The Patio Barbeque Pit

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

1) PRIME MINUTE STEAK 4.60
   Chive Butter, Broiled Tomato
2) CHOPPED SIRLOIN PLATTER 2.90
   Onion Rings, Pickles, Broiled Tomato
3) BROILED PORK CHOP 2.60
   Apple Sauce
4) SMOKEY RIDGE HAM STEAK 3.00
   Glazed Mayaguez Pineapple
5) PRIME SIRLOIN STEAK 5.80
   Melted butter, Grilled Tomato

6) 8 OZ. FILET MIGNON STEAK 5.60
   Mushrooms Caps. Grilled Tomato
7) HALF SPRING CHICKEN 3.30
   with Melted Butter, Crisp Watercress
8) BARBECUED PORK RIBS, 2.60
   Spicy or Mild Barbecue Sauce
9) JUMBO CARIBBEAN SHRIMPS 2.85
   on Skewer, Butter, Broiled 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
Homemade Apple Pie .40 a la mode .60
“Flan” Puertorriqueña .40
Caribe Hilton Cheese Cake .55
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
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, Stecini 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 Arecibo 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
Corneed 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
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

CHEF'S SALAD BOWL
with Julienne of Ham, Tongue,
and Swiss Cheese, French Dressing 1.95