Appetizers and Supremes

FRUIT SUPREME	.60
CANAPE LORENZO	1.20
STUFFED CELERY	.75
SHRIMP COCKTAIL	1.15
CRABMEAT COCKTAIL	1.05
ANCHOVY CANAPE	1.00
LOUISIANA CRABMEAT, SAUCE NUECES	1.15
PEARL ONIONS	.40
HALF GRAPEFRUIT PRINTANIERE	.40
MARINATED HERRING OR ROLLMOPSE	.75
FRESH ORANGE JUICE	.35
DOUBLE	.50
TOMATO JUICE	.30
DOUBLE	.45

Louisiana Bayou Oysters

ON THE HALF SHELL	
HALF DOZEN	.60
DOZEN	1.15
OYSTERS ROCKEFELLER	
(SIX)	1.50
(NINE)	2.00
OYSTER STEW	
MILK	.75
HALF & HALF	.85
CREAM	.95
FRIED, BROILED, PAN ROAST	
HALF DOZEN	.90
DOZEN	1.50
LOUISIANA OYSTERS EN BROCHETTE	
SIX	1.25
DOZEN	2.00

Soups

OYSTER	.80
ONION AU GRATIN	.65
TURTLE, AMONTILLADO	.50
VEGETABLE	.50
CREOLE GUMBO WITH RICE	.50
CONSOMME OR CHICKEN BROTH	
CUP	.35
TUREEN	.50

Famous Seafood Specials

SHRIMP REMOULADE	1.20
SHRIMP A LA CREOLE	1.75
PEELED LAKE SHRIMP	1.35
SHRIMP RICHMOND	1.85
BROILED (HALF) FLORIDA LOBSTER	1.85
ICED LAKE SHRIMP IN SHELL	1.35
FRIED SOFT SHELL CRAB	1.75
BAKED SUPREME OF LAKE TROUT, MARGUERY	2.25
BROILED SPANISH MACKEREL, LEMON SAUCE	1.25
SUPREME OF FLOUNDER SAUTE ANTIBOISE	1.85
POMPANO PAPILLOTE, SOUFFLE POTATOES	2.25
FRIED TENDERLOIN OF TROUT	1.75

Turkey Sandwich Poulette

OPEN ON TOAST WITH SLICED TURKEY AND BACON, COVERED WITH MUSHROOMS POULETTE AND BAKED WITH CHEESE 1.60

Roosevelt Specialties

BEEF TENDERLOIN TIPS, MUSHROOMS AND PEPPERS SAUTE IN WINE SAUCE	2.25
POULTRY LIVERS AND MUSHROOMS, RICE PILAFF, MADEIRA SAUCE	1.65
HALF SPRING CHICKEN	
FRIED	2.25
BROILED	2.25
BOULEVARD	2.50
NEW ORLEANS	2.75
FRESH LOBSTER, CURRY SAUCE	2.65
FRIED JUMBO FROG LEGS, TARTAR SAUCE, LONG BRANCH POTATOES In Season	2.95

From the Grill

LAMB CHOP, ONE	1.45
LAMB CHOPS, TWO	2.65
PORK CHOP, ONE	1.35
PORK CHOPS, TWO	2.50
SIRLOIN STEAK (FOR ONE)	3.95
CLUB STEAK, MAITRE D'HOTEL	2.45
HAMBURGER STEAK	1.45
VEAL CHOP OR CUTLET	
PLAIN	1.75
BREADED	1.85
MINUTE STEAK	3.00
FILET MIGNON ON TOAST (FOR ONE)	3.95

Miscellaneous

TWO EGGS, FRIED	.45
SCRAMBLED	.50
WITH HAM	1.00
BOILED	.50
WITH BACON	.95
BROILED CALF'S LIVER WITH BACON	2.00
BROILED HAM, PORTION	1.50
BROILED HAM STEAK	2.25

Chafing Dishes

CHICKEN TETRAZINNI	2.00
CRABMEAT DELMONICO	2.25
CHICKEN A LA KING	2.00
FRESH LOBSTER A LA NEWBURGH	2.65

Vegetables and Potatoes

AU GRATIN	.50
PARISIENNE	.45
COTTAGE FRIED	.45
LIMA BEANS	.40
STRING BEANS	.40
SPINACH (PLAIN)	.45
LYONNAISE	.45
FRENCH FRIED	.40
HASHED BROWN	.40
NEW PEAS	.45
BROCCOLI	.65
SPINACH (CREAMED WITH EGG)	.60

Salads

SHRIMP	1.50
COMBINATION	.75
WALDORF	.70
COLE SLAW	.40
CHICKEN	1.90
HEART OF LETTUCE	.45
FRUIT	.70
POTATO	.50
VEGETABLE	.75
CRABMEAT	1.75
CHEF'S	.85
BLACKSTONE	.70
SLICED TOMATOES	.45
LETTUCE AND TOMATOES	.70
ROOSEVELT SALAD BOWL	1.35
WOP	1.25

SPECIAL DRESSING PER PORTION

MAYONNAISE	.25
ROQUEFORT	.50
THOUSAND ISLAND	.40
ROOSEVELT	.50
RUSSIAN	.65

Roosevelt Famous Sandwiches

HOT WEATHER SPECIAL **1.00**
Finger Sandwiches of Ham Cream Cheese, Potato Salad, Mixed Pickles, Ripe Olives

ROOSEVELT **1.25**
On Toasted Whole Wheat Bread, Chicken and Tongue with Lettuce and Thousand Island Dressing

LONE EAGLE **1.10**
On Toast with Ham, Chicken, and Sliced Tomatoes Covered with American Cheese and Baked

COMBINATION, OPEN **1.25**
Chicken, Tomatoes and Swiss Cheese, Ham, Potato Salad, Olives and Pickles

DIRECTOR'S **1.00**
Open on Toast with Sliced Tomatoes, Lea & Perrins, Bacon, Covered with American Cheese and Baked

HAWAIIAN **1.00**
On Toast with N. Y. Cream Cheese, Pineapple and Chopped Nuts, Ripe Olives, Rose of Whipped Cream and Cherry on Top

WESTERN **1.10**
On Toast, Slice of Bacon, Scrambled Eggs O'Brien Chili Sauce, French Fried Potatoes

Sandwiches

HAM	.65
AMERICAN CHEESE	.60
LETTUCE AND EGG	.60
BROILED HAM	.75
N. Y. CREAM CHEESE	.60
IMPORTED SWISS CHEESE	.65
LETTUCE AND TOMATO	.50
LETTUCE, TOMATO, BACON, MAYONNAISE	.65
CORNED BEEF	.70
CHICKEN	1.10
CHICKEN SALAD	1.10
ANCHOVIES	1.00
CAVIAR	1.65
SMOKED SALMON	.90
JUNIOR CLUB	1.25
CLUB	1.35
FRIED EGG	.45
BACON AND EGG	.70
ITALIAN SALAMI	.65
LIVER OR KOSHER SAUSAGE	.60
COMBINATION: BACON, CHEESE, LETTUCE	.90
HAMBURGER STEAK SANDWICH	.90
MINUTE SIRLOIN STEAK SANDWICH	3.00
ASSORTED TEA (six)	1.00
BROILED CANADIAN BACON	.95
COMBINATION: HAM AND TURKEY	1.25

Desserts

FRESH APPLE PIE	.35
ROOSEVELT FRENCH PASTRY	.40
STRAWBERRY, CHOCOLATE OR VANILLA ICE CREAM	.35
ROOSEVELT FROZEN PUDDING RONRICO SAUCE	.45
PINEAPPLE OR RASPBERRY SHERBET	.35
BAKED ALASKA (FOR ONE)	1.10

Cheese

CAMEMBERT	.50
BLUE ROQUEFORT	.50
LIEDERKRANZ	.50
SWISS GRUYERE	.50

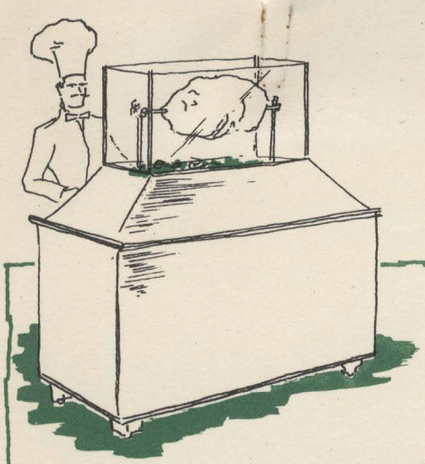
Beverages

COFFEE, CUP .15	Pot .25
INSTANT POSTUM	.30
KAFFEE HAG	.30
SANKA COFFEE	.30
POT OF TEA	.20
HOT COCOA OR CHOCOLATE	.35
GLASS HALF MILK AND HALF CREAM	.45
GLASS CREAM, 10-OZ.	.60
WE SERVE HOMOGENIZED VITAMIN D MILK, BOTTLE	.20
ICED TEA	.20
ICED COFFEE	.25

All China, Glassware, Silver and Cooking Utensils are sanitized with detergents, approved by the City Board of Health.

The Mangement.

COFFEE SHOP



from the Chef's Wagon

OPEN HOT ROAST PRIME ROUND BEEF SANDWICH, Natural Gravy, Mashed Potatoes, Cole Slaw . 1.50

BARBECUED SPARERIBS, Southern Style, Creamed Whipped Potatoes, Cabbage Salad 1.50

OPEN HOT KOSHER CORNED BEEF SANDWICH on Rye, Mexican Cole Slaw 1.15

OPEN HOT ROAST TURKEY SANDWICH Gravy, Cranberry Sauce, Mashed Potatoes . . . 1.50

OPEN BAKED HAM SANDWICH Barbecue Sauce, Mashed Potatoes 1.15

HALF BARBECUED CHICKEN, Creamed Whipped Potatoes Hot Relish, Gravy, Mexican Cole Slaw 1.60

Specials

BROILED FRESH CHICKEN LIVERS on Toast, Butter Sauce, Demi Julienne Potatoes, Chef's Salad, Assorted Rolls and Butter . . . 1.60

ROAST CHOICE PRIME RIB OF BEEF Natural Gravy, Mashed Potatoes, Mexican Cole Slaw, Bread and Butter 2.00

BROILED DOUBLE BREAST OF CHICKEN on Toast, Demi Julienne Potatoes, Bowl of Chef's Salad, Bread and Butter, Coffee, Tea or Milk . . . 1.65

Daily Specials from the Hot Buffet

monday BARBECUED SHORT RIBS OF U. S. PRIME BEEF, OVEN BROWN POTATOES
Choice Barbecued Short Ribs of Beef with Smoked Texas Flavor, Hot Relish, Mexican Slaw 1.50

tuesday OLD FASHIONED CHICKEN STEW, HOME STYLE,
Home Style Old Fashioned Stewed Chicken, Cooked in it's own Gravy with Spices, Served with Fluffy Rice . . 1.70

wednesday
HUNGARIAN BEEF GOULASH with Buttered Noodles and Mixed Vegetables, Hot Relish, Shredded Cole Slaw Salad in Sour Cream . 1.50

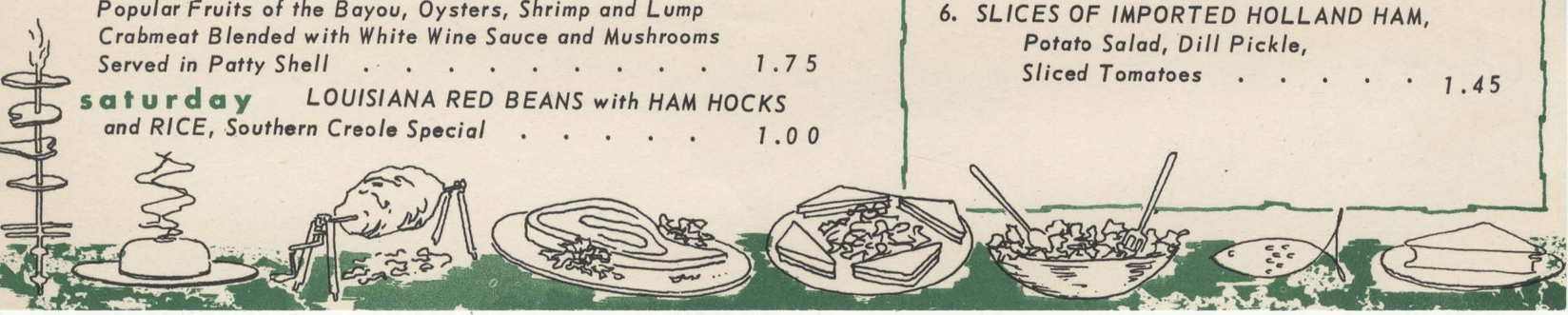
thursday BRISKET OF KOSHER CORNED BEEF and CABBAGE, Tender Boiled U. S. Choice Briskets with Spiced Creole Cabbage, Buttered Parsleyed Potatoes 1.60

friday PATTY SHELL OF OYSTERS, SHRIMP AND LUMP CRABMEAT, Roosevelt Hotel's Most Popular Fruits of the Bayou, Oysters, Shrimp and Lump Crabmeat Blended with White Wine Sauce and Mushrooms Served in Patty Shell 1.75

saturday LOUISIANA RED BEANS with HAM HOCKS and RICE, Southern Creole Special 1.00

Selected Entrees from the Cold Buffet

1. FRUIT JELLO, Peaches and Pears Stuffed with Cottage Cheese, Princess Dressing, Graham Wafer . . 1.05
2. SHREDDED CHICKEN, Julienne of Ham and Tongue in Aspic, Mayonnaise, Waldorf Salad, Asparagus Vinaigrette 1.40
3. STUFFED TOMATO with Fresh Louisiana Crabmeat Salad, Assorted Olives, Saratoga Flakes, Broccoli Vinaigrette, Garni 1.75
4. CALIFORNIA AVOCADO Filled with Gulf Shrimps Ravigotte, Sliced Hard Boiled Egg, Potato Chips, Sweet Pickles Garni 1.65
5. COLUMBIA RIVER SALMON on Shredded Lettuce, Sauce Nueces, Sliced Tomatoes, Vegetable Salad Garni . . . 1.50
6. SLICES OF IMPORTED HOLLAND HAM, Potato Salad, Dill Pickle, Sliced Tomatoes 1.45



Drink List

The famous **RAMOS' Gin Fizz .60**

The **SAZERAC** *New Orleans' Own* **.60**

The Big Mamou .80

A Soul Stirring Drink
warm as a southern sun
. . . refreshing as a bayou breeze
served in a big "Mamou" jigger

The decorated jigger glass is available as a souvenir at 75¢ each

THE **SALTY DOG! .60**

Cocktails

The Fire Fly	.80
Vodka Martini	.65
Daiquiri	.65
Manhattan	.60
Old Fashioned	.60
Jack Rose	.70
Paradise	.65
Ambassador	.60
Presidente	.65
New Fashioned	.70
Bacardi	.65
Ojen	.65
Champagne	1.15
Cabildo	.70
Grasshopper	.80
Dubonnet	.75
Martini	.60
Gibson	.60
Orange Blossom	.60
Pink Squirrel	.80
Rum Manhattan	.70
Perfect	.65
Aviation	.60
Bronx	.60
Frozen Daiquiri	.65
Rob Roy	.65

Refreshing MINT JULEP Double Strength 1.10

Bourbon

AMERICAN BLENDED AND STRAIGHT WHISKIES

Unless Otherwise Specified We Serve Only Kentucky Straight Bourbon Whiskey, 6 Years or Older.

Straight Drink,
Individual Decanter Service .60
No Charge for Mixers

AMERICAN BONDED OR CANADIAN WHISKIES

Straight Drink,
Individual Decanter Service .70
No Charge for Mixers

BEER, ALE AND STOUT

Blatz, Budweiser, Miller High Life, Schlitz, Pabst Blue Ribbon, . . Bottle	.30
Jax, Dixie, Regal, Falstaff . . . . . Bottle	.25
Ballantine's Ale	.40
Blatz, Club Size	.25
Goebels, Bantam	.25
Heinekin's Holland Beer	.60
Guinness Stout . . Bottle	.80
Split	.45

SOFT DRINKS

Coca-Cola, Seven-Up, Hires Root Beer . . Bottle	.10
Grape Juice	.40
Saratoga Geyser Water	.40

The **GRASSHOPPER**
IN RED, WHITE, GREEN, BLUE OR GOLD AS YOU PREFER!
.80

Mixed Drinks

The Jambalaya	.80
Williwaw	.70
Arise My Love	1.15
Rum Collins	.70
Cuba Libra	.70
Clover Leaf	.65
Moscow Mule	.80
Alexander	.75
Whiskey Punch	.65
Blue Room Fizz	.65
Side Car	.85
Tom Collins	.65
French-75	1.15
Whiskey Sour	.60
Ambrosia	1.15
Pousse Cafe	.95
Maiden Tip	.95
Port or Sherry Flip	.70
Stinger	.85
Gin Daisy	.60
Clover Club	.65
Herbsaint Frappe	.65
Hot Night	.65
Scarlet O'Hara	.85
Milk Punch	.75
Professor	.95
Barbary Coast	.95
Scotch Mist	.70
Blood and Sand	.70
Roosevelt Cooler	.75

Cocktails or mixed drinks Made with Bonded Whiskies 10c Extra

the JAMBALAYA

FROM THE DEEP SOUTH

"Southern Comfort" blended with the flavor of creole goodness.

.80

SERVED IN A "ROOSEVELT JIGGER"

The decorated jigger glass is available as a souvenir at 75c

Tall Drinks

Deep Purple	.65
Planters Punch	.70
Singapore Sling	.85
Mint Julep, double strength	1.10
Blackberry Julep	.70
Bayou Swizzle	1.10
Zombie	1.10

FOR CHAMPAGNES AND OTHER WINES, KINDLY ASK FOR WINE LIST

CORKAGE: $1.10 PER PERSON
FEDERAL, STATE AND CITY TAXES TO BE ADDED

Scotch

Ambassador, 12 Years	.85
Gilbey's Spey Royal	.70
Old Smuggler	.70
Martin's DeLuxe	.75
Harvey's	.70
Chivas Regal	.85
Grants, 8 Years	.70
Peter Dawson	.70
Cutty Sark	.75
Black & White Deluxe	.75
King George IV	.70
King's Ransom	.85
Black & White	.70
Haig & Haig, Pinch	.80
Haig & Haig, 5 Star	.70
Dewar's White Label	.70
Usher's Green Stripe	.70
Teachers Highland Cream	.70
Johnnie Walker, Black Label	.80
Johnnie Walker, Red Label	.70
Ballantine	.70
White Horse	.70
Martin's VVO	.70
Usher's Extra Liqueur	.80
Martin's 20 Years	1.10
Highland Queen	.70
Ambassador, 25 Years	1.25
Vat 69	.70
House of Lords	.75
Grants, 12 Years	.80
Old Bushmill	.75

NO CHARGE FOR MIXERS

SEAGRAMS Seabreeze!
Gin and Tonic at its Exciting Best
.65

Liqueurs

Cognacs

Imported, Pony	.85
Domestic, Pony	.75

Miscellaneous

Wines—Imported, Glass	.65
Domestic, Glass	.50
Lemonade, Plain	.40
Limeade	.45
Fruit Orangeade	.40
Grape Juice Lemonade	.55

BAYOU SWIZZLE *Created at the Roosevelt* **1.10**

COFFEE SHOP ★ A LA CARTE

U.A. —— A.C.
Café / Coffee Shop

AIRPORT

U. S. HIGHWAYS 51 · 61 · 65 NORTH & EAST

MISSISSIPPI RIVER BRIDGE

N. O. WATER PURIFICATION PLANT...

AIRLINE HIGHWAY

PONTCHA

THE BATTURE... SITE OF HOUSEBOAT DWELLERS

SOUTH CARROLLTON AVE.

FOUNTAINBLEAU DRIVE

TULANE UNIVERSITY

HORSEBACK RIDING

THE SUGAR BOWL
HOME OF THE TULANE GREEN WAVE

UPTOWN RESIDENTIAL AREA

PELICAN S
HOME OF THE N. O. BASEBA

BROADWAY

AUDUBON PARK

CANOEING

AUDUBON ZOO

LOYOLA UNIVERSITY OF THE SOUTH

SOUTH

U. S. HIGHWAY 90 WEST

90

THE OLD SPANISH TRAIL

ROAD

ONE OF NEW ORLEANS MANY INDUSTRIAL AREAS

LA. CH
HOSPI

CLAIBORNE AVE.

N. O. GRAIN ELEVATORS

FOREIGN TRADE ZONE NO. 2
(UPON ENTERING ZONE YOU LEAVE THE U. S.)

ST. CHARLES AVENUE...
UPTOWN FLORAL TRAIL

SITE OF THE NEW UNION PASSENGER TERMIN

ST. CHARLES AVENUE
MARDI GRAS PARADES

NAPOLEON AVE.

ST. CHARLES AVE.

MAGAZINE ST.

LOUISIANA AVE.

GARDEN DISTRICT
SITE OF SPRING FIESTA TOURS

N. O. COTTON WAREHOUSES...

S. S. PRESIDENT... RIVER SIGHTSEEING STEAMER...
LEAVING FROM FOOT OF CANAL STREET

WEST

RIVER

LA. STATE HWY. 1
TO BAYOU COUNTRY

1

FERRY SERVICE

JACKSON AV.

FERRY SERVICE