The Patio Barbeque Pit

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 CARIBÉ
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 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
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

Barley Soup, Ecossaise .50

Double Consommé Biscotte .50

Germany
Stuffed Breast of Milk Fed Veal, Menagere
Garnished with Gratin Potatoes and Macedoine of Vegetables 2.80

Puerto Rico
Asopao de Pollo Estilo Nativo Fresh Spring Chicken
Flavored with Local Herbs and Served Steaming in a Casserole
with Spanish Rice, Garnished with Pimentos and Green Peas 2.60

Turkey
Sultan Resat Kebabe: Braised Meat Balls
Served in a Rich Madeira Sauce, Topped with Julienne of
Fresh Green Pepper, Buttered White Rice and Green Salad Bowl 2.20

From the Islands Plantations and Surrounding Seas

Ripe Papaya Sliced with Lime .45
Supreme of Arecibo Grapefruit .35
West Indian Fruit Cup served in Cocoa Nut Shell .55
Frosted Fruit Juice with Sherbet .60
Chilled Tomato Juice .35 Large .50
West Indian Lobster Cocktail 1.25
Fresh Seafood Cocktail Neptune 1.10

Caribbean Shrimp Cocktail 1.15
Filet of Herring in Sour Cream .75
Melon of the Season .55
Freshly Squeezed Fruit Juices .50
Sliced Mayagquez Pineapple .35

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
Three Decker on Toast 1.75

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,
Fresh Fried Potatoes 1.00

Fresh West Indian Lobster Salad
Served in its Shell with Sliced Egg
Tomato, Olives and Neptune Dressing 2.35

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