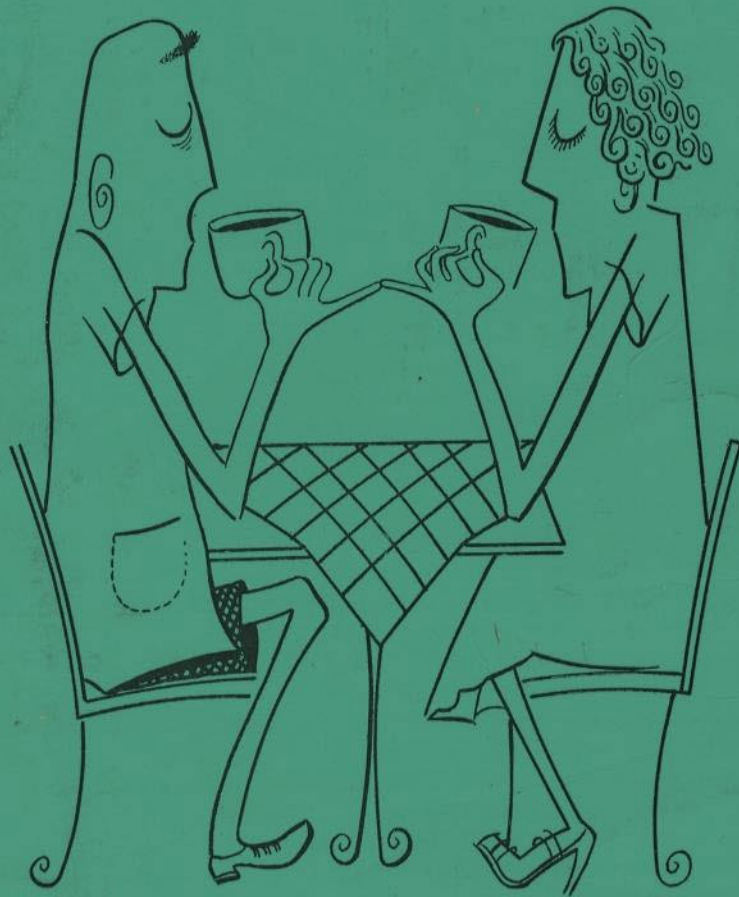


Coffee Shop



 **the**
mpRESS
MIAMI BEACH

FROM OUR DAIRY KITCHEN

IMPORTED MATJES HERRING in Wine Sauce with Onion Rings, Lettuce and Tomato50
FILET OF MARINATED HERRING in Our Own Cream Sauce, Bermuda Onion Rings55
GIANT CHUNKS OF PICKLED LOX with Marinated Onions, Garni75
IMPORTED BONELESS SKINLESS SARDINES, Bermuda Onion, Garni75
GEFILTE SWEETWATER FISH with Chilled Horseradish Sauce, Garni75
CENTERCUT WHITEFISH, Slice of Bermuda Onion, Garni75
KEY WEST JUMBO SHRIMP COCKTAIL, Empress Sauce70
GENUINE GREEN LAKE STURGEON FILET, Lettuce and Tomatoes Bermuda Onion Rings, Garni	1.65
★ ★ ★ ★	
FILET OF SMOKED SALMON (LOX)40
With Cream Cheese60
CHOPPED CHICKEN LIVERS with Chicken Fat, Bermuda Onion Rings65
FILET OF NOVA SCOTIA SALMON65
With Cream Cheese85
A BOWL OF SOUR CREAM, Bread and Butter50
A BOWL OF SOUR CREAM with Boiled Potato or Sliced Bananas, Bread and Butter75
A BOWL OF SOUR CREAM with Cottage, Pot Cheese or Chopped Vegetables, Bread and Butter75
A GLASS OF COLD BORSHT OR SCHAV with Sour Cream35
With Boiled Potato .25c Extra	

EGGS AND OMELETTES

One Egg (Prepared Your Favorite Way)35	Two Eggs with Sliced Sturgeon	1.50
One Egg with Bacon or Deerfoot Sausage65	Two Eggs with English Kipper	1.25
One Egg with Hickory Smoked Ham80	Two Eggs with Canadian Bacon	1.30
Two Eggs with Bacon or Deerfoot Sausage	1.00	Jelly Omelette85
Two Eggs (Prepared Your Favorite Way)65	Spanish Omelette95
Two Eggs With Sugar Cured Ham	1.20	Cheese Omelette85
Two Eggs with Sliced Smoked Salmon	1.00	Western Omelette85
Two Eggs with Nova Scotia Salmon	1.25	Minced Smoked Salmon and Eggs85
Two Poached Eggs on French Toast	1.25	Baked Filet of Herring with Onions65
		Minced Sturgeon Omelette	1.15
		Served with Assorted Rolls or Toast and Butter.	

SALADS EXTRAORDINAIRE

(Please Order by Letter)

A. WHOLE JUMBO SHRIMP SALAD PLATTER, Empress Sauce, Sliced Hard Boiled Egg, Cole Slaw and Tomato Wedges	1.45
B. CHICKEN SALAD PLATTER, Crisp Lettuce, Tomato Wedges, Potato Salad, Cole Slaw, Garni	1.30
C. WHITE MEAT TUNA FISH SALAD, Green Garden Vegetables Tomato Slices, Egg Wedges	1.15
D. COLUMBIA RIVER SALMON SALAD, Crisp Lettuce, Potato Salad	1.10
E. INDIVIDUAL STEAK SALMON OR TUNA FISH PLATTER with Slices of Bermuda Onion, Hard Boiled Egg Wedges and Fresh Garden Greens	1.30
F. FRESH FLORIDA CITRUS FRUIT PLATTER garnished with Creamy Cottage Cheese, on Lettuce Leaf	1.30
G. SMOKED WHITEFISH (Cut to your preference) Bermuda Onion Rings, Potato Salad, Slices of Tomato and Crisp Lettuce	1.25
H. GIANT CHEF SALAD BOWL, The Finest Assortment of Tossed Salads, topped with Julienne of Turkey, Tongue, Ham and Swiss Cheese, served with our own dressing	1.50
I. ASSORTED COLD CUT PLATTER, Roast Prime Sirloin of Beef, White Meat Turkey, Baked Ham and Swiss Cheese, garnished with Potato Salad, Crisp Lettuce and Tomatoes	1.95
J. ASSORTED SPICED BEEF PLATTER, Corned Beef, Pastrami, Pickled Tongue and Salami, Potato Salad, Garni	2.10
K. GREEN LAKE STURGEON PLATTER, Tomato Wedges, Bermuda Onion Rings	2.60
L. GREEN LAKE STURGEON, Nova Scotia Salmon and Cream Cheese Platter, Crisp Lettuce, Slices of Tomato and Potato Salad	3.25
M. SLICED HARD BOILED EGGS, Cole Slaw, Potato Salad, Garni	1.10

HOT SANDWICHES

ROAST SIRLOIN OF BEEF, Natural Gray85	CORNED BEEF AND PASTRAMI Combo	1.20
CORNED BRISKET OF BEEF85	GRILLED CHEESE, Lettuce Leaf and Tomato50
ROUMANIAN PASTRAMI85	GRILLED AMERICAN CHEESE WITH CRISP BACON, Cole Slaw, Lettuce and Tomato90
BOILED PICKLED TONGUE85	SPECIAL FRANKFURTER on Toasted Bun35
HOT TURKEY SANDWICH, Giblet Gravy And Cranberry Sauce	1.10		
BAKED VIRGINIA HAM85		
With SWISS CHEESE	1.00		

THE PRINCESS ROOM

APPETIZERS

1 Juices .15 Lg. 35	Half Grapefruit .35
Filet of Marinated Herring, Cream Sauce .45	Chopped Chicken Livers .45
*Florida Shrimp Cocktail .65	*Gefulte Fish, Horseradish .65
*Imported Matjes Herring, Wine Sauce .65	
Fresh Florida Fruit Cup .35	
Melon du Jour .35	

SOUPS

Chicken Broth with Matzoh Balls	Clam Chowder, Manhattan
Chilled Borscht with Sour Cream	
(Cup .25; Bowl .35)	

2.50 SPECIAL DINNER 2.50

Choice of Soups du Jour or Juices
 Filet Mignon Sauté Mushroom Sauce
 Vegetable du Jour Potato du Jour
 Salade du Jour
 Choice of Ice Cream or Sherbet and Beverages

ENTREES

(Full Course Dinner Includes: Appetizer or Soup, Dessert and Beverage)
 Star (*) indicates an extra charge of 35¢ on dinner

	Ala Carte	Full Course Dinner
Broiled Filet of Sea Trout, Maitre d'hotel	1.50	2.00
Jumbo Shrimps Sauté, Newburg	1.75	2.25
Roast Stuffed Spring Chicken, Giblet Gravy	1.95	2.45
Boiled Young Pullet en Pot, Family Style	1.95	2.45
Braised Brisket of Prime Beef, Jardiniere	2.00	2.50
Breaded Veal Cutlet, Vienaïse	2.00	2.50
Stuffed Young Cabbage, Sweet and Sour	1.50	2.00
Braised Calf's Sweetbread, Financiere	2.00	2.50

VEGETABLES

Sugared New Peas	Potato Pudding
Broccoli, Polanaise	Baked Idaho Potato

SALADE

Lettuce and Tomato Salade

(French, Russian, or Garlic Dressing)

DESSERTS

Layer Cake .40	Pineapple or Cherry Cheese Pie .45
Assorted French Pastry .50	Melon du Jour .35
Compote of Fruits .35	Tarte du Jour .35
Ice Cream or Sherbet .30	Green Apple Pie .25
Fruit Jello or Chocolate Pudding with Whipped Cream .30	
Chilled Melon du Jour .35; a la Mode .15 EX.	
Cheese Cake .45	

BEVERAGES

Tea .10	Coffee .10	Milk .15
---------	------------	----------

Friday, December 31, 1954 An additional charge of .50¢ will be require for all sharing

served with Bermuda Onion, Tomato, Lettuce Leaf	.90
9. IMPORTED BONELESS AND SKINLESS SARDINE AND CREAM CHEESE, Lettuce and Tomato	1.00
10. SLICED TURKEY, SOFT SALAMI, ROMANIAN PASTRAMI, Cole Slaw and Thousand Island Dressing	1.55
11. ROMANIAN PASTRAMI OR CORNED BRISKET OF BEEF AND CHOPPED CHICKEN LIVERS, served with Chicken Fat and Bermuda Onion	1.20
12. SLICED TURKEY, BAKED VIRGINIA HAM AND SWISS CHEESE, Cole Slaw, Thousand Island Dressing	1.55

DESSERTS

Fresh Apple Pie .25	Strawberry Cheese Cake .65	Whipped Cream Short Cake .50
Chiffon Pies .35	Layer Cake .35	Fruit Jello or Chocolate Pudding with Whipped Cream .30
Cheese Cake .45	Danish Pastry .25	Individual Cheese and Crackers .35
Pineapple or Cherry Cheese Cake .55	Pound or Raisin Cake .20	Extra Large Alberta Peach Half .25

FROM OUR GRIDDLE

THIN GRIDDLE CAKES with Pure Vermont Maple Syrup	.45
(Bacon or Sausage, 30c additional)	
GOLDEN BROWN WAFFLES with Pure Vermont Maple Syrup	.45
With Crisp Bacon or Sausage	.75
With Canadian Bacon or Baked Virginia Ham	.85
Served with French Ice Cream	.60
Served with French Ice Cream, Crushed Strawberries or Hot Fudge	.75
SILVER DOLLAR PANCAKES Served with Vermont Maple Syrup	.45
BLUEBERRY PANCAKES Served with Hot Blueberry Sauce	.60
STRAWBERRY PANCAKES Served with Crushed Strawberries	.70
APPLE PANCAKES Served with Jam	.85
CHEESE BLINTZES with Sour Cream	.70
BLUEBERRY BLINTZES with Sour Cream	.75
CHEESE OR BLUEBERRY BLINTZES	.55

EMPRESS SPECIALTIES

SMOKED SALMON (LOX) on Two Toasted Bagels	.60
NOVA SCOTIA SALMON on Two Toasted Bagels	.80
LOX AND CREAM CHEESE on Toasted Bagels	.80
NOVA SCOTIA SALMON AND CREAM CHEESE on Toasted Bagel	1.00
THE EMPRESS TWIN BURGERS,	
Prime Chopped Sirloin on Two Toasted Buns,	
Crisp Lettuce and Slice of Tomato, Garni	.80
Bermuda Onion on Request	
Twin Burgers with Melted Cheese — 15c Extra	

HOT PLATTERS

ROAST SIRLOIN OF BEEF, Whipped Potatoes, au Jus	1.65
ROAST MARYLAND TURKEY, Giblet Gravy, Apple Dressing and Whipped Potatoes	1.75
CORNERED BEEF AND PASTRAMI PLATTER, Cole Slaw	1.65
CHOPPED SIRLOIN STEAK, Served with French Fried Onion Rings and Whipped Potatoes	1.50
TWO SPECIAL FRANKFURTERS with Oven Baked Beans en Casserole	1.25
Above Dishes Served with Basket of Rolls and Butter and Relishes	

SIDE ORDERS

Potato Salad	.25
Cole Slaw	.20
Hearts of Lettuce	.30
Sliced Tomatoes	.30
Cottage or Pot Cheese	.20
Hearts of Lettuce and Tomatoes	.50
Hearts of Celery	.45
Portugese Olives	.35
Cream Cheese	.25
Rasher of Bacon	.50
Tossed Green Salad	.25

COLD SANDWICHES

Bacon, Lettuce and Tomato	.55
Bologna	.50
Liverwurst	.45
Cream Cheese and Jelly or Olives	.50
Tuna Fish or Salmon Salad	.55
Chicken Salad	.70
Chopped Liver with Chicken Fat	.70
Imp. Boneless & Skinless Sardines	.75
Imported Swiss Cheese	.50
Salami	.50
Sliced Turkey	.95
All White Meat 15c Extra	

BEVERAGES

Chocolate Milk	.20
Coffee with Pure Cream	.10
Iced Coffee or Tea	.15
Individual Container of Milk	.15
Individual Container of Buttermilk	.15
Hotte of Tea	.15
Sanka Coffee	.15
Postum	.15

Baked Apple with Cream	.45
Complete in Natural Syrup	
For the Emperor	.65
For the Empress	.45

COMBINATION SANDWICHES

(Please Order By Number)

1. ROAST SIRLOIN OF BEEF SANDWICH, Bermuda Onion Slices	
Chicken Fat, Lettuce and Sliced Tomato	.95
2. SLICED BREAST OF TURKEY, BEEF TONGUE AND IMPORTED	
SWISS CHEESE, Thousand Island Dressing	1.55
3. SMOKED SALMON (LOX) AND CREAM CHEESE	
Tomato Wedge, Bermuda Onion and Lettuce Leaf	.85
(Nova Scotia Salmon 25c Extra)	
4. GENUINE GREEN LAKE STURGEON AND NOVA SCOTIA SALMON	
on Pumpnickle, Sliced Tomato, Bermuda Onion	1.95
5. SLICED BREAST OF TURKEY, ROMANIAN PASTRAMI, CHOPPED CHICKEN LIVER	
and Chicken Fat on Pumpnickle, Lettuce Leaf and Tomato	1.55
6. GENUINE LAKE STURGEON SANDWICH served with Bermuda Onion Slice, Lettuce and Tomato	1.65
7. SLICED TURKEY, Crisp Bacon, Lettuce, Tomato, (3 Tier), Cole Slaw	1.35
8. INDIVIDUAL COLUMBIA RIVER STEAK SALMON	
served with Bermuda Onion, Tomato, Lettuce Leaf	.90
9. IMPORTED BONELESS AND SKINLESS SARDINE AND CREAM CHEESE, Lettuce and Tomato	1.00
10. SLICED TURKEY, SOFT SALAMI, ROMANIAN PASTRAMI,	
Cole Slaw and Thousand Island Dressing	1.55
11. ROMANIAN PASTRAMI OR CORNERED BRISKET OF BEEF AND CHOPPED CHICKEN LIVERS,	
served with Chicken Fat and Bermuda Onion	1.20
12. SLICED TURKEY, BAKED VIRGINIA HAM AND SWISS CHEESE,	
Cole Slaw, Thousand Island Dressing	1.55

DESSERTS

Fresh Apple Pie	.25	Strawberry Cheese Cake	.65	Whipped Cream Short Cake	.50
Chiffon Pies	.35	Layer Cake	.35	Fruit Jello or Chocolate Pudding	
Cheese Cake	.45	Danish Pastry	.25	with Whipped Cream	.30
Pineapple or Cherry Cheese Cake	.55	Pound or Raisin Cake	.20	Individual Cheese and Crackers	.35
				Extra Large Alberta Peach Half	.25

5400015

National Restaurant Association
Menu Collection

Fountain Menu

The Home of the Whoppers and Super-Whoppers

The Whopper

(A Super Duper Giant Double Size Ice Cream Soda Which Must Be Tasted and Seen To Be Appreciated)

THE BROADWAY	.40	Coffee Syrup, Chocolate Ice Cream, Whipped Cream
THE UNIVERSE	.40	Your Choice of Syrup and Flavor of Ice Cream Whipped Cream, (With Fresh Fruit 10c Extra)
THE DIETICIAN	.30	Raspberry Sherbet, Grape Juice and 2c. Plain.

Plain Soda	.20
Triple Rich Milk Shake	.40
Creamy Rich Malted Milk	.45
Fresh Fruit Freeze	.40
Rich Ice Cream Float	.40
Dish of French Ice Cream	.30
Dish Of Fruit Sherbet	.30
Triple Thick Ice Cream Frosts	.60
Fresh Fruit-Ade	.30

Super Whopper

(Please Order By Number)

(A Sundae SO ENORMOUS in Size and Quality . . ., Order, See and Enjoy Them)

YOUR FAVORITE FLAVOR OF ICE CREAM With Hot Fudge or Butterscotch Topping

1. Sliced Pineapple, Crushed Nuts and Whipped Cream	.55
2. Crushed Nuts and Whipped Cream	.45
3. Marshmallow Sauce, Whipped Cream and Crushed Nuts	.65
4. Toasted Almonds or Walnuts with Whipped Cream	.60

YOUR FAVORITE FLAVOR OF ICE CREAM With Marshmallow Topping

5. Crushed Strawberries, Whipped Cream and Chopped Nuts	.65
6. Crushed Pineapple and Pecan Nut Pieces, Whipped Cream	.65
7. Marshmallow on Top of Marshmallow	.45
8. Fresh Fruit Salad	.55

The Empress Specials

9. THE SHAKESPEARIAN

First a Split Ripe Banana, add a pint of ice cream of your choice, top it with Fresh Strawberries and Crushed Pineapple, Whipped Cream and Crushed Nuts, Garnished with Bing Cherries And Voila! ! (You've Had It) 1.25

10. THE CEASAR

Your Favorite Ice Cream on Fluffy Pound Cake Topped with Lucious Hot Fudge, Whipped Cream and Chopped Nuts .75

11. THE CLEOPATRA

Your Favorite Flavor Ice Cream, Luciously Blended with Marshmallow Sauce, Fresh Shredded Coconut, Whipped Cream and Cherries .75

12. THE AFTERTHOUGHT!

Your Favorite Flavor of Ice Cream, Over A Split Ripe Banana, Crushed Assorted Fruits, Whipped Cream, A Pinch of Sprinkled Nuts .75

ICE CREAM FLAVORS — VANILLA, CHOCOLATE, STRAWBERRY, COFFEE
BUTTERED PECAN AND CHOCOLATE CHIP, SHERBET IN SEASON