The COLUMBUS
Dinner

Fresh Shrimp Cocktail
Grapefruit Supreme
Stuffed Egg a la Russe
Hearts of Celery
Queen Olives
Cream of Chicken a la Reine
Consommé Celestine
Jellied Madrilene

Fresh Vegetable Dinner Plate 1.00

Filet of Snapper Saute Meuniere 1.25
Florida Lobster a la Newberg 1.50
Broiled Native Pompano Baseliere 1.65
Roast Leg of Spring Lamb, Mint Jelly 1.25
Baked Virginia Ham, Sauce Champagne 1.50
Broiled Half of Spring Chicken, Cream Jelly 1.50
Roast Young Northwestern Turkey, Cranberry Sauce 1.50
All White Meat 1.75
Roast Prime Rib of Beef au jus 1.65
Broiled French Lamb Chops on Toast 1.75
Broiled Choice Sirloin Steak 2.00
Assorted Cold Platter 1.50

French Fried Potatoes
Mashed Potatoes
Boiled Potatoes
Asparagus Hollandaise
Corn Pudding
Buttered Sliced Beets

Hearts of Celery
Stuffed Artichoke Bottoms

Dressings: French, Thousand Island, Mayonnaise

Rye Bread
Dinner Rolls
French Bread

Apple Pie
Cup Custard
Lemon Meringue Pie

Fruit Jello, Whipped Cream
Vanilla or Peach Ice Cream
Strawberry Sundae

Layer Cake
Chilled Cantaloupe or Watermelon

Cookies
American or Biscoffort Cheese
Toasted Crackers

Hot or Iced Coffee or Tea
Milk
Kaffee Hag or Sanka Coffee, 15c per pot Extra

Chef's Special $1.00
Calf's Liver Saute with Bacon

or
Broiled Whole Florida Lobster

Potato
Salad

Coffee
Tea

Sunday, July 28, 1940