

Menu

1. Prime Sirloin Steak 2.50
2. Mashed Potatoes 1.00
3. Gravy 0.50
4. Buttered Breadcrumbs 0.50
5. Green Beans 0.50
6. Carrots 0.50
7. Potatoes 0.50
8. Corn 0.50
9. Applesauce 0.50
10. Fruit 0.50
11. Dessert 0.50
12. Coffee 0.50
13. Tea 0.50
14. Water 0.50
15. Soft Drink 0.50

16) SWORNISH STEAK 2.75

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17) Mashed Potatoes 1.00
18) Gravy 0.50
19) Buttered Breadcrumbs 0.50
20) Green Beans 0.50
21) Carrots 0.50
22) Potatoes 0.50
23) Corn 0.50
24) Applesauce 0.50
25) Fruit 0.50
26) Dessert 0.50
27) Coffee 0.50
28) Tea 0.50
29) Water 0.50
30) Soft Drink 0.50

31) CHICKEN BREAST 2.50

31) CHICKEN BREAST 2.50
32) Mashed Potatoes 1.00
33) Gravy 0.50
34) Buttered Breadcrumbs 0.50
35) Green Beans 0.50
36) Carrots 0.50
37) Potatoes 0.50
38) Corn 0.50
39) Applesauce 0.50
40) Fruit 0.50
41) Dessert 0.50
42) Coffee 0.50
43) Tea 0.50
44) Water 0.50
45) Soft Drink 0.50

46) STEAK AND POTATOES 2.50

46) STEAK AND POTATOES 2.50
47) Mashed Potatoes 1.00
48) Gravy 0.50
49) Buttered Breadcrumbs 0.50
50) Green Beans 0.50
51) Carrots 0.50
52) Potatoes 0.50
53) Corn 0.50
54) Applesauce 0.50
55) Fruit 0.50
56) Dessert 0.50
57) Coffee 0.50
58) Tea 0.50
59) Water 0.50
60) Soft Drink 0.50

The Patio Barbeque Pit

Broiled Over Charcoal to Preserve
All the Natural Juices and Flavor
of Our Prime, Aged Meats

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| 1) PRIME MINUTE STEAK 4.60
Chive Butter, Broiled Tomato | 6) 8 OZ. FILET MIGNON STEAK 5.60
Mushrooms Caps. Grilled Tomato |
| 2) CHOPPED SIRLOIN PLATTER 2.90
Onion Rings, Pickles, Broiled Tomato | 7) HALF SPRING CHICKEN 3.30
with Melted Butter, Crisp Watercress |
| 3) BROILED PORK CHOP 2.60
Apple Sauce | 8) BARBECUED PORK RIBS, 2.60
Spicy or Mild Barbecue Sauce |
| 4) SMOKEY RIDGE HAM STEAK 3.00
Glazed Mayaguez Pineapple | 9) JUMBO CARIBBEAN SHRIMPS 2.85
on Skewer, Butter, Broiled Tomato |
| 5) PRIME SIRLOIN STEAK 5.80
Melted butter, Grilled Tomato | 10) SWORDFISH STEAK 2.70
Anchovy Butter, Grilled Tomato |



All Served with a Baked Idaho Potato Wrapped In Foil and a
Bowl of Green Salad with Chef's Dressing, Rolls and Butter

LOBSTER NEWBURG CARIBE

Fresh West Indian Lobster and fresh
Mushrooms Newburgh In Patty Shell
with green peas and Long Branch Potatoes

2.85



COPPER SKILLET SPECIAL

Freshly Sliced Roast Beef with Mushroom
Sauce, Broiled Tomato and Baked Idaho
Potato, Green Salad, Chef's Dressing

2.85



Desserts and Pastries

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|--------------------------------------|---|--|
| Homemade Apple Pie .40 | a la mode .60 | Caribe Hilton Cheese Cake .55 |
| "Flan" Puertorriqueño .40 | | Fresh Fruit Jello with whipped cream .40 |
| | Assorted French Pastries .50 | |
| Danish Pastry .30 | Sliced Fresh Pineapple a la mode .60 | |
| | Selection of Ice Creams or Sherbets .40 | |
| Hot Fudge or Butterscotch Sundae .60 | Oversize Sundaes, All Flavors .50 | |
| | Piña Banana Royale .65 | |

Beverages

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| Freshly made Coffee cup .20 | Pot .35 | Pasteurized Milk .25 | Iced Tea or Coffee .25 |
| Coca Cola .25 | Sanka .25 | Hot Chocolate .30 | Postum .25 |
| Oversize Milkshakes and Ice Cream Sodas .50 | | Frosted .65 | |

Dinner Suggestions

Cream of Peas Soup, Xeres .50

Consommé Celestine .50

Roast Half Spring Chicken, Princesse Topped with Asparagus Tips,
Garnished with Duchesse Potatoes and Half Broiled Tomato, Fines Herbes 3.65

Medaillon of Milk Fed Veal, Steccini Carlos Stuffed with
Mushrooms Duxelle and Bacon, Madeira Sauce,
Topped with Stewed Tomatoes, Garnished with
Italian Spaghetti au Parmesan and Green Beans 3.10

Golden Glazed Fresh Caught Lobster, Thermidor Served in its own Shell
Rice a la Valencienne Half Broiled Tomato 2.85

Mixed Green Salad Bowl, Caribe Hilton
French Dressing

From the Islands Plantations and Surrounding Seas

Ripe Papaya Sliced with Lime .45

Supreme of Arcibo Grapefruit .35

West Indian Fruit Cup served in Coconut Shell .55

Frosted Fruit Juice with Sherbet .60

Chilled Tomato Juice .35 Large .50

West Indian Lobster Cocktail 1.25

Caribbean Shrimp Cocktail 1.15

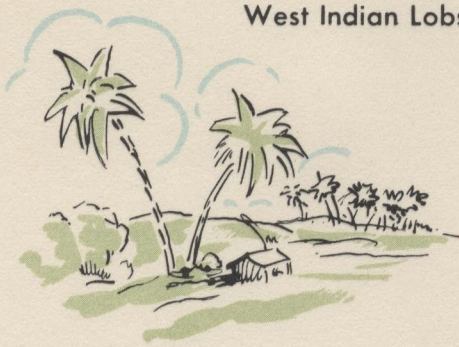
Filet of Herring in Sour Cream .75

Melon of the Season .55

Freshly Squeezed Fruit Juices .50

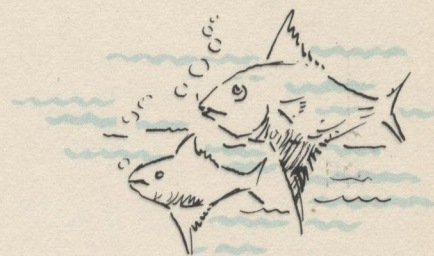
Sliced Mayaguez Pineapple .35

Fresh Seafood Cocktail Neptune 1.10



Soups

French Onion Soup in Marmite .50



Sandwiches

Three Decker Club on Toast 1.35

Combination Ham & Cheese .85

Bacon or Ham and Egg .85

Chicken Salad on Toast .80

Sliced Breast of Turkey 1.15

Corned Beef or Pastrami on Rye .90

Tunafish And Celery Salad .75

Smoked Beef Tongue .80

POOL TERRACE HAMBURGER

with, Ripe Tomato, Onion, Coleslaw,

French Fried Potatoes 1.00

Chilled Buffet

CHEF'S SALAD BOWL

with Julienne of Ham, Tongue,
and Swiss Cheese, French Dressing

1.95

TERRACE PLATTER

with Danish Ham, Ripe Tomato
wedge, Sliced Egg, Potato Salad

2.00

CARIBE PINEAPPLE BOAT

with Fresh Tropical Fruits Cottage
Cheese, Rum Cream or Lime Dressing

1.60

*Fritz Huber
Executive Chef*

WEST INDIES RESTAURANT

Spiced Pork and Pineapple	35
Freshly Squeezed Fruit Juice	30
Melon of the Season	35
West Indian Lobster Cocktail	1.25
Grilled Tomato Juice	25 - Large 30
Roasted Fruit Juice with Lobster	50
West Indian Fish Course	35
Portion of French Omelette	35
Two Cheese Steaks with Juice	45

Soups

French Onion Soup à la Maitre	30
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Sandwiches

Smoked Fish Sandwich	30
Ham and Cheese Sandwich	35
Chicken Salad Sandwich	35
Beef and Cheese Sandwich	35
Roast Beef Sandwich	35
Smoked Turkey Sandwich	35
Beef and Turkey Sandwich	40
Beef and Potato Sandwich	40

Grilled Burgers

Beef and Potato Burger	40
Beef and Cheese Burger	40
Beef and Tomato Burger	40
Beef and Onion Burger	40
Beef and Mushroom Burger	40
Beef and Cabbage Burger	40
Beef and Lettuce Burger	40
Beef and Pickles Burger	40
Beef and Ketchup Burger	40
Beef and Mustard Burger	40
Beef and Relish Burger	40
Beef and Mayo Burger	40
Beef and Sauce Burger	40