WINGS OF THE NIGHT OVER LAND & SEA AT LA GUARDIA AIRPORT

Aviation Terrace Restaurant
OPERATED BY HOTEL NEW YORKER, NEW YORK
COCKTAIL

FALLEN LEAF, 45¢
Jamaica Rum, Bourbon Whiskey, and Cherry Cordial

TODAY'S CASSEROLE
75¢
Ravioli Bolognese, Grated Cheese, Bread and Butter, Coffee, Tea or Milk

DESSERTS * ICE CREAM
Assorted Pies, 30¢  Cake, 30¢  French Pastry, 20¢
Rice Pudding, 20¢  Pumpkin Pie, 30¢
Hot Mince Pie, 35¢
Vanilla, Peppermint-Pineapple, Chocolate or Strawberry Ice Cream, 25¢
Black Raspberry Vanilla Ice Cream, 25¢
Raspberry Sherbet, 25¢

CHEESE
Liederkranz or Camembert, 30¢  Roquefort, 30¢
American or Cream, 25¢  Switzerland Swiss, 30¢

BEVERAGES
Coffee, 15¢  Milk, 15¢  Tea, 15¢
Iced Coffee or Tea, 15¢
Bread and Butter 10¢ per person

ON THE PLANES ALSO, IT'S NEW YORKER FOOD
America's most discriminating purchasers of everything required for "top-flight" service to the traveling public are the airlines...We are proud to have been selected for the duty of preparing in our special kitchens all meals served aboard departing Clippers of the Pan American Airways, Inc., and the Airliners of American Airlines, Inc., Canadian Colonial Airways, Eastern Air Lines, Inc., and Trans-Canada Air Lines.

NOT RESPONSIBLE FOR PERSONAL PROPERTY UNLESS CHECKED IN CLOSET ROOM.

C. K. DWINEuell
Manager, Airport Restaurants

FRUIT COCKTAIL
PURE APPLE JUICE
MONGOLE SOUP
CONSOMME BRUNOISE WITH BARLEY JELLIED MADRILENE

CHICKEN CHOW MEIN WITH RICE AND FRIED NOODLES, .80
BROILED MACEREL, MAITRE D'HOTEL, PARSLEY POTATO, NEW PEAS, .70
FRIED SCALLOPS, TARTAR SAUCE, LONG BRANCH POTATOES, RED SALAD, .95
SCRAMBLED EGGS WITH DICED HAM, HASH BROWN POTATOES, .85
HUNGARIAN BEEF GOULASH, BUTTERED SPACETZLE, 1.00
BRAISED SHOULDER OF VEAL, NEW STRINGBEANS, MASHED POTATOES, .95
ASSORTED FRESH VEGETABLE LUNCHEON WITH POACHED EGG, .95
ASSORTED COLD CUTS, POTATO SALAD, DILL PICKLE, .95
TURKEY AND VEGETABLE SALAD, MAYONNAISE, 1.00
COLD HALIBUT, SAUCE GRIEBISH, POTATO SALAD, SLICED TOMATO, .95

APPLE CRANBERRY PIE WITH WHOLEWHEAT CRUST
HOMEMADE CHOCOLATE LAYER CAKE
BUTTERSCOTCH CREAM PIE
PEACH CAKE
CARAMEL CUSTARD
RASPBERRY SHERBET
PUMPKIN PIE
VANILLA, PEPPERMINT - PINEAPPLE, CHOCOLATE OR BLACK RASPBERRY VANILLA ICE CREAM
RICE PUDDING
NEW GREEN APPLE PIE
STEWED FRUIT
FRENCH PASTRY

ROAST BEEF PLATE, $1.05
Selected prime rib of beef, tender and juicy, served with vegetables and potatoes; bread or rolls and butter; and coffee or tea

If you would like to mail souvenir menus to friends, please ask Captain for envelopes. We pay the postage.