



OAK HILLS MANOR

Where Tasty Food is Served

MENU

W. A. PETERSEN, Prop.

A la Carte

APPETIZERS

Half Grapefruit	.25
Tomato, Pineapple or Grapefruit	.25
Shrimp Cocktail	.60
Crab Meat Cocktail	.60
Lobster Cocktail	.90
Cherrystone Clam Cocktail	.60
Oyster Cocktail	.60
Celery and Olives	.35
Fruit Supreme	.25

SOUP

Soup du Jour	.30
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SEAFOOD

Fried Filet of Flounder, Tartar Sauce	1.00
Broiled Sea Bass, Julienne Potatoes	1.25
Filet of Bluefish, Saute Meuniere	1.25
Broiled Whole Maine Lobster	
Broiled or Fried Scallop, Bacon and Cole Slaw	1.50
Lobster a la Newburgh	2.50
Fresh Shrimp Creole	1.85

FROM THE GRILL

Broiled Lamb Chops (2)	1.75
Brochette of Chicken Livers & Mushrooms	1.75
Broiled Calf's Sweetbread with Ham	2.00
Combination Mixed Grill	2.50
Ham and Mushrooms on Toast	2.00
Broiled Sirloin Steak	2.75
Broiled Tenderloin Steak	2.75
Broiled Ham Steak, Pineapple Fritter	1.75
All dishes served with French Fried Potatoes	

ENTREES

Chicken a la King	1.50
Sweetbread & Mushrooms, Chafing Dish ..	1.75
Steak, Minute Saute O'Brien	2.50
Half Spring Chicken, Mascotte	1.75
Spanish Omelett	1.25
Broiled Fresh Mushrooms, Bacon on Toast	1.50
Chopped Tenderloin Steak, Mushroom Sauce	1.25
Fried Boneless Chicken	1.50
Chicken a la Maryland	1.50
Roast Turkey	1.75
Roast Beef	2.00
Wiener Schitzel Garni	1.50

CHEESE

Welsh Rarebit	1.00
Buck Rarebit	.85
Camembert with Toasted Crackers	.35
Roquefort with Toasted Crackers	.35
American Swiss with Toasted Crackers	.35
American Cheese with Toasted Crackers ..	.35
Philadelphia Cream with Toasted Crackers	.35

VEGETABLES

New Peas	.30
String Beans	.30
Spinach	.30
Beets	.30
Carrots	.30
Potatoes	.30
Tomatoes	.30

SANDWICHES

Chef's Sandwich	1.00
Ham	.60
Hamburger	.50
Chicken	.75
Western	.75
Swiss Cheese	.50
Combination	.65
Lettuce and Tomato	.50
Club	1.00
Melted Cheese and Bacon	.85
Steak Sandwich, French Fried Potatoes	2.00
Ham or Bacon and Eggs	.75
Prime Beef (Cold)	.75

SALADS

Lobster	2.25
Fresh Shrimp	1.75
Crabmeat	1.75
Chicken	1.50
Combination Chef Salad	1.50
Lettuce and Tomato	.75
Waldorf	1.00
Fruit	1.25

COLD DISHES

Assorted Cold Cuts	1.65
Sliced Turkey	1.65
Cold Duckling, Apple Sauce	1.50
Cold Half Lobster, Mayonnaise—whole—	

DESSERTS

Apple Pie	.25
Fruit Pie in Season	.25
Layer or Plum Cake—Fruit Cake	.25
Pie a la Mode	.35
Fruit Jello	.20
Caramel Custard	.25
Peach Melba	.40
Pear Helene, Chocolate Sauce	.40
Coupe St. Jacques	.40
Ice Cream	.25

COFFEE, ETC.

Ice Tea or Coffee	.20
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COCKTAILS

Alexander
Apple Jack
Bronx
Baccardi
Clover Club
Champagne
Daiquiri
Dubonnet
Orange Blossom
Old Fashioned
Manhattan
Martini
Stinger
Jack Rose
West India
Golden Fizz
Gin Rickey
Tom Collins
Pink Lady
Gin Fizz
Planters Pu
Rye Whiske
Gin Sour
Whiskey Ec
Silver Fizz
Rum Collie
Claret Pur
Brandy Sc
Brandy E
Sloe Gin
Sloe Gin
Cuba Li
Ward E
Scotch S
Sherry
Scotch
Rye Hi

LIQUE
& BRA

Pony
Drink

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Oak Hills Manor

WM. A. PETERSEN, Prop.

SPECIAL DINNERS

Served from 5 to 10 p. m.

Clams on Half Shell Shrimp Cocktail Grape Fruit
Fruit Cocktail Chi cken Livers Tomato Juice
Choice of Soup

Fried Chicken Country Style.....\$2.25
Yankee Pot Roast Corn Fritter 2.25
Fried Scallops Tartar Sauce..... 2.25
Broiled Filet of Sole Lemon Butter 2.50
Roast Maryland Turkey Cranberry Sauce..... 2.50
Chicken Pot Pie 2.50
Sliced Club Steak Mushroom Sauce..... 2.75
Broiled Sweet Breads with Bacon 2.75
Broiled Shad Roe and Bacon 2.75
Roast Prime Ribs of Beef au jus..... 2.75
Seafood au Gratin Casserole..... 2.75
Broiled Live Maine Lobster 3.50
Broiled Filet Mignon with Mushrooms..... 3.75

Fresh Vegetables and Potatoes

Home Made Pies Hot Fudge Cake Ice Cream
Pineapple Sundae Chocolate Sundae Fruit Jello
Caramel Custard Orange Sherbet Frozen Eclair
Bread and Butter Pudding Danish Apple Cake
Cheese and Crackers Grape Fruit

Shrimp or Crabmeat Cocktail
with Russian Dressing or Cocktail Sauce
Cherrystone Clams or Oysters
Celery Olives
Manhattan Clam Chowder
Broiled Live Lobster
Drawn Butter
French Fried Potatoes
Hearts of Lettuce Russian Dressing
Pie or Ices
Coffee

Honey Dew Melon
Shrimp or Cherrystone Clams
Soup du Jour
Celery Olives
Broiled Sirloin Steak with Mushrooms
Vegetables Potatoes
Hearts of Lettuce and Tomato
French or Russian Dressing
Pie du Jour Ice Cream
Chocolate Sundae
Coffee

VERAGES

Singer Ale25 .60
Club Soda25 .60

WINE

Per Glass

Sherry, Dom.35
Port, Dom.35
Sauterne, Dom.35
Claret, Dom.35
Muscatel, Dom.35
Burgundy, Dom.35
Imported45

WINE,
BOTTLES

1/2 Bot. Bot.

Burgundy, Sparkling
Imp. 3.25 6.50
Burgundy, Sparkling
Dom. 2.75 5.00
Sauterne, Imp. 2.10 4.00
Sauterne,
Dom. 1.35 2.50
Champagne, Imp.
from 7.00 to 12.00
Champagne,
Dom. 3.25 6.00
Domestic Wines 2.50
Great Western
Champagne 6.00

STEAK DINNER
\$3.75

OAK HILLS MANOR SPECIAL COCKTAIL50

CLOSED MONDAYS

Special Attention

given to

WEDDINGS » PARTIES and BANQUETS
