# A LA CARTE DINNER MENU

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Little Necks 35</td>
<td>40c.</td>
</tr>
<tr>
<td>Clams</td>
<td>40c.</td>
</tr>
<tr>
<td>Fresh shrimp</td>
<td>50c.</td>
</tr>
<tr>
<td>SOUPS</td>
<td>25c.</td>
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<tr>
<td>Petite marmite 45</td>
<td>35c.</td>
</tr>
<tr>
<td>Chicken broth</td>
<td>40c.</td>
</tr>
<tr>
<td>Philadelphia pepper-pot</td>
<td>15c.</td>
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<tr>
<td>Aiguillette de sole saumon</td>
<td>10c.</td>
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<tr>
<td>Montanaisse with tomato,</td>
<td>25c.</td>
</tr>
<tr>
<td>eggplant and Dauphine potato</td>
<td>15c.</td>
</tr>
<tr>
<td>Broiled sea bass, Paysandu</td>
<td>15c.</td>
</tr>
<tr>
<td>with fresh mushrooms and</td>
<td>10c.</td>
</tr>
<tr>
<td>wattle potato</td>
<td></td>
</tr>
<tr>
<td>Fried soft shell crabs</td>
<td>5c.</td>
</tr>
<tr>
<td>with tartar sauce,</td>
<td>10c.</td>
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<tr>
<td>Saratoga potato</td>
<td></td>
</tr>
<tr>
<td>Deep fried sea scallops</td>
<td>15c.</td>
</tr>
<tr>
<td>with tartar sauce and</td>
<td></td>
</tr>
<tr>
<td>potato chips</td>
<td></td>
</tr>
<tr>
<td>Fried spring lamb chop</td>
<td>25c.</td>
</tr>
<tr>
<td>extra thick</td>
<td></td>
</tr>
<tr>
<td>Stewed fresh chicken</td>
<td>15c.</td>
</tr>
<tr>
<td>with apple sauce and</td>
<td></td>
</tr>
<tr>
<td>wattle potato</td>
<td></td>
</tr>
<tr>
<td>Broiled prime sirloin</td>
<td>15c.</td>
</tr>
<tr>
<td>with Bordelaise sauce and</td>
<td></td>
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<tr>
<td>Fresh fried potatoes</td>
<td></td>
</tr>
<tr>
<td>Broiled fillet mignon</td>
<td>25c.</td>
</tr>
<tr>
<td>with fresh mushrooms and</td>
<td></td>
</tr>
<tr>
<td>O'Brion potato</td>
<td></td>
</tr>
<tr>
<td>Sliced loaf</td>
<td>25c.</td>
</tr>
<tr>
<td>Queen olives</td>
<td></td>
</tr>
<tr>
<td>Tartelette</td>
<td>25c.</td>
</tr>
<tr>
<td>Mixed vegetables</td>
<td>15c.</td>
</tr>
<tr>
<td>Golden bantam corn on</td>
<td></td>
</tr>
<tr>
<td>cab</td>
<td></td>
</tr>
<tr>
<td>Dauphine potato</td>
<td>15c.</td>
</tr>
<tr>
<td>Cold—Beef a la mode in</td>
<td></td>
</tr>
<tr>
<td>jelly sauce,</td>
<td>1.20</td>
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<tr>
<td>Andalousie 1.80</td>
<td></td>
</tr>
<tr>
<td>Mixed fresh vegetables</td>
<td>15c.</td>
</tr>
<tr>
<td>Jardiniere</td>
<td></td>
</tr>
<tr>
<td>Golden bantam corn on cab</td>
<td></td>
</tr>
<tr>
<td>Dauphine potato</td>
<td>15c.</td>
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<tr>
<td>Salad Myrtle</td>
<td>15c.</td>
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<tr>
<td>Fig Boston cream pie</td>
<td>25c.</td>
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<tr>
<td>Blueberry tart Chantilly</td>
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<tr>
<td>Chocolate eclair</td>
<td>25c.</td>
</tr>
<tr>
<td>Sliced raspberry Blanc Manger</td>
<td>15c.</td>
</tr>
</tbody>
</table>

## SOUP

- Philadelphia pepper-pot: 15c.
- Aiguillette de sole saumon: 10c.
- Mixed fresh vegetables: 15c.
- Golden bantam corn on cab: 15c.
- Dauphine potato: 15c.

## FISH

- Fried soft shell crabs: 5c.
- Deep fried sea scallops: 15c.
- Fried spring lamb chop: 25c.
- Broiled spring lamb chop: 25c.
- Broiled half spring chicken: 25c.
- Broiled prime sirloin: 25c.
- Broiled fillet mignon: 25c.

## SPECIAL DISHES

- Fig Boston cream pie: 25c.
- Blueberry tart Chantilly: 25c.
- Fresh strawberry or fresh peach ice cream: 25c.

## FROM THE GRILL

- Roast prime ribs of beef: 25c.
- Roast prime ribs of beef au jus: 25c.

## DESSERTS

- Fig Boston cream pie: 25c.
- Blueberry tart Chantilly: 25c.
- Fresh peach glace: 25c.

## ICE CREAM AND ICES

- Fresh peach glace: 25c.
- Frozen loaf: 25c.

## SPECIALS

- California cantaloupe: 25c.
- Ice cream: 25c.
- Fresh raspberries: 25c.

## VEGETABLES

- Mixed fresh vegetables: 25c.
- Golden bantam corn on cab: 25c.
- Dauphine potato: 25c.

## SALADS

- Fresh strawberry or fresh peach ice cream: 25c.
- Fresh peach glace: 25c.

## ROAST

- Turkey with sweet potato: 25c.
- Half squab chicken: 25c.

## SALADS

- Crab meat: 25c.
- Lettuce and tomato: 25c.

## FRUIT

- Blueberries: 25c.
- Blackberries: 25c.

## CHEESE

- Gorgonzola: 25c.
- Swiss cheese: 25c.

## BEVERAGES

- Coffee: 25c.
- Tea: 25c.

## LUNCHEON SPECIALS

- Homestyle corned beef: 1.00
- New Cabbage, Steamed Potato: 25c.
- Coffee and Tea: 25c.

## SUMMER SUGGESTIONS

- Cantaloupe: 25c.
- Plum: 25c.
- Peach: 25c.
- Jellied chicken, mold, or beef bouillon: 25c.

## FEATURED SPECIALS LUNCHEON ENTRIES

- Tom Collins: 40c.
A FINE
LONG
COOL DRINK
THE COMMODORE'S
Tom Collins
40C.

SPECIAL DINNERS
SERVED FROM 5:30 TO 9 P.M.

Supreme of California melon
Apple juice Beef tongue Creole
Chef's antipasto Cherrystone clams Tomato juice
Pickled calf's head Ravigote
Philadelphia pepper pot Consommé double Gombo
Jellied consommé
Hearts of celery Queen olives

Aiguillette of sole sauté, Mentonnaise 1 50
Cold—Gaspe salmon with fresh vegetable salad, Mayonnaise 1 50
Cold—Stuffed crab Ravigote, garnished 1 75
Fresh broccoli Hollandaise with Virginia ham 1 65
Milk-fed veal chop sauté, Vert-pre 1 80
Broiled ham steak, maître d'hôtel 1 90
Salmis of L. I. duckling with mushrooms and olives 2 00
Broiled calf's sweetbreads, Milanaise 2 10
Roast prime ribs of beef au jus 2 15
Spring lamb steak sauté, Moderne 2 15
Breast of chicken sauté, Nevada 2 25
Cold—Beef a la mode in jelly with salad, Andalouse 1 80
Cold—Roast half spring chicken with smoked ham, Argenteuil 1 90
Mixed fresh vegetables Jardiniere
Golden bantam corn on cob
Dauphine potato Boiled potato

Salad Myrtle

Fig Boston cream pie Blueberry tart Chantilly
Chocolate eclairs Frozen log Commodore
Chilled raspberry Blanc Manger

Coffee Tea Milk

A LA CARTE DI

CLAMS
Little Necks 35
Cherrystones 40

COCKTAILS
Fresh fruit 60
Grapefruit juice 25
Clam juice 75
Gin and tonic 25

SOUPS
Petite marmite 45
Puree of tomatoes 35
Chicken broth 40

SOUP
Philadelphia pepper-pot 35

FISH
Aiguillette of sole sauté, Mentonnaise 35
Broiled sea bass, Puysegur with fresh mushrooms 35

TO ORDER
Fried soft shell crabs (2) with tartar sauce 35
Deep fried sea scallops with tartar sauce 35

DAILY SPECIALS
Ready dishes
Fresh broccoli, Hollandaise with spring lamb
Roast prime ribs of beef au jus with fresh mushrooms
Milk-fed veal chop sauté with fresh vegetables
Broiled ham steak, maître d'hôtel
Salmis of L. I. duckling with fresh mushrooms
Broiled calf's sweetbread with tomato sauce
Spring lamb steak sauté with fresh mushrooms
Breast of chicken sauté, Nevada

FROM THE GRILL
Broiled spring lamb chop 60
Broiled half spring chicken with apricot sauce
Broiled prime sirloin steak with brandy
Broiled filet mignon with fresh mushrooms

DESSERTS
Fig Boston cream pie 25
Chocolate mousse Blanc Manger 25
Chilled raspberry Blanc Manger 25
Whiskey brandied fresh pear 35
Whole fresh pear, port wine sauce 35
Old-fashioned fresh peach shortcake 35
Petits fours 35 French

ICE CREAM AND ICES
Frozen Log Commodore 45
Coupe St. Jacques 60
Roman punch 35 French

ROAST
Spring lamb, mint sauce 1 10
Turkey with sweet potato 1 25

MIXED VEGETABLES
Mixed fresh vegetables Jardiniere 35
New green peas Parisienne 35
Grilled fresh tomato sauce 35
Gold potatoes
Fresh broccoli Hollandaise

SALADS
Potatoes—Saute 30
Julienne 25
Mashed 20
Boiled
Hased brown 30
Fondente 30

Salad of mixed green 40
Chiffonade 40
Commodore Chese 65
Crab cake 65
Gambas 20
Alligator pate

FRUITS
Blueberries, raspberries or blackberries and cream 40
Custard
Stewed figs 25
Sliced fresh peaches and cream 40
Gorgonzola 35
Brie 30
Port du Salut 30
Roquefort 30
Imported Swiss 35
Swiss Gruyere 35
American chese

BEVERAGES
Coffee (per pot) 25
Demi-tasse 15
Tea (per pot) 25
Certified milk (half pint) 20
(Tudor Restaurant D.)
(*) indicates for
DINNER MENU

CLAMS
Pr 30

COCKTAILS
13 Fresh shrimp 70
        Apricot juice 25

SOUPS
Puree of split peas 35
        Chicken oyster, Creole 45

CONSOMME double Gombo 35

Mousseline with tomato, eggplant and Dauphine potato 85
with fresh mushrooms and waffle potato 90

2) with tartar sauce, Saratoga potato 75
with tartar sauce and potato chips 80

Salad with slice of Virginia ham 1 10

Au jus with mashed or boiled potato 1 15

Veal with fresh vegetable, Vert-Fer and Paille potato 1 30

Filet of beef with new corn saute and fried sweet potato 1 40

with fresh mushrooms, olives and potato Macaire 1 45

and with tomato sauce and spaghetti Milanese 1 50

with fresh vegetable Moderne and Lyonnaise potato 1 65

Nevada with sliced orange and new asparagus tips. 1 70

Princesse 1 70

Top 60 extra thick 90

Luten with apple sauce and waffle potato 1 25

Fisch with Bordelaise sauce and French fried potatoes 1 30

with fresh mushrooms and O'Brien potato 2 35

Blueberry tart Chantilly 25
Jell-o creme de menthe 25
Manger 25
Chocolate cake Praline 25
FRESH PEARS 40
WHOLE FRESH PEACH, PORT WINE 40
Raspberry cream 40
Green apple pie 25, a la mode 40
French or Danish pastry 20
Baked Alaska 80

Parfait Lillian 45
Fresh peach glace Cardinal 45
Fresh strawberry or fresh peach ice cream 40
Pineapple, orange, lemon ice 25
Favor 35
Frozen Lallah Rookh 40

ROAST
tomat 25
Half squab chicken, Country style 1 25

VEGETABLES
beans, fines herbs 35
Summer squash saute au beurre 25
Golden bantam corn on cob 25
Buttered new beets 25
Hollandaise 70
Boiled 20
French fried 25
Hassled in cream 35
Charities 30
Aussie 40
Au GRATIN 35

ALARDS
Crab meat 1 25
Lettuce and tomato 35
Romaine 40
Baked ham and orange 50
Hearts of lettuce 40

RUTS
Cultivated huckleberries 50
Honey Dew melon 40
Stewed fresh peaches 35
California cherries 35
Assorted stewed fruit 40

CHEESE
Port 30
Imported Stilton 45
Camembert 30
Edam 35
American 25
Bel Paese 30
Liederkranz 30

VERAGES
Grade A milk (half pint) 15
Kaffee Hag 30
Ry Krisp 15
BREAD AND BUTTER 10

SUGGESTIONS
Cantaloupe Supreme 40
Plum, peach or pear juice 25
Jellied chicken, madrilene, hambone or beef consomme en tasse 25

Sliced boiled egg a la Russe 50
Gaspa salmon with fresh vegetable salad, Mayonnaise 85
Stuffed crab, Raygote, garnished 90
Home-made head cheese with pickled beets 80
Beef a la mode in jelly, salade Andalousse 80
Roast prime ribs of beef with string bean salad 1 10
Roast half spring chicken with smoked ham, Tourangelle 1 10
Assorted cold cuts (roast beef, tongue, lamb and ham) 1 25 with chicken 1 50
(potato salad served with all cold meats)
Fresh fruit salad, cream dressing 70
Assorted fresh green salads with chopped egg and tomato, Golfer 55
Home-made cottage cheese with figs and current jelly 70

California cantaloupe 30 with ice cream 50
Iced watermelon 25
Berries with cream 40
Fresh raspberries a la mode 45
Stewed fresh peaches 35
Stewed Fresh Cherries 35

Iced coffee 20
Iced tea 20
Fresh buttermilk 15

Grade A milk, half pint 15
Certified milk, half pint 20
Pint 30

COMMODORE GRILL

FEATURES
SPECIAL LUNCHEON ENTREES
FROM
50c.
LOWER LOBBY

TOMORROW'S

CHEF'S

LUNCHEON SPECIAL

HOME-MADE CORNED BEEF
with New Cabbage,
Steamed Potato
$1.00

THE

August 14, 1940
The Commodore

New York's Best Located Hotel