

101 SWEDISH STEAK 1.75
Tender beef, Swedish style, served with
potatoes, green peas and lingonberry sauce.

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The Patio Barbeque Pit

Broiled 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 | 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
Anchoy 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

Fritz Huber - executive chef

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 | 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 Biscotine .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 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

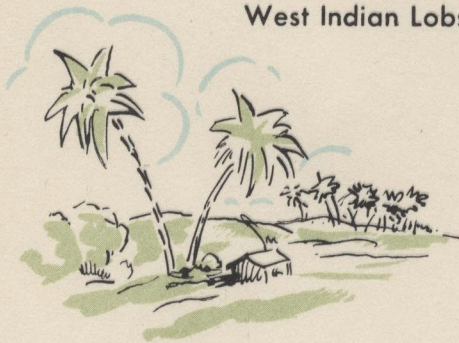
Filet of Herring in Sour Cream .75

Melon of the Season .55

Freshly Squeezed Fruit Juices .50

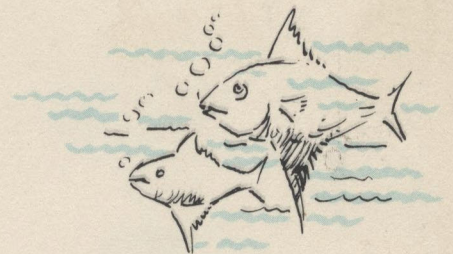
Sliced Mayaguez Pineapple .35

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

El Yunque Chunk of Chicken Salad

Served in Fresh Pineapple Ring, Topped

with Coconut, Cheese Finger Sandwiches

1.90

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

The menu is organized into several sections:

- SOUPS**
 - French Onion Soup in Marmita 30
- SANDWICHES**
 - French Onion Soup in Marmita 30
- CHICKEN BUTTER**
 - 1.15
 - 90
 - 75
 - 60
- CHIPS SALAD BOWL**
 - 1.50
- TERRACE MAYER**
 - 1.50
- CASSE PATISSIERE BOWL**
 - 1.50