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HISTORIC
CEDAR KNOLL INN
ON
THE POTOMAC

We welcome you to quiet and unhurried dining, overlooking the historic Potomac River. It is our pleasure to offer to you the finest in foods of today, served in the finest manner of yesterday.

PLEASE ASK THE WAITER FOR YOUR FAVORITE COCKTAIL.

A complete Wine List under separate cover, available to compliment your dinner. . . We are happy to be of assistance in helping you select a wine that will enhance the enjoyment of your meal.

We thank you for your patronage and hope you will call again soon.

THE MANAGEMENT

CEDAR KNOLL INN ON THE POTOMAC

APPETIZERS

<p><i>Shrimp Cocktail</i> \$1.50</p> <p><i>Alaskan King Crab Cocktail</i> \$1.55</p> <p><i>Clams on the Half Shell</i> \$1.75</p>	<p><i>Escargot</i> \$2.25</p> <p><i>Oysters on the Half Shell</i> (in season) \$1.95</p>
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DINNER

<i>Soup du Jour</i>	<i>Baked Potato</i>	<i>Tossed Green Salad</i>
	or	
	<i>French Fries</i>	<i>Vegetable du Jour</i>
<i>Coffee or Tea</i>	<i>Warm Rolls and Butter</i>	

1. *FILET MIGNON* . . . *Superb tenderloin of beef* \$6.75
2. *NEW YORK SIRLOIN STEAK* . . . *Delicious, tender Western Beef* \$6.75
3. *PORK CHOPS* . . . *Broiled, extra thick, a juicy surprise* \$4.50
4. *WIENERSCHNITZEL* . . . *A delicious German favorite* \$4.25
5. *PLANTATION CHICKEN* . . . *Boneless breast, BAKED in special seasonings* \$3.95
6. *CHICKEN LIVERS* . . . *An unusual delicacy, prepared with mushrooms*
and special seasonings \$3.75
7. *PLANTATION CHICKEN* . . . *garnished with delicious VIRGINIA HAM*
and mushroom sauce \$4.95

May we suggest Irish, Jamaican

SEAFOOD DINNERS

- 8. *BABY LOBSTER TAILS . . . Broiled with drawn butter \$5.95*
- 9. *COMBINATION SEAFOOD PLATTER . . . Shrimp, Crabmeat, Scallops, Lobster Tail,
Clams or Oysters . . . Broiled in butter & herbs \$5.95*
- 10. *KING CRAB MEAT . . . Sauteed in lemon butter sauce, Norfolk style \$5.50*
- 11. *OYSTERS OR CLAMS ON THE HALF-SHELL . . . (in season) . . . as entree . . . \$3.95*
- 12. *POMPANO FILLET . . . Broiled with special seasonings \$4.95*
- 13. *POMPANO EN PAPILOT . . . Fillets stuffed with seafoods \$5.95*
- 14. *SCALLOPS . . . Breaded or broiled in garlic butter \$4.25*
- 15. *SHRIMP . . . Fresh Gulf Shrimp, breaded, served with cocktail sauce \$4.50*
- 16. *SHRIMP . . . Sauteed in garlic lemon butter sauce \$4.50*

DESSERTS

- SHERBET \$.40 ICE CREAM . . . Chocolate, Vanilla . . . \$.40*
- PARFAITS . . . Strawberry, Mint, Hot Fudge, Butterscotch. \$.75*
- ICE CREAM CAKE ROLL . . . Topped with Hot Fudge Sauce and Whipped Cream . . . \$.75*
- GERMAN BUTTERCREAM CAKE . . . With Toasted Almonds \$.75*
- FRUIT PIE OF THE SEASON \$.75*

an Coffee or your favorite Liqueur.

