Restaurant OPEN SUNDAYS

Alexandra

8 East 49th Street
New York City

HELEN B. SMITH

MARIE H. SCHULTZ
OPEN SUNDAYS

Special Table d’Hote Dinners
CHAMPAGNE COCKTAIL OR GLASS OF PORT OR SHERRY
(Served with $1.10 and $1.50 Dinners Only)

$1.10
Iced Cantaloupe
Grapefruit Juice
Chilled Tomato Juice
Pineapple Juice
Cream of Fresh Mushroom Soup
or
Cup of Jellied Chicken or Tomato Consomme

Relishes and Conserves

Old Fashioned Chicken Fricassee with Biscuit and Steamed Rice (15c. Extra)
Roast Fresh Ham with Brown Gravy, Apple Sauce and Mashed Potatoes
Baked Fresh Salmon with Hollandaise Sauce and New Parsley Potato
Chopped Beef Steak with French Fried Onions and Mashed Potatoes
Fresh Vegetable Dinner
Chicken Livers and Fresh Mushrooms with Baked Potato
Avocado Stuffed with Fresh Shrimp Salad, Russian Dressing
Salad Bowl
Scalloped Fresh Vegetables
Salad Dressing

$1.50
Iced Cantaloupe
Chilled Tomato Juice
Fruit Cocktail
Chilled Orange Cup with Fresh Mint
Cream of Fresh Mushroom Soup
or
Cup of Jellied Chicken or Tomato Consomme

Relishes and Conserves

Broiled Lamb Chops with Baked Potato
Scalloped Fresh Lobster with New Parsley Potato
Fried Chicken, Maryland Style with Preserved Cherries and Mashed Potatoes
Broiled Delmonico Steak, Fresh Mushrooms, French Fried Potatoes (25c. Extra)

99c. Dinner
Soup or Juice (Choice of)
Roast Fresh Ham, Brown Gravy and
Apple Sauce
Avocado Stuffed with Fresh Shrimp Salad, Russian Dressing
Chicken Livers and Fresh Mushrooms
Fresh Vegetable Dinner
(Choice of Two)
Salad Bowl
Creamed Fresh Spinach
Scalloped Fresh Vegetables
Mashed Potatoes
New Parsley Potato
Choice of Dessert and Beverage

Ala Carte

Relishes
Fruit Cocktail 20
Chilled Tomato Juice 15
Hors d’Oeuvres 35
Cream of Fresh Mushroom Soup 25

Soup
Fresh Pineapple and Banana Tart with Whipped Cream
Fresh Coconut Marshmallow Layer Cake
Fresh Coconut Marshmallow Sauce
Stewed Apricots or Prunes
Baked Fresh Potato

Cream of Fresh Spinach

Entrées
Broiled Lamb Chop with Creamed Fresh Spinach 65
Fried Scallops en Brochette, Sauce Tartare, New Potatoes 65
Chopped Beef Steak with Grilled Tomato and Parsley Potato 70
Fresh Vegetable Dinner 60
Fried Chicken, Maryland Style with Preserved Cherries and Tomatoes 90
Broiled Delmonico Steak, Vegetable or Potatoes 125
Scalloped Fresh Lobster with New Parsley Potato 95

Salad Bowl
Creamed Fresh Spinach
Scalloped Fresh Vegetables

SALADS
Jellied Fruit Salad 45
Avocado and Orange Salad with Sherry Dressing 55
Tomato Stuffed with Cream Cheese and Almonds 55
Combination Fruit Salad 55
Combination Vegetable Salad 45

DESSERTS
Fresh Pineapple and Banana Tart with Whipped Cream 20
Custard Pie 20
Fresh Plum Whip 20
Apricot Souffle with Marshmallow Sauce 20
Baked Fresh Pear 20
Baked Fresh Plums 20
New Green Apple Pie 20
Fresh Peach, Pecan Nut, Chocolate or Vanilla Ice Cream 20

Cheese
(Served with Crackers)
American 15
Camembert 20
Cottage Cheese 15
Swiss Gruyere 20

Beverages

Open Sundaes

ALEXANDRA SPECIALS

Hawaiian Daiquiri 40
The Scoundrel 40
The Clipper 40
Tropical Tom Collins 35
Tropical Rum Collins 40
Ward "8" 40
Old Fashioned (Bonded) 40
Whiskey Sour 35
Planter's Punch 50
Mint Tom Collins 40
Mint Julep 50
Bacardi Cocktail 40
Cuban Daiquiri 35
Frozon Daiquiri 40
Manhattan 35
Martini 30
Side Car 45
Zombie 75

Beer: Schaefer 20
Ruppert 20
Budweiser 20
Ballantine 20
Pabst Blue Ribbon 20
AIE: Bass 35
Ballantine 25
Guinness Stout 35

Tuesday August 20, 1940
The cover for this menu was specially drawn by Michael Zonfrillo, Director of Advertising Art at the American School of Design, N. Y. C.