

SOUPS AND SANDWICHES

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OUR FAMOUS SOUP OF THE DAY	\$1.80		
FRENCH ONION SOUP GRATINÉE	\$1.85		
WISCONSIN CHEESE SOUP WITH BEER	\$2.00		
CROISSANT MELT			
CROISSANT CLUB SANDWICH	\$5.00		
CRABMEAT AND SHRIMP SALAD ON A CROISSANT	\$5.00		
SOUP AND SANDWICH COMBINATION LUNCH	\$6.50		
THE DAILY SPECIAL Every lunch we present a different entrée. Your server will inform you.			
T TOTAL A DEPO TITLE A TOTAL A CREATIVE CUISINE			
SOUTH PACIFIC SALAD	\$7.35		
SPINACH SALAD Fresh Spinach Leaves tossed with Romaine Lettuce, Fresh Mushrooms, Red Bell Pepper, Bean Sprouts, Garbanzo Beans, Tomato, Bermuda Onion and Hearts of Palm (Salad-165 Calories; Herb Dressing-76 Calories)	\$5.35		
FRESH NORWEGIAN SALMON SALAD	\$6.85		
ALAMEDA TRIO FOR THE UNDECIDED	\$6.15		
FAMOUS ALAMEDA FRESH FRUIT PLATE	\$7.15		
BREAST OF CHICKEN "LIMELIGHT"	\$5.35		
(Salad-232 Calories; Herb Dressing-76 Calories)			



and Green Onions.

(425 Calories)

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.

FLANK STEAK SKILLET \$5.75

Tender Flank Steak, marinated in Soy Sauce, Sherry and Ginger.

Prepared with crisp Broccoli, Snow Peas, Water Chestnuts

OUR DAILY SEAFOOD OFFERINGS Served with a Rooftop Salad or Celery Heart Victor

Our Daily Seafood Offering se Vegetable and Potato.		Price Quoted Daily
SCALLOPS AND SHRIMP MADRA Served on a Bed of Pineapple. Bay Scallops in a Curry Sauce Served with Rice.	Miniature Alaskan Shrir	mp and
SPANISH PRAWN AND FETTUCE		
Succulent Prawns sautéed and Served with Fettuccine and fre	esh Vegetable.	
POACHED SALMON AND WHITE Fresh Norwegian Salmon Fille in a stack, dressed with a mild Served with Saffron Rice and fi	t and Atlantic Whitefish Peppercorn and Aniset	poached
Two Fillets of Lemon Sole (browith sautéed Banana and Robe Vegetable and Potato.	oiled in buttered crumb	s, served
FILLET OF LEMON SOLE Broiled or sautéed, served wit	h fresh Vegetable and Pe	\$6.75 otato.
	ENTRÉES	
	Served with Rooftop Salad or Celery Heart Victor	
SUPREME OF CHICKEN AMAND Tender Breast of Chicken saut Orange Sauce, flavored with a Served with Rice and fresh Ve	OINEéed with Almonds in a l n Almond and Orange I	ight
SCHNITZEL A LA HOLSTEIN Sautéed Veal Escalope traditio and German Potato Salad with	nally served with Fried	
PETITE FILET	Two Shrimp and topped	l with
BREAST OF CHICKEN SMITANE Breast of Chicken Sautéed wit Sour Cream and Fresh Parsley.	h Shallots, White Wine,	\$5.35
SAUTEED CALVES LIVER	and crisp Bacon,	\$6.25
ALAMEDA BROWNED BEEF STE Served in a Casserole with free		
BROILED MINUTE SIRLOIN STE Served on toasted Rye Bread v fresh Vegetable and Potato.		\$6.50
A delicious Veal and Alaskan (Bottom filled with Bearnaise S	Crab Patty, served with A	rtichoke
DESSERTS		\$2.10
CDEME CARAMET	CHEESE CAKE	CELECTION OF DIEC
CREME CARAMEL ICE CREAMS & SHERBETS		SELECTION OF PIES BLACK FOREST CAKE
BEVERAGES		\$1.00



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