Oeuvres Assorties 1.00  
 Fresh Lobster Cocktail 1.25

Crab Meat Cocktail 90  
 Clam Juice 30

Little Neck Clams 50  
 Cocktail Sauce 10  
 Suprême of Fresh Fruits 65; with Kirsch 80  
 Smoked Nova Scotia Salmon 1.10

## Potages

Potage Conti 45  
 Chicken Okra 50  
 Cold Madrilene Jelly 45

Crème Sponting 50  
 Consommé Olga 45  
 Cold Vichyssoise 50

## Oeufs

Omelette Délysia 85  
 Poached Egg à la Reine 65

Scrambled Eggs Magda 85  
 Shirred Eggs, Bercy 75

## Poissons

Paupiette of Boston Sole, Minerva 1.35  
 Grilled Bluefish Steak, Riviera 1.25  
 Filet of Flounder Sauté Meunière 1.35

Fried Smelts, Sauce Remoulade 1.35

Coquille of Crab Flakes Mornay 1.50  
 Fresh Mackerel Ravigotte 1.10  
 Sea Bass Sauté Créole 1.35

## Legumes

String Beans 60      New Peas 60  
 Grilled Tomatoes 50  
 French Fried 35

Spinach 55  
 Hashed Potatoes 30

Lima Beans 60      Buttered Carrots 45  
 Au Gratin Potatoes 40  
 Baked Idaho Potato 35

## Grillades

(If Available)  
 Filet Mignon 2.75

Lamb Chop (1) 1.00  
 English Lamb Chop 1.50  
 Steak Minute 2.00  
 Royal Sweetbread 1.75

Half Spring Chicken Diablé 2.00  
 Lamb Kidneys, Potatoes Julienne 1.25

Mixed Grill 1.75  
 Sirloin Steak 2.75  
 Milk Fed Spring Chicken 4.00  
 Half Spring Chicken 2.00

## Salades

Cotillion Bowl Special 45  
 Fresh Vegetable 90

Mixed Green 55  
 Fresh Fruit 75      Caesar Salad 90

Romaine, Lettuce, Chicory 50  
 Crab Meat 1.65

## Entremets

Lemon Chiffon Pie 35  
 Marignan à la Crème 35  
 Fruit Compote 55  
 Biscuit Tortoni 50  
 Green Apple Pie 35

Blueberry Pie 35  
 Peach Cardinal 75  
 Assorted Jello 45      Petits Fours 35  
 Vanilla, Coffee, Chocolate, Strawberry or Pistachio Ice Cream 45  
 Lemon, Orange, Raspberry or Pineapple Sherbet 40

Peach or Cherry Tart 45  
 Indian Pudding, Fruit Sauce 40  
 Coupe St. Jacques 50  
 Parfait Tricolor 50  
 Your Favorite Cheese 45

## Cafe, The etc.

Demi-Tasse 20; with Cream 25

Milk (Half Pint) 25

Tea 30; with Cream 35

All prices are our ceiling prices or below. By OPA regulations our ceilings are based on our highest prices from April 4-10, 1943. Our menus or price lists for that week are available for your inspection.

Couvert 25c. Per Person

Thursday, November 15, 1945

# A la Carte

## Hot & Cold

Little Neck Clams 30  
 Cocktail Sauce 10  
 Assorted Fresh Fruits 65; with Knack 80  
 Specialties Scott's Salmon 1.10

Crab Meat Cocktail 90

Clam Juice 70

Cherry Clams 25  
 Spring Cocktail 85  
 Hot & Cold Assortment 1.00  
 Fresh Lobster Cocktail 1.25

## Potages

Crème Soufflé 70  
 Consommé Omelette 45  
 Cold Viennese 30

Potage Omelette 45  
 Chicken Omelette 50  
 Cold Philadelphia Jelly 45

## Soups

Assorted Hot & Cold 85  
 Shrimp & Bacon 75

Omelette Omelette 85  
 Poached Egg & Bacon 65

## Poissons

Codfile of Crab Fillets Mince 1.50  
 Fresh Macaroni Ravioli 1.10  
 Sea Bass Saute Cordon 1.25

Crab Fillets Mince 1.25  
 Chicken Ravioli 1.25  
 Fresh Macaroni Ravioli 1.25

## Legumes

Buttered Corn 45  
 An Omelette Potato 40  
 Baked Idaho Potato 35

Spring Beans 55  
 Omelette Potato 30  
 French Fried 35

## Grillades

Grilled Chicken 1.75  
 Grilled Steak 2.75  
 Milk Fed Spring Chicken 4.00  
 Half Spring Chicken 2.00

Lamb Chop (1) 1.00  
 English Lamb Chop 1.30  
 Steak Minute 2.00  
 Roast Saddle 1.75

## Salades

Romaine Lettuce Chicory 50  
 Crab Meat 1.05

Mixed Green 25  
 Caesar Salad 50

Conditioned Beef 1.10  
 Fresh Vegetable 50

## Entrées

Roast Chicken 1.75  
 Larder Potatoes 1.00  
 Corn St. Jacques 30  
 Potato Gratin 30  
 Young French Cheese 45

Roasted Turkey 1.75  
 French Cardinal 25  
 Petit Fours 25  
 Assorted Icelles 45  
 Vanilla Coffee Chocolate Strawberry or Pistachio Ice Cream 45  
 Lemon Orange Raspberry or Pineapple Sherbet 40

Roast Beef 1.75  
 French Cardinal 25  
 Petit Fours 25  
 Assorted Icelles 45  
 Green Apple 25

## Cafe etc.

Tea 30; with Cream 35

Milk (1/2 Gall) 95

Dessert 25; with Cream 35

All prices are on a rolling basis or below. OPA requires that our selling price be based on our highest price from April 4-10, 1943. Our menu price list for this week is available for your inspection.

Thursday, November 12, 1943

Corner 25th Street & 1st Avenue





# A La Carte

## Hors d'Oeuvres

- Cherrystone Clams 55      Blue Point Oysters 60      Cape Cod Oysters 60      Little Neck Clams 50  
Shrimp Cocktail 85      Crab Meat Cocktail 90      Cocktail Sauce 10  
Hors d'Oeuvres Assorties 1.00      Clam Juice 30      Suprême of Fresh Fruits 65; with Kirsch 80  
Fresh Lobster Cocktail 1.25      Smoked Nova Scotia Salmon 1.10

## Potages

- Mulligatawney à l'Indienne 45      Cream Dubarry 50      Chicken Okra Creole 50      Consommé Victor Hugo 45  
Cold Madrilene Jelly 45      Vichyssoise 50

## Poissons

- Boiled Fresh Haddock, Hollandaise 1.10      Broiled Striped Bass, Sauce Nouvelle 1.25  
Suprême of Kingfish, Demi Deuil 1.35      Baked Bluefish Jean Bart 1.25  
Croustade of Sea Food, Cora 1.50      Brook Trout, Vatel 1.35  
Filet of Sole Poché Cancale 1.35

## Legumes

- String Beans 60      New Peas 60      Spinach 55      Lima Beans 60      Buttered Carrots 45  
Grilled Tomatoes 50      French Fried 35      Hashed Potatoes 30      Au Gratin Potatoes 40  
Baked Idaho Potato 35

## Grillades

- (If Available)  
Filet Mignon 2.75  
Lamb Chop (1) 1.00      English Lamb Chop 1.50      Mixed Grill 1.75  
Steak Minute 2.00      Half Spring Chicken Diablé 2.00      Sirloin Steak 2.75  
Royal Sweetbread 1.75      Lamb Kidneys, Potatoes Julienne 1.25      Milk Fed Spring Chicken 4.00  
Half Spring Chicken 2.00

## Salades

- Cotillion Bowl Special 45      Mixed Green 55      Romaine, Lettuce, Chicory 50  
Fresh Vegetable 90      Fresh Fruits 75      Chicken Salad 1.60  
Crab Meat 1.65      Caesar Salad 90      Fresh Lobster Salad 1.65

## Entremets

- Peach or Cherry Tart 45      Lemon Chiffon Pie 35      Floating Island Jamaica 50  
Riz Impératrice, Melba Sauce 45      Green Apple Pie 35      Frozen Puff Hélène 50  
Biscuit Glacé Trocadéro 50      Peach Cardinal 75      Coupe Mary Garden 50  
Viennese Pastry 30      Your Favorite Cheese 45      Assorted Jello 45  
Biscuit Tortoni 50      Petits Fours 35      Parfait Tricolor 50  
Fruit Compote 55      Vanilla, Coffee, Chocolate, Strawberry or Pistachio Ice Cream 45      Coupe St. Jacques 50  
Lemon, Orange, Raspberry or Pineapple Sherbet 40

## Cafe, The etc.

- Demi-Tasse 20; with Cream 25      Milk (Half Pint) 25      Tea 30; with Cream 35

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Couvert 25c. Per Person

Thursday, November 15, 1945

A la Carte

Hot & Cold

Cherry Stone Clams 75	Blue Point Oysters 60	Cape Cod Oysters 60	Little Neck Clams 30
Shrimp Cocktail 85	Crab Meat Cocktail 90	Crab Meat Cocktail 90	Codtail Sauce 10
Hot & Cold Assorties 1.00	Clam Juice 30	Smoked Nova Scotia Salmon 1.10	Supper of Fresh Trout 65 with Kirsch 2.00
Fresh Lobster Cocktail 1.25			

Potatoes

Malaga Wine & Hollandaise 45	Cream Dupuy 30	Chicken Omelette 20	Consomme Victor Hugo 45
Cold Mashed Jelly 45			Vegetarian 30

Poissons

Boiled Fresh Haddock Hollandaise 1.10	Filet of Sole Poche Garande 1.25	Broiled Striped Bass Sauce Nouvelle 1.25	Black Blush Jean Bart 1.25
Supper of Kingfish Demi Doree 1.25		Brook Trout Vindal 1.25	
Consomme of Sea Food Course 1.30			

Legumes

String Beans 60	New Peas 60	Spinach 25	Lima Beans 60
Culled Tomatoes 30	French Fried 25	Hashed Potatoes 30	Baked Idaho Potato 25
			As Gratin Potatoes 40
			Buttered Carrots 45

Grillades

Lamb Chop (1) 1.00	Half Spring Chicken Diable 2.00	Filet Mignon 2.75	Mixed Grill 1.75
English Lamb Chop 1.50	Lamb Kidney Potatoes Hollandaise 1.25	(If Available)	Steak 2.75
Steak Minute 2.00			Milk Fed Spring Chicken 4.00
Royal Sweetbread 1.75			Hall Spring Chicken 2.00

Salades

Cottion Bowl Special 45	Mixed Green 25	Romaine Lettuce Chicory 30	Fresh Lobster Salad 1.05
Fresh Vegetable 60	Fresh Fruit 25	Chicken Salad 1.80	
Crab Meat 1.05	Cesar Salad 90		

Entremets

Peach or Cherry Tart 45	Green Apple Pie 25	Yan Favorite Cheese 45	Assorted Jello 45
Ice Impassible Mocha Sauce 45	Peach Custard 25	Vanilla Chocolate Strawberry or Pistachio Ice Cream 45	Parfait Tricolor 20
Biscuit Glace Tricolore 30	Vanilla Coffee Chocolate Raspberry or Pineapple Sherbet 40	Lemon Chiffon Pie 25	Coupe St. Jacques 20
Viennoise Pastry 30			
Biscuit Tortoni 20			
Fruit Compote 25			

Cafe, etc.

Tea 20 with Cream 25	Milk (Half Pint) 25	French Toast 20 with Cream 25
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All prices are our ceiling prices or below. By OPA regulations our ceilings are based on our highest prices from April 4-10, 1943. Our menus or price lists for that week are available for your inspection.

Convent 255 P. O. Person Thursday, November 12, 1943

