

R O O F T O P



L U N C H E O N

SOUPS AND SANDWICHES

OUR FAMOUS SOUP OF THE DAY	\$1.80
FRENCH ONION SOUP GRATINÉE	\$1.85
WISCONSIN CHEESE SOUP WITH BEER	\$2.00
CROISSANT MELT	\$5.00
A Split Croissant filled with Finely Shaved Ham and Sliced Tomato, finished with Swiss and Cheddar Cheese melted over Avocado Wedges.	
CROISSANT CLUB SANDWICH	\$5.00
An Oven Fresh Croissant filled with tender sliced Turkey, cured Ham, ripe Tomatoes and crisp Bacon.	
CRABMEAT AND SHRIMP SALAD ON A CROISSANT.....	\$5.00
Delicious Alaskan Crabmeat and Tiny River Shrimps tossed with Onion, Celery and Skroodles Pasta in Mayonnaise. Delicately seasoned and flavored with Lemon.	
SOUP AND SANDWICH COMBINATION LUNCH	\$6.50
Croissant Selection with our Famous Soup of the Day	

THE DAILY SPECIAL

Every lunch we present a different entrée.
Your server will inform you.

LITE AND HEALTHY

CREATIVE CUISINE



SOUTH PACIFIC SALAD	\$7.35
Crisp Garden Greens surrounded with Crabmeat, Bay Scallops, Water Chestnuts and Marinated Artichoke Hearts. <small>(Salad-224 Calories; Herb Dressing-76 Calories)</small>	
SPINACH SALAD	\$5.35
Fresh Spinach Leaves tossed with Romaine Lettuce, Fresh Mushrooms, Red Bell Pepper, Bean Sprouts, Garbanzo Beans, Tomato, Bermuda Onion and Hearts of Palm <small>(Salad-165 Calories; Herb Dressing-76 Calories)</small>	
FRESH NORWEGIAN SALMON SALAD	\$6.85
Served on a Bed of Fresh Spinach Leaves and Crisp Romaine Lettuce, with White Asparagus, Green Bell Pepper, Cucumber, Bermuda Onion, Mini-Gherkins, Carrot Curls and a Radish Rose. <small>(Salad-237 Calories; Herb Dressing-76 Calories)</small>	
ALAMEDA TRIO FOR THE UNDECIDED	\$6.15
Chicken, Tuna, and Cottage Cheese Salads on Leaf Lettuce accompanied by Green Peppers, Tomato Wedge, Carrot Curls and Date Nut Bread. <small>(640 Calories)</small>	
FAMOUS ALAMEDA FRESH FRUIT PLATE	\$7.15
A Colorful Arrangement of Seasonal Fresh Fruit with your selection of Cottage Cheese or Sherbet and Date Nut Bread. <small>(590 Calories)</small>	
BREAST OF CHICKEN "LIMELIGHT"	\$5.35
A succulent lime-flavored Breast of Chicken served on a Bed of Crisp Greens and garnished with sticks of Fresh Vegetables, Tomatoes, and Artichoke Heart. <small>(Salad-232 Calories; Herb Dressing-76 Calories)</small>	
FLANK STEAK SKILLET	\$5.75
Tender Flank Steak, marinated in Soy Sauce, Sherry and Ginger. Prepared with crisp Broccoli, Snow Peas, Water Chestnuts and Green Onions. <small>(425 Calories)</small>	



Lite and Healthy is a series of special recipes specifically designed to be lower in salt, sugar, fat and cholesterol than food normally prepared in a restaurant or at home. Our procedures and recipes are approved by the American Heart Association's Creative Cuisine Program. Calorie counts have been calculated and verified by nutritionist, Nancy Coben, R.D.

OUR DAILY SEAFOOD OFFERINGS

Served with a Rooftop Salad
or Celery Heart Victor

- BROILED FRESH FISH OF THE DAY** Price Quoted Daily
Our Daily Seafood Offering served with fresh
Vegetable and Potato.
- SCALLOPS AND SHRIMP MADRAS** \$7.35
Served on a Bed of Pineapple. Miniature Alaskan Shrimp and
Bay Scallops in a Curry Sauce with Shallots and Indian Chutney.
Served with Rice.
- SPANISH PRAWN AND FETTUCCHINE NEWBURG** \$7.35
Succulent Prawns sautéed and dressed in a light Newburg Sauce.
Served with Fettuccine and fresh Vegetable.
- POACHED SALMON AND WHITEFISH NINA** \$7.75
Fresh Norwegian Salmon Fillet and Atlantic Whitefish poached
in a stack, dressed with a mild Peppercorn and Anisette Sauce.
Served with Saffron Rice and fresh Vegetable.
- FILLET OF LEMON SOLE CAPRICE** \$6.95
Two Fillets of Lemon Sole (broiled in buttered crumbs, served
with sautéed Banana and Robert Sauce). Served with fresh
Vegetable and Potato.
- FILLET OF LEMON SOLE** \$6.75
Broiled or sautéed, served with fresh Vegetable and Potato.

ENTRÉES

Served with Rooftop Salad
or Celery Heart Victor

- SUPREME OF CHICKEN AMANDINE** \$6.35
Tender Breast of Chicken sautéed with Almonds in a light
Orange Sauce, flavored with an Almond and Orange Liqueur.
Served with Rice and fresh Vegetable.
- SCHNITZEL A LA HOLSTEIN** \$6.95
Sautéed Veal Escalope traditionally served with Fried Egg
and German Potato Salad with fresh Vegetable.
- PETITE FILET** \$8.85
A tender Filet garnished with Two Shrimp and topped with
Bordelaise Sauce. Served with fresh Vegetable and Potato.
- BREAST OF CHICKEN SMITANE** \$5.35
Breast of Chicken Sautéed with Shallots, White Wine,
Sour Cream and Fresh Parsley.
- SAUTEED CALVES LIVER** \$6.25
Served with pan-fried Onions and crisp Bacon,
fresh Vegetable and Potato.
- ALAMEDA BROWNED BEEF STEW** \$5.15
Served in a Casserole with fresh Vegetables and Potatoes.
- BROILED MINUTE SIRLOIN STEAK** \$6.50
Served on toasted Rye Bread with fried Onion Rings,
fresh Vegetable and Potato.
- VEAL SAINT-GERMAIN** \$5.95
A delicious Veal and Alaskan Crab Patty, served with Artichoke
Bottom filled with Bearnaise Sauce, fresh Vegetable and Potato.

DESSERTS \$2.10

CREME CARAMEL	CHEESE CAKE	SELECTION OF PIES
ICE CREAMS & SHERBETS	MOCHA TORTE	BLACK FOREST CAKE
	SULTANA ROLL	

BEVERAGES \$1.00

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