

MECCA OASIS



467 E. MAIN .. VENTURA , CALIF.

V. E. PATTERSON, Proprietor -- PHONE 3414

CONTINENTAL DINNER \$1.00

CHOICE OF

Fried Fresh Shrimp With Hot Sauce or Chilled Tomato Juice
Fresh Mixed Sea Food Cocktail

SOUP

Macaroni and Tomato Soup or Clear Beef Consomme

SALAD

Carrot, Apple and Pineapple Salad

CHOICE OF ENTREE

Broiled U. S. No. 1 Good Steer T-Bone Steak, French Fried Potatoes, \$1.25
Roast Young Tom Turkey, Celery Dressing, Cranberry Jelly
Fried Fresh Rainbo Trout (in Corn Meal), Cole Slaw
Fried One-half Milk Fed Chicken, De-jointed, Country Gravy
Fried One-half Dozen Large Eastern Oysters, Cole Slaw, Slice Lemon

Potatoes

Vegetable

Coffee

Milk

Tea

Buttermilk

CHOICE OF DESSERTS

Split Pea .20

SEA FOODS IN SEASON

1/2 Doz. Stewed Oysters .50 Local Halibut .50 1/2 Doz. Raw Oysters .50
1/2 Doz. Oysters in Cream .65 1/2 Doz. Fried Oysters .65
Fried Eastern Scallops .50 Fresh Lobster Louie .75 Filet of Sole .50
Broiled Whole Baby Lobster .75 Grilled Sword Fish .55
Crabmeat Louie .50 Fresh Shrimp Louie .65 Fried Jumbo Shrimp .50

STEAKS AND CHOPS

Steer T-Bone Steak 1.00 New York Cut Sirloin 1.25 Beef Tenderloin 1.00
Top Sirloin .75 Club Cut Sirloin .75 Rib Steak .60
Half Fried Chicken .75 New York Planked, for two 2.50 Chicken a la King .75
Welsh Rarebit .75 Ham Steak, Candied Sweets .75 Fried Chicken Livers .70
2 Thick French Lamb Chops .65 Pork Chops .50 Breaded Veal Cutlets .50
Baby Beef Liver, Bacon .50 Hamburger Steak .40 Vegetable Plate .35
Farm Sausage Cakes .40 Creamed Tuna Fish .50
Breaded Pork Tenderloin .75 Chicken Fried Steak .60

WAFFLES AND TOAST

Cream Waffles .20 Wheat Cakes .20 Buttermilk Cakes .20
Buckwheat Cakes .20 Cinnamon Toast .15 Melba Toast .10
Milk Toast .25 French Toast with Ham .35 Corn Cakes .20

POTATOES

Baked Potatoes (5-8 P.M.) .10 American Fried .10 Hashed Brown .10
French Fried .10 Shoe String .20 Lyonnaise .15
Au Gratin .20 Long Branch .15 Cottage Fried .20

FRUITS IN SEASON

Pineapple Juice .15 Grapefruit Juice .15 Orange Juice .10 Sliced Oranges .10
Sliced Pineapple .15 Melba Peach .15 Baked Apple, Cream .15
Half Cantaloupe .15 Apple Sauce .10 Fancy Prunes .10
Preserved Figs .15 Half Grapefruit .10

SALADS

Chef's Salad Bowl .50 or with Sea Food .65 Avocado Salad .35
Combination Salad .35 Chicken Salad .50
Fresh Shrimp Salad .65 Cottage Cheese and Pineapple Salad .35
Fruit Salad, Whipped Cream .40 Potato Salad .15
Lettuce - Tomato Salad .35 Lettuce - Egg Salad .35 Fresh Lobster Salad .65
Head Lettuce .20 Sliced Tomatoes .20 Crabmeat Salad .50

THURSDAY, May 29, 1941

TABLE D'HOTE DINNER

Choice of Entree Determines the Price of Dinner
Includes Soup, Salad, Vegetable and Potatoes, Drink and Dessert
Macaroni and Tomato Soup

Broiled U. S. No. 1 Steer Top Sirloin Steak, French Fried Potatoes.....95c
Fried One-half Milk Fed Spring Chicken, De-jointed, on Toast, Country Gravy 85c
Roast Young Tom Turkey, Celery Dressing, Cranberry Jelly.....85c
Roast Long Island Duckling, Celery Dressing, Apple Sauce.....85c
Medium Rare Prime Ribs of Steer Beef, Natural Gravy.....80c
Baked Virginia Ham, Candied Sweet Potatoes.....75c
(2) Thick Broiled French Lamb Chops on Toast, Fruit Jelly.....75c
Broiled Fancy Steer Rib Steak, French Fried Potatoes.....70c
Assorted Cold Cuts of Meat, Potato Salad.....65c
Chicken Fried Dinner Steak, Country Gravy.....65c
Grilled Chops of Grain Fed Pork, Green Apple Sauce.....60c
Breaded Cutlets of Milk Fed Veal, Country Gravy.....60c
Fried Baby Beef Liver with Bacon or Onions.....60c
Roast Eastern Steer Sirloin of Beef, Brown Gravy.....60c
Roast Leg of Lamb, Celery Dressing, Jelly.....60c
Roast Leg of Pork, Celery Dressing, Apple Sauce.....60c
Dinner Omelette, Spanish.....60c
Old Fashioned Beef Stew.....50c
Boiled Tongue, Spanish.....50c
Vegetable Plate, Poached Egg.....50c
Hamburger Steak, Smothered Onions.....50c

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ICE

SEA FOOD SUGGESTIONS

Fresh Daily

Includes Soup, Salad, Vegetable and Potatoes, Drink and Dessert

Fried Fresh Rainbo Trout (in Corn Meal), Cole Slaw.....85c
Fried One-half Dozen Large Eastern Oysters, Cole Slaw.....85c
Grilled Morro Bay Abalone Steak, Tartar Sauce.....70c
Grilled Red Salmon Steak, Tartar Sauce.....65c
Steamed Nova Scotia Finnan Haddie, Parsley Potato.....65c
Grilled Fresh Tuna Steak, Tartar Sauce.....65c
Fried Eastern Scallops, Tartar Sauce.....60c
Grilled Fresh Baracuda Steak, Tartar Sauce.....60c
Grilled Local Yellowtail, Tartar Sauce.....60c
Fresh Fried Shrimp, a la Maryland, Hot Sauce.....60c
Fried Fillet of Local Halibut, Tartar Sauce.....50c
Fried Fillet of Sole, Lemon Butter.....50c
Grilled Local Sandab, Lemon Butter.....50c

Potatoes
Coffee Milk Tea Vegetable
Buttermilk

CHOICE OF DESSERT

Pineapple Meringue Pie Peach Tapioca Pudding
Old Fashion Apple Pie Vanilla Ice Cream
Fresh Youngberry Pie Orange Sherbet
Fresh Rhubarb Pie Chocolate Sundae
Cherry Pie Chocolate Ice Cream
Hot Mince Pie Mint Sherbet
Fruit Jello with Whipped Cream Black Walnut Ice Cream

INCLUDING DRINK—CHOICE OF JELLO OR PUDDING

No Substitutes on These Specials
Creamed Tuna Flakes on Toast.....30c
Fried Egg Plant, Rasher Bacon.....30c
Browned Beef Hash, Poached Egg.....45c

SPECIAL SANDWICH

Boiled Ham Sandwich, Potato Salad.....25c

COCKTAILS

Fresh Large Eastern Oyster 50c
Fresh Shrimp.....50c Crab Meat.....35c Sea Food.....35c

CORKAGE CHARGE 50c

With Dinner Order of 60c or Over: Our Chocolate Flate Cream Pie

COCKTAILS

Fresh Lobster Cocktail .65 Crab Meat Cocktail .35 Tomato Juice .10
Avocado Cocktail, 1000 Island Dressing .35 Fresh Oyster Cocktail .50
Mixed Sea Food Cocktail .35 Fresh Shrimp Cocktail .50
Fruit Cocktail .25 Clam Cocktail .35

APPETIZERS

Ripe Olives .15 Stuffed Olives .15 Celery en Branch .20
Stuffed Celery .35 Fresh Garden Radishes .10
Sardine Canape .50 Roquefort Cheese .25 Assorted Appetizers .50

SOUPS

Cream of Tomato .25 Vegetable .20 Old Fashioned Navy Bean .20
Clam Chowder .20 Consomme .20
Chicken with Noodles .20 Split Pea .20

SEA FOODS IN SEASON

½ Doz. Stewed Oysters .50 Local Halibut .50 ½ Doz. Raw Oysters .50
½ Doz. Oysters in Cream .65 ½ Doz. Fried Oysters .65
Fried Eastern Scallops .50 Fresh Lobster Louie .75 Filet of Sole .50
Broiled Whole Baby Lobster .75 Grilled Sword Fish .55
Crabmeat Louie .50 Fresh Shrimp Louie .65 Fried Jumbo Shrimp .50

STEAKS AND CHOPS

Steer T-Bone Steak 1.00 New York Cut Sirloin 1.00 Beef Tenderloin 1.00
Top Sirloin .75 ⁸⁵ Club Cut Sirloin .75 ⁸⁵ Rib Steak .60
Half Fried Chicken .75 New York Planked, for two 2.50 Chicken a la King .75
Welsh Rarebit .75 Ham Steak, Candied Sweets .75 Fried Chicken Livers .70
2 Thick French Lamb Chops .65 Pork Chops .50 Breaded Veal Cutlets .50
Baby Beef Liver, Bacon .50 Hamburger Steak .40 Vegetable Plate .35
Farm Sausage Cakes .40 Creamed Tuna Fish .50
Breaded Pork Tenderloin .75 Chicken Fried Steak .60

WAFFLES AND TOAST

Cream Waffles .20 Wheat Cakes .20 Buttermilk Cakes .20
Buckwheat Cakes .20 Cinnamon Toast .15 Melba Toast .10
Milk Toast .25 French Toast with Ham .35 ⁴⁰ Corn Cakes .20

POTATOES

Baked Potatoes (5-8 P.M.) .10 American Fried .10 Hashed Brown .10
French Fried .10 Shoe String .20 Lyonnaise .15
Au Gratin .20 Long Branch .15 Cottage Fried .20

FRUITS IN SEASON

Pineapple Juice .15 Grapefruit Juice .15 Orange Juice .10 Sliced Oranges .10
Sliced Pineapple .15 Melba Peach .15 Baked Apple, Cream .15
Half Cantaloupe .15 Apple Sauce .10 Fancy Prunes .10
Preserved Figs .15 Half Grapefruit .10

SALADS

Chef's Salad Bowl .50 or with Sea Food .65 Avocado Salad .35
Combination Salad .35 Chicken Salad .50
Fresh Shrimp Salad .65 Cottage Cheese and Pineapple Salad .35
Fruit Salad, Whipped Cream .40 Potato Salad .15
Lettuce - Tomato Salad .35 Lettuce - Egg Salad .35 Fresh Lobster Salad .65
Head Lettuce .20 Sliced Tomatoes .20 Crabmeat Salad .50

SANDWICHES

Bacon and Avocado .35 Chicken Salad .25 Fried Egg .15
Beef, Pork or Ham, Barbecued .20 Hamburger (Toast or Plain) .15
Roquefort Cheese .35 Ham and Cheese, Toasted .30 Tuna on Toast .25
Baked Ham .20 Deviled Egg .20 Denver (on Toast) .25
Grilled Cheese Sandwich .25 Fried or Boiled Ham .20
Ham and Egg .25 Beef or Pork .20 Cheeseburger .25
Cold Turkey, Cranberry Sauce .35 Hot Turkey, Cranberry Sauce .40
Bacon and Tomato .25 Lettuce and Tomato .15 Hot Chicken Sandwich .45
Hot Beef or Pork .25 Cold Chicken .40 Sardine .20

THREE DECKER SANDWICHES ON TOAST

Baked Ham, American or Swiss Cheese .35 Tuna, Minced Olive .35
Fried Ham, Tomato and Lettuce .35 Sardine and Deviled Egg .35
Roast Pork, Apple Sauce .30 Club House .60

SPANISH DISHES

Chili Con Carne .25 Tamales and Chili .35
Spaghetti and Chili .35 Raviolis and Chili .35

COLD MEATS

Cold Sliced Breast of Chicken, Combination Salad 1.00
Cold Sliced Turkey, Lettuce and Tomato Salad 1.00
Assorted Cuts of Meats, American Cheese .50
Imported Norwegian Sardines, Head Lettuce .50
Cold Corned Beef, Cole Slaw .50
Chilled Shrimp on Ice, Mayonnaise .50
Flaked Tuna with Potato Salad .50

EGGS AND OMELETTES

(2) Eggs Fried or Boiled .25 (2) Eggs Scrambled .25 (2) Eggs Poached, Toast .30
(2) Eggs Vienna .50 Ham and Eggs .45 Bacon and Eggs .45
Full Order Ham or Bacon or Sausage .40
Fresh Tomato Omelette .45 Spanish Omelette .45 Omelette, Cheese .45
Omelette, Minced Ham .45 Omelette, Jelly .45 Omelette, Oyster .60
Side of Eggs (2) .15 Side Order of Ham, Bacon or Sausage .15

VEGETABLES

Shoe Peg Corn .10 Stewed Tomatoes .10 June Peas .10
Green String Beans .10 Fresh Garden Spinach .10
Stewed Carrots .10

DRINKS

Ice Tea .10 Coffee, Cup .05 Mixed Teas, Pot .10
Postum, Pot .15 Milk, Per Bottle .10 Buttermilk, Per Glass .10
Hot Ovaltine, Per Cup .15 Hot Chocolate, Per Cup .15

ICE CREAM AND DESSERTS

Ice Cream or Sherbet .10 Pineapple Special .30 Banana Special .30
Home Made Pies, Per Cut .10 Parfaits .25 Malted Milk .20
Our Chocolate Flake Pie .20 Fruit Jello .15
Layer Cake .10 Mixed Cookies .10 Milk Shakes .15
Roquefort Cheese and Crackers .25 American or Swiss and Crackers .15

CORKAGE CHARGE 50c

We Are Not Responsible for Lost Articles

COCKTAILS

Martini	.30	Daiquiri	.35
Manhattan	.30	Blue Moon	.30
Old Fashioned..	.30	Pink Lady	.35
Gibson	.30	Clover Club	.35
Bronx	.30	Alexander	.35
Orange Blossom	.30	Sazerac	.35
Dubonnet	.30	Side Car	.40
Bacardi	.35	Stinger	.35

FIZZES AND RICKEYS

Gin	.30	Golden	.35
Sloe Gin	.30	Royal	.35
Silver	.35	New Orleans ..	.35

MIXED DRINKS

Whiskey Sour...	.30	Gin Buck	.30
Tom Collins	.30	Gin Daisy	.30

GINS AND SPIRITS

Domestic Gins ..	.30	Jamaica Rum...	.35
Imported Gins ..	.35	Tequila	.35
Bacardi Rum	.35	Vodka	.35

IMPORTED COGNACS, LIQUERS AND CORDIALS

Creme de Menthe, green	.35
Creme de Menthe, white	.35
Gilka Kummel	.35
Chartreuse, yellow	.40
Benedictine	.40
Imported Cognacs	.35 & .50
Grand Mariner, Orange	.50
Cointreau	.40

WINES

Domestic	.15	Imported	.35
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San Gabriel Table Wines

Sauterne, 12 oz. bottle	.50
Claret, 12 oz. bottle	.50
Reisling, 12 oz. bottle	.50
Burgundy, 12 oz. bottle	.50

BEER (Bottles Only)

Local	.15	Eastern	.20
Guinness Stout, 11 oz. bottle	.50		
Bass Ale, 11 oz. bottle	.50		

CHAMPAGNES

	Half Btl.	Btl.
Mumm's Extra Dry	3.50	6.75