CLAMS, SEAFOOD & APPETIZERS
Little Neck Clams, 35
Cherrystone Clams, 40
Crabmeat Cocktail, 70
Shrimp Cocktail, 55
Fresh Fruit Cocktail, 45
Hearts of Cevreri
Tomato Juice, 25
double, 40
Grapefruit Juice, 25
double, 40
Orange Juice, 25
double, 40
Clam Juice, 25
double, 40

SOUPS
Cream of Watercress, 25
cup, 20
Split Condominey Pauisee, 25
cup, 20
Puree of Split Peas, 25
Cream of Tomato, 30
Clam Stew with Milk, 50 — Half and Half, 60
Clam Stew with Cream, 75
COLD—Beef Broth, Jellied Mulletrene, Jellied Gumbo, Jellied Chicken or Cream Vichyssoise, 25

FROM THE CHARCOAL BROILER TO ORDER
Lamb Kidney en Brochette, 55
Veal Kidney en Brochette, 65
Roast Sirloin Steak (per person), 2.15
Roast Halt Broilier, 1.25
Tenderloin Stein (per person), 1.90
Irish or Canadian Bacon, 60
Horn Chop (1), 60
Horn Steak, 1.00

FRESH VEGETABLES & POTATOES
New Peas in Butter, 35
New Lima Beans, 35
Oyster Boys Asparagus, 60
Caulliflower, 35
Broccoli, 35
Artichoke, 30
String Beans au Gratin, 30
New Bermuda Potato, 30
Baked Potato, 25
French Fried Potatoes, 25
Corn on the Cob, 20

SALADS
With choice of thousand Island, Mayonnaise, French or Russian dressing
Mauree, 70
Chef's, 40
Fresh Vegetables, 55
Hearts of Lettuce, 30
Chicken, 1.15
All White Meat, 1.40
Lobster, 1.50
Crabmeat, 1.15
Shrimp, 80
French Bowl, 40
Combination, 35
Fresh Fruit, 30
Sliced Tomatoes, 30
Romaine Salad, 35
Roquefort Cheese Dressing, 15c extra
Special Diet Dressing, 15c extra
(Lemon Juice, mineral of, YeO-Salt, paprika, Worcestershire Sauce)

IMPORTED CHAMPAGNE — BY THE GLASS OR AS A COCKTAIL 85c
Bread and Butter 10¢ per person on all dishes a la carte

FRUITS IN SEASON
Stewed Fresh Fruits
(Peaches, plums, cherries or pear), 40
Fresh Blueberries, 35
Watermelon, 40
Honeydew Melon, 40
Cantaloupe, 25
Fresh Pineapple, 35
Halfl Grapefruit, 25
Tolay or Malaga Grapes, 35
Cultivated Blueberries, 40
Casa de Melon, 40
Raw Apple, 15
Fresh Plums, Peaches or Apricots, 35
Baked Apple, 20
with Cream, 30
Sliced Peaches with Cream, 35

DESSERTS
Chocolate Buttercream Layer Cake, 30
Rum Ring with Fresh Fruit Sauce, 30
Profiterole Chantilly, 30
Coupe Mary Garden, 35
Chabotterc Pudding, 25
Petits Fours, 25
French Pastry, 20
Danish Pastry, 15
Rice Pudding, 20
Custard, 20
Old Fashioned Peach Shortcake, 30
Old English Fruit Cake, 35

HOME-MADE PIES
Fresh Peach Pie, 30
Mocha Cream Pie, 30
Horn Blueberry Deep Dish Pie, 30
New Green Apple Pie, 25
to a Mode, 35

ICE CREAMS
Cantaloupe Sherbet, 20
Sugared Peppermint Ice Cream, 25
Vanilla, Strawberry or Fresh Peach, 25
Coffee or Pistachio, 25
Coupe St. Jaques, 35
Frozen Fudge, 35
Peach Melba, 45
Baked Alaska, 60
Raisin and Rum Ice Cream, 25
Bombe Nelsuko, 35

CHEESE
Roquefort or Camembert, 30
American, 25
Edam, 30
Liedekrantz, 25
Brie, 30
Switzerland Swiss, 30
Cream, 20
with Bar le Duc Jelly, 35

BEVERAGES
Caffe Diabile, 65
Tea or Coffee, 20
Buttermilk, 15
Sanka Coffee, 25
Demi Tasse, 10
Postum or Coffee Hug, 25
Iced Tea or Coffee, 20
Acidophilus Milk, 30
Golden Guernsey Certified Milk, 15

FROSTED DAIRIQUI WEST INDIES STYLE
45¢
CUBAN RUM, FRESH LIME, SUGAR

PLANKED STEAK
DINNER $2.50
Our Club Dinner with a choice Planked Steak as the entrée

SALUTED and Vinaigrette served upon request

The Manhattan Room is under the supervision of Mr. Joseph A. Petrovich

Not responsible for personal property unless checked in Coat Room upon entrance

Fees is not permitted in the Manhattan Room

Please notify Hotel Door if you expect a telephone call

Alcoholic beverages will not be served to minors

Saturday, August 17, 1940

THE HOTEL NEW YORKER OPERATES ALL RESTAURANTS AT LA GUARDIA AIRPORT

CLUB DINNERS
SERVED FROM 5:30 P.M. TO 9:30 P.M., PLEASE DO NOT REQUEST SUBSTITUTIONS

FRUIT Supreme Florida
Cuban Rum, Fresh Lime, Sugar

CLOVER JUICE
Clam Juice
Tomato Juice

CREAM OF WATERCRESS
Condominey Pauisee

CHOICE OF SOUP
Celery
Radishes
Olives
Complete Dinner

FRESH MEAT
Broiled Halibut Steak, Pimento Butter
Broiled Sea Trout Saute Meuniere, Diced Potatoes and Atchokes
Broiled English Lamb Chop with Kidney
Broiled Salmon Loin of Pork, Mashed Potatoes
Roast Prim Rib of Beef, Apple Dressing, Cranberry Sauce
Roast Prime Rib of Beef with Natural Gravy
Fresh Vegetable Dinner, Steamed in Glass, Posched Egg

FRESH VEGETABLES
(Choice of One Vegetable and Potatoes)
New Corn with Lima Beans Fines Herbes
String Beans au Gratin
Champs Elysees Potatoes
O'Brien Potatoes
Potatoes Delmonico

REFRESHING COLD BUFFET SUGGESTIONS
Stuffed Half Lobster Ravigote with Celery Knob Salad, Mustard Dressing
Home-made Gelantine of Capon, Indian Relish, Salad Nicoise
Goose Liver Pate with Fresh Fruit Salad, Port Wine Jelly
Roast Spring Lamb, Ox Tongue, Swiss Cheese
String Beans Salad

SMOKED TURKEY WITH BAKED SUGAR-CURED HAM, WALDORF SALAD

FRENCH BOWL SALAD

CHATEAU BOX PUFFING
Marsala Wine
Chattebox Buttercream Layer Cake
Rum Ring with Fresh Fruit Sauce
Fresh Peach Pie
Mocha Cream Pie
Profiterole Chantilly
Canaloupe Sherbet
Choice of Cheese with Crackers

ALL NEW YORKER DESSERTS HOME-MADE IN OUR OWN KITCHENS

Coffee, Tea or Milk
WE SERVE ONLY BOTTLED GOLDEN GUERNSEY CERTIFIED MILK

Select Steak Sandwich on French bread a L'Aurora Borealis, 90c
Suggestions for Dinner

CLAMS, SEAFOOD & APPETIZERS
- Little Neck Clams, 35
- Cherrystone Clams, 40
- Crabmeat Cocktail, 70
- Shrimp Cocktail, 55
- Fresh Fruit Cocktail, 45
- Hearts of Celery, 30
- Tomato Juice, 25 double, 40
- Grapefruit Juice, 25 double, 40
- Orange Juice, 25 double, 40
- Clam Juice, 25 double, 40

SOUPS
- Cream of Watercress, 25 Cup, 20
- Consomme Paysanne, 25 Cup, 20
- Puree of Split Peas, 25 Cream of Tomato, 30
- Clam Stew with Milk, 50 — Half and Half, 60
- Clam Stew with Cream, 70
- COLD—Beef Broth, Jellied Madrilene, Jellied Gumbo, Jellied Chicken or Cream Vichysoise, 25

FROM THE CHARCOAL BROILER TO ORDER
- Lamb Kidney en Brochette, 65
- Broiled Fresh Mushrooms, 75
- Sirloin Steak (per person), 2.15
- Half Broiled Chicken, 1.25
- Tenderloin Steak (per person), 1.90
- Irish or Canadian Bacon, 60
- Lamb Chop (1), 60
- Ham Steak, 1.00

FRESH VEGETABLES & POTATOES
- New Peas in Butter, 35
- New Lima Beans, 35
- Oyster Bay Asparagus, 60
- Cauliflower, 35
- Broccoli, 35
- Artichoke, 30
- String Beans au Gratin, 30
- New Bermuda Potato, 20
- Baked Potato, 25
- French Fried Potatoes, 25
- Corn on the Cob, 20

SALADS
- Maurice, 70
- Chef’s, 40
- Fresh Vegetable, 55
- Hearts of Lettuce, 30
- Chicken, 1.15
- All White Meat, 1.40
- Lobster, 1.50
- Crabmeat, 1.15
- Shrimp, 80
- French Bowl, 40
- Combination, 35
- Fresh Fruit, 50
- Sliced Tomatoes, 30
- Romaine Salad, 35

Special Diet Dressing, 15c extra

(Roquefort Cheese Dressing, 15c extra
(Lemon juice, mineral oil, Vea-O-Salt, paprika, Worcestershire Sauce)

Bread and Butter 10c per person on all dishes a la carte

FRUITS IN SEASON
- Stewed Fresh Fruits
  - (Peaches, plums, cherries or pear), 40
- Fresh Blueberries, 35
- Watermelon, 40
- Honeydew Melon, 40
- Cantaloupe, 25
- Fresh Pineapple, 35
- Half Grapefruit, 25
- Tokay or Malaga Grapes, 35
- Cultivated Blueberries, 40
- Casaba Melon, 40
- Raw Apple, 15
- Fresh Plums, Peaches or Apricots, 35
- Baked Apple, 20 — with Cream, 30
- Sliced Peaches with Cream, 35

DESSERTS
- Chocolate Buttercream Layer Cake, 30
- Rum Ring with Fresh Fruit Sauce, 30
- Profiterole Chantilly, 30
- Coupe Mary Garden, 35
- Chatterbox Pudding, 25
- Petits Fours, 25
- French Pastry, 20
- Danish Pastry, 15
- Rice Pudding, 20
- Cup Custard, 20
- Old Fashioned Peach Shortcake, 30
- Old English Fruit Cake, 35

HOME-MADE PIES
- Fresh Peach Pie, 30
- Mocha Cream Pie, 30
- Blueberry Deep Dish Pie, 30
- New Green Apple Pie, 25 — a la Mode, 35

ICE CREAMS
- Cantaloupe Sherbet, 20
- Sugared Peppermint Ice Cream, 25
- Vanilla, Strawberry or Fresh Peach, 25
- Coffee or Pistachio, 25
- Coupe St. Jacques, 35
- Frozen Fudge, 35
- Peach Melba, 45
- Baked Alaska, 60
- Raisin and Rum Ice Cream, 25
- Bombe Nlusko, 35

CHEESE
- Roquefort or Camembert, 30 — American, 25
- Edam, 30
- Liederkranz, 25
- Brie, 30
- Switzerland Swiss, 30
- Cream, 20 — with Bar le Duc Jelly, 35

BEVERAGES
- Cafe Diable, 65
- Coffee or Tea (pot), 20
- Buttermilk, 15
- Sanka Coffee, 25
- Demi Tasse, 10
- Postum or Kaffee Hag, 25
- Iced Tea or Coffee, 20
- Acidophilus Milk, 30
- Golden Guernsey Certified Milk, 15

IMPORTED CHAMPAGNE — BY THE GLASS OR AS A COCKTAIL 85c

MANHATTAN ROOM
HOTEL NEW YORKER, NEW YORK CITY
FRANK L. ANDREWS, President
Club Dinners

SERVED FROM 5:30 P. M. TO 9:00 P. M.  PLEASE DO NOT REQUEST SUBSTITUTIONS

Fruit Supreme Florida  California Lobster Ravigotte  Canape with Deviled Ham
Clam Juice  Tomato Juice  Pineapple Juice
Cream of Watercress  Consomme Paysanne
Choice of Cold Soup
Celery  Radishes

NEW YORK WORLD’S FAIR SPECIAL—Mexican Tokany Stew
with Rice as Prepared in the Ritz-Dunapalota Hotel,
in Budapest (Veal stew with paprika and mushrooms)  1.50  1.00

Broiled Halibut Steak, Pimento Butter  1.25  .80
Baby Sea Trout Saute Meuniere, Diced Potatoes and Artichokes  1.50  1.00
Broiled English Lamb Chop with Kidney, Watercress  1.65  1.10
Boiled Fresh Loin of Pork, Mashed Split Peas  1.50  1.00
Half Roast Spring Chicken, Apple Dressing, Cranberry Sauce  1.75  1.15
Roast Prime Ribs of Beef with Natural Gravy  1.75  1.15
Fresh Vegetable Dinner, Steamed in Glass, Poached Egg  1.25  .75

FRESH VEGETABLES
(Choice of One Vegetable and Potato)
New Corn with Lima Beans Fines Herbes  String Beans au Gratin
Cauliflower with Cream Sauce  O’Brien Potatoes
Champs Elysees Potatoes  Potatoes Delmonico

Refreshing COLD BUFFET Suggestions
Stuffed Half Lobster Ravigotte with Celery Knob Salad,  1.50  1.00
Mustard Dressing
Home-made Galantine of Capon, Indian Relish, Salad Nicoise  1.50  1.00
Goose Liver Pate with Fresh Fruit Salad, Port Wine Jelly  1.40  .90
Roast Spring Lamb, Ox Tongue, Swiss Cheese,  1.50  1.00
String Beans Salad
Smoked Turkey with Baked Sugar-Cured Ham, Waldorf Salad  1.75  1.15

French Bowl Salad

Chatterbox Pudding  Watermelon
Chocolate Buttercream Layer Cake  Rum Ring with Fresh Fruit Sauce
Fresh Peach Pie  Mocha Cream Pie
Coulpe Mary Garden  Profiterole Chantilly
Cantaloupe Sherbet  Fruit Compote
Chocolate, Vanilla or Peach Ice Cream  Choice of Cheese with Crackers

ALL NEW YORKER DESSERTS HOME-MADE IN OUR OWN KITCHENS

Coffee, Tea or Milk
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Select Steak Sandwich on French Bread a L’Aurora Borealis, 90¢