



THE RAILROAD BUILDING

NEW YORK WORLD'S FAIR, 1940

Suggestions for Luncheon

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	

SANDWICHES

Tongue, 40	Chicken, 45	Ham, 30
Toasted Ham and Cheese, 45		
Swiss Cheese, 35	Chicken Salad, 45	Club, 65
Nut Bread with Cream Cheese, 25		
Steak Sandwich on French Bread		
a L'Aurora Borealis, 90		

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

With choice of Thousand Island, Mayonnaise, French or Russian dressing

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
Fresh Fruit, 50	Combination, 35
Sliced Tomatoes, 30	
Romaine Salad, 35	

Roquefort Cheese Dressing, 15c extra
Special Diet Dressing, 15c extra

(Lemon juice, mineral oil, Veg-O-Salt, paprika, Worcestershire Sauce)

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	Half Grapefruit, 25
Casaba Melon, 40	Raw Apple, 15
Tokay or Malaga Grapes, 35	
Cultivated Blueberries, 40	
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	
Blueberry Cake, 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	

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 Nelusko, 35	

CHEESE

Roquefort or Camembert, 30	American, 25
Edam, 30	Liederkrantz, 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 Coffee or Tea, 20	Acidophilus Milk, 30
Golden Guernsey Certified Milk, 15	

ROASTED DAIQUIRI WEST INDIES STYLE

45c

CUBAN RUM, FRESH LIME,
SUGAR



TODAY'S SALAD BOWL

60c

Heart of Lettuce, Cottage Cheese,
Cherry Tomato, Melba Toast

Bread and Butter
Coffee, Tea or Milk

Saccharine and Veg-O-Salt served upon
request

All poultry strictly fresh from the farm
Alcoholic beverages will not be served
to minors

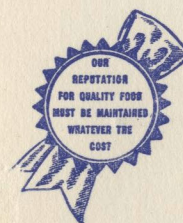
The Manhattan Room is under the
supervision of Mr. Joseph A. Petrash
Not responsible for personal property
unless checked in Coat Room,
near entrance

Paging is not permitted in the
Manhattan Room
Please notify Head Waiter if you expect
a telephone call

Saturday, August 17, 1940



THE HOTEL NEW YORKER
OPERATES ALL RESTAURANTS
AT LA GUARDIA AIRPORT



Appetizers and Soups

15c ADDITIONAL WHEN SERVED WITH CLUB LUNCHEONS

Iced Cantaloupe	Assorted Hors d'Oeuvres	Stuffed Deviled Egg
Clam Juice	Tomato Juice	Pineapple Juice
Cream of Watercress	Consomme Paysanne	
Choice of Cold Soups		

Club Luncheons

SERVED FROM 11:30 A.M. TO 2:30 P.M. PLEASE DO NOT REQUEST SUBSTITUTIONS
Relish and Preserves — Hot Biscuits, Rolls or Muffins

NEW YORK WORLD'S FAIR SPECIAL—Boule de Viande as Prepared in the Chateau Frontenac, Quebec, (Stewed meat balls served with buttered noodles)

	.80	.60
Broiled Baby Flounder, Pimento Butter, Lyonnaise Potatoes,		
Timbale of Broccoli	.80	.60
Fried Deep Sea Scallops, Tartar Sauce, Julienne Potatoes,		
Cole Slaw	.75	.55
Omelette with Fresh Mushrooms, Chives, Lorette Potatoes	.80	.60
★ Hungarian Beef Goulash, Buttered Spaetzles	.85	.65
Chicken Chow Mein with Fried Noodles, Steamed Rice	.85	.65
Roast Milk-fed Veal with Carrots Vichy, Whipped Potatoes	.80	.60
Broiled Noisette of Spring Lamb, String Beans,		
O'Brien Potatoes	.85	.65
Grilled Deviled Pig's Feet, Sharp Sauce, Whipped Potatoes,		
New Peas	.80	.60
Fresh Vegetable Luncheon, Steamed in Glass, Fried Tomato	.75	.55

Refreshing COLD BUFFET Suggestions

Can of Imported Sardines with Lemon, Raw Vegetable Salad	.75	.55
Poached Eggs Mosaic, Fresh Vegetable Salad	.80	.60
Salad Alexandra: Romaine, alligator pear, orange, grapefruit,		
red peppers, Parisienne dressing	.75	.55
Deviled Smoked Ham Knuckle, Dill Pickle, Potato Salad	.80	.60
Fried Boneless Chicken Leg with Sliced Tomatoes,		
Asparagus Tips Vinaigrette	.85	.65

Special SALAD PLATE Combinations

Bouquet of Broccoli, French Dressing, Sliced Sugar-Cured Ham..	.80	.60
Heart of Palm Salad with Fresh Shrimps, Lorenzo Dressing	.85	.65

Chatterbox Pudding	
Chocolate Buttercream Layer Cake	Rum Ring with Fresh Fruit Sauce
Blueberry Cake	Fresh Peach Pie
Cantaloupe Sherbet	Stewed Apples
Chocolate, Vanilla or Strawberry Ice Cream	
ALL NEW YORKER DESSERTS HOME-MADE IN OUR OWN KITCHENS	

Coffee, Tea or Milk

WE SERVE ONLY BOTTLED GOLDEN GUERNSEY CERTIFIED MILK

★

ROAST PRIME RIB OF BEEF *A La Carte* \$1.00

MANHATTAN ROOM

HOTEL NEW YORKER, NEW YORK CITY

FRANK L. ANDREWS, President



Suggestions for Luncheon

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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
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 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

SANDWICHES

Tongue, 40 Chicken, 45 Ham, 30
 Toasted Ham and Cheese, 45
 Swiss Cheese, 35 Chicken Salad, 45 Club, 65
 Nut Bread with Cream Cheese, 25
 Steak Sandwich on French Bread
 a L'Aurora Borealis, 90

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

With choice of Thousand Island, Mayonnaise, French or Russian dressing

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

Roquefort Cheese Dressing, 15c extra
 Special Diet Dressing, 15c extra

(Lemon juice, mineral oil, Veg-O-Salt, paprika, Worcestershire Sauce)

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 Fresh Plums, Peaches or Apricots, 35
 Baked Apple, 20 with Cream, 30
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DESSERTS

Chocolate Buttercream Layer Cake, 30
 Rum Ring with Fresh Fruit Sauce, 30
 Blueberry Cake, 30 Coupe Mary Garden, 35
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 French Pastry, 20 Danish Pastry, 15
 Rice Pudding, 20 Cup Custard, 20
 Old Fashioned Peach Shortcake, 30

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Fresh Peach Pie, 30 Mocha Cream Pie, 30
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 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 Nelusko, 35

CHEESE

Roquefort or Camembert, 30 American, 25
 Edam, 30 Liederkrantz, 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 Coffee or Tea, 20 Acidophilus Milk, 30
 Golden Guernsey Certified Milk, 15

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

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FRANK L. ANDREWS, President



TOASTED DAIQUIRI WEST INDIES STYLE

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SUGAR



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60c

part of Lettuce, Cottage Cheese,
Cherry Tomato, Melba Toast

Bread and Butter
Coffee, Tea or Milk

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With Dessert
& Beverage

Entree
Only

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as Prepared in the Chateau Frontenac, Quebec,
(Stewed meat balls served with buttered noodles)

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Stewed Apples

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Coffee, Tea or Milk

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ROAST PRIME RIB OF BEEF *A La Carte* \$1.00

The Dish of the Day

Here are the six most popular dishes on our luncheon menus.

This isn't OUR say-so but that of our guests.

They voted with dollars; by their orders they told us what they prefer.

And so each dish is now assigned to its regular day of the week, that guests may know when their favorite luncheon will be ready to enjoy.

In addition, of course, there is a wide variety each day of delicious hot and cold selections to please every palate.



Monday

BOILED BRISKET OF CORNED BEEF **Steamed fresh cabbage and boiled potato**

New Yorker corned beef is cut from specially-fed, extra-heavy prime beef and is given an unusually mild, flavory cure. You'll like it!

Tuesday

FRENCH LAMB STEW

Real French peasant-cooking, this — tender lamb with golden carrots and little white onions; green peas and a bit of tomato, all blended in with a tasty, velvety gravy. Better come early on Lamb Stew day!

Wednesday

BOILED SHORT RIBS OF BEEF **Fresh vegetables and Bouillon potatoes**

Selected, American-raised steer beef, simmered slowly for full flavor and melt-in-your-mouth tenderness. A "homey" dish indeed, which is why it's so popular!

Thursday

CHICKEN POT PIE, FAMILY STYLE

Light, flaky crust tops off a medley of farm-fresh milk-fed chicken, young onions, baby carrots, peas and potatoes — in a rich, chicken gravy. Just like Sunday dinner back home!

Friday

MIXED SEAFOOD NEWBURG **With snowy boiled rice**

Firm, flavory meat of ocean-fresh lobster and crabs, with a deep-sea scallop or two and a brace of dainty shrimps — in a piquant creamy sauce flavored with genuine Sherry wine

Saturday

HUNGARIAN BEEF GOULASH **With Home-made Buttered Spaetzles**

Generous chunks of choice beef, cut from fresh —not pre-cooked—"rounds," served up in waves of delicious brown gravy, made savory with spices and that famous Hungarian Rose Paprika. Shades of Old Vienna!