Cocktails

Morlanse Champagne Cocktail 1.50
MacArthur 65
Manhattan 60
Bacardi 65
Old Fashioned 65
Rob Roy 70
Sazerac 70

Cotillion 60
Daiquiri 65
Bronx 55
Orange Blossom 55
Side Car 80

Martini 90
Dubonnet 75
Brandy 85
Pernod-Special 60
Stinger 80

Martini (Imported Gin, Nolly Pratt Vermouth) 65
Jack Rose 65
Coley Club 60
Pink Lady 60
El Presidente 65
White Lady 65
Snapper 65

Highballs

H. Q. Highland Queen 65
Dewar’s White Label 70
Catty Sark 75
Haig & Haig Pinch Bottle 90

Black and White 65
Queen Anne 65
Justerini & Brooks 75
Johnnie Walker Black Label 85
Peter Dawson 75

Bellows Club Special 65
Val 69 65
Dewar’s Victoria, Vat 85
Old Parr 65

Teacher’s Highland Cream 75
Martin’s V.O. 65
Ballantine’s 75
Ballantine’s (17 years old) 1.05
Old Rarity 95

Rye

Calvert Reserve 70
Golden Wedding 60
Mt. Vernon, Bonded 70
Canadian Club 75

Bellows Club Special 60
Schenley (6 years old) 65
Four Roses 70
Old Overholt, Bonded 70

Park & Tillford, Private Stock 70
Seagram’s V.O. (7 years old) 73

Bourbon

Kentucky Tavern 60
Pennsylvania 65
Partner’s Choice, Bellows 75

Bellows Club Special 65
Old Schenley, Bonded 65
Old Grand Dad, Bonded 75
Old Charter (7 years old) 60

I. W. Harper, Bonded 70
Old Taylor, Bonded 75

Liqueurs

Anisette 75
Apricot Liqueur 75
Cordial Meloc 75
Créme de Menthe, Green 75

Appy 75
Chartreuse, Yellow or Green 75
Crème de Cacao, Extra 75
Corascan, Triple Sec 75

Monastique 75
Chartreuse, Original 1.05
Crème de Menthe, White 73
Vodka 73

Blackberry Liqueur 75
Cointreau 1.30
Peach Liqueur 75

Courvoisier, V.S. 80
Berry Bros., Five Star 80
Binignit Dubonchet & Co., Three Star 90
Hennequin, Three Star 1.00

Hennessey, V.S.O.P. 1.10

Brandies

HBAR, Five Star 80
T. Hine & Co., Five Star 90
Bellows, Three Star 90
Berry Bros., 20 years old 1.10

Martell, Three Star 90
Martell Cordon Bleu 1.60

Sherry

Cedro, Williams & Humbert 45
Paligot, Berry Bros. 43
Dry Sack, Williams & Humbert 60
Baya, Golden Oloroso 65

Dry Stagg, Williams & Humbert 60
Tio Pepe, Gonzalez Byass & Co. 65
Bristle Cream, Harvey 1.00

Pinta, Duff Gordon 45
Harvey’s Dry Amontillado 63

Port

Dry Humour, Robertson 60
Old White No. 100, Cockburn 70

As of April 1st, All Drinks will increase by an amount permitted by the O.P.A.
For your convenience...

Dinner Suggestions

Coupe Marquise 65
Crab Flake Cocktail à la Russe 75
Mulligatawney à l'Indienne 40
Cold Madrilene Jelly 45

Cherrystone Clams 35
Canapé of Anchovy 75
Crème Dubarry 45
Vichyssoise 50

Vegetable and Potato included in Price of Entrée

Filet of Sea Bass Poché, Ménagère 1.50
Pigeon Casserole 2.35
Breaded Veal Cutlet, Milanaise 1.85
Filet of Beef Poêlé, Durroc 2.25
Broiled Breast of Guinea Hen with Mushrooms 2.10
Half Roast Spring Chicken au Cresson 2.10
Cold Kennebec Salmon Parisienne 1.75

Stewed New Peas Flamande Buttered New Potatoes
Salade de Saison 40
Floating Island Jamaica 50
Riz Impératrice, Melba Sauce 45
Frozen Puff, Hélène 30
Coupe Mary Garden 50 Ice Cream 45

Milk 20 Demi-Tasse 35
Tea 50; with Cream 55
Cocktails

Morant Champagne Cocktail 1.50
Martini 50
Martini (Imported Gin, Noilly Pratt Vermouth) 65

MacArthur 65
Dubonnet 53
Jack Rose 55

Manhattan 55
Brandy 85
Cleaver Club 60

Bacardi 65
Pierre Special 60
Pink Lady 60

Old Fashioned 65
Stinger 80
El Presidente 65

Rob Roy 70
Sazerac 70
White Lady 65

Saratoga 70
Side Car 80
Snapper 65

Highballs

H. Q. Highland Queen 65
Bellow's Club Special 65
Teacher's Highland Cream 75

Dewar's White Label 70
Black and White 65
Bellantine's 73

Cutty Sark 75
Queen Anne 65
Dewar's Victoria, Vat 65

Haig & Haig Pinch Bottle 90
Justerini & Brooks 75
St. James 85

Scotch

Hollander's (17 years' old) 1.05
Old Pulteney 65

Rye

Calvert Reserve 70
Four Roses 70
Park & Tilford, Private Stock 70

Golden Wedding 60
Schenley (8 years' old) 65
Seagram's V.O. (7 years' old) 75

Mt. Vernon, Bonded 70
Old Overholt, Bonded 70

Canadian Club 75
Old Taylor, Bonded 75

Bourbon

Kentucky Tavern 60
Old Sazerac, Bonded 65
I. W. Harper, Bonded 70

Penn Maryland 65
Old Grand Dad, Bonded 75

Partner's Choice, Bellow's 75
Old Charter (7 years' old) 80

Liqueurs

Anisette 75
Bellow's Club Special 65

Apricot Liqueur 75
Old Sazerac, Bonded 65

Chartreuse, Yellow or Green 75
I. W. Harper, Bonded 70

Cordial Mélée 75
Chartreuse, Original 1.05

Crème de Menthe, Green 75
Grand Marnier (Imported) 1.80

Curaçao, Triple Sec 75
Peach Liqueur 75

Blackberry Liqueur 75
Vodka 75

Cointreau 1.30

Brandies

Courvoisier, V. S. 90
T. Hine & Co., Five Star 90
Ouard, Dupuy & Co., Three Star 90

Berry Bros., Five Star 90
Bellows, Three Star 90
Martell, Three Star 90

Hennessy, Three Star 1.00
Berry Bros., 20 years' old 1.10
Martell Cordon Bleu 1.60

Hennessy, V.S.O.P. 1.10

Sherry

Cedro, Williams & Humbert 45
Pinta, Duff Gordon 45
La Ina, Pedro Domecq 50

Dry Sherry, Williams & Humbert 60
Tio Pepe, Gonzalez Byass & Co. 65
Harvey's Dry Amentillado 65

Palas, Berry Bros. 43
Baya, Golden Oloroso 65
Bristol Cream, Harvey 1.00

Dry Humour, Robertson 60

Old White No. 100, Cockburn 70

Port

As of April 1st, All Drinks will increase by an amount permitted by the O.P.A.
Wines in Carafe
(American Red, White and Rose)
75
Half Bottle
Bottle
1.50

Cotillion Luncheon

Fresh Fruit Suprême 40
Potage Conti 30
Cold Madrilene Jelly 43

Shrimp Cocktail 60
Crème Sponting 35
Vichyssoise 50

Vegetable and Potato included in Price of Entrée

Omelette Fines Herbes 95
Baked Mackerel, Toulonnaise 1.15
Minced Chicken, Indian Style 1.40
Braised Smoked Beef Tongue, Florentine 1.15
Grilled Fresh Sausages, Sauce Piquante 1.20
Braised Ox Tail Bourguoise 1.20
Frito of Cool's Brain, Ovary 1.15
Cold: Kennebec Salmon, Parisienne 1.65

Jardiniere of Vegetables 65
Sauté Potatoes 40

Mixed Green Salad 35

Indian Pudding, Fruit Sauce 40
Lemon Chiffon Pie 50
Marignan à la Crème 35

Assorted Ice Cream 45

Milk 20
Demi Tasse 20
Tea 30; with Cream 35
A La Carte
Hors d’Oeuvres

Cherrystone Clams 35
Shrimp Cocktail 85
Hors d’Oeuvres Assorties 1.00
Fresh Lobster Cocktail 1.25

Crab Meat Cocktail 90
Clam Juice 30

Little Neck Clams 50
Cocktail Sauce 10
Suprême of Fresh Fruits 65; with Kirsch 80
Smoked Nova Scotia Salmon 1.10

Potages

Crème Sponging 50
Consommé Oignon 45
Cold Vichyssoise 50

Oeufs

Scrambled Eggs Magda 85
Shirred Eggs, Bercy 75

Poissons

Coquille of Crab Flakes Mornay 1.50
Fresh Mackerel Raviolette 1.10
Sea Bass Sauté Créole 1.35

Fried Smelts, Sauce Remoulade 1.35

Legumes

Spinach 35
Lima Beans 60
Buttered Carrots 45

String Beans 60
New Peas 60
Grilled Tomatoes 50
French Fried 35

Hashed Potatoes 30
Au Gratin Potatoes 40
Baked Idaho Potato 35

Grillades

(If Available)

Lamb Chop (1) 1.00
English Lamb Chop 1.50
Steak Minute 2.00
Royal Sweetbread 1.75

Half Spring Chicken Diable 2.00
Lamb Kidneys, Potatoes Julienne 1.25

Salades

Mixed Green 55
Fresh Fruit 75
Caesar Salad 90

Cotillion Bowl Special 45
Fresh Vegetable 90

Demi-Tasse 20; with Cream 25
Milk (Half Pint) 25

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Our menus or price lists for that week are available for your inspection.

Entremets

Blueberry Pie 55

Peach Cardinal 75
Peach or Cherry Tart 45

Vanilla, Coffee, Chocolate, Strawberry or Pistachio Ice Cream 43
Lemon, Orange, Raspberry or Pineapple Sherbet 40

Peach or Cherry Tart 45
Indian Pudding, Fruit Sauce 40
Coupé St. Jacques 50
Parfait Tricolor 50
Your Favorite Cheese 45

Cafe, The etc.

Tea 30; with Cream 35

Tea 30; with Cream 35

Couvert 25c Per Person
A La Carte

Hors d'Oeuvres

Cherrystone Clams 55  Blue Point Oysters 60  Cape Cod Oysters 60  Little Neck Clams 50  Cocktail Sauce 10
Shrimp Cocktail 83  Crab Meat Cocktail 90
Hors d'Oeuvres Assortment 1.00
Fresh Lobster Cocktail 1.25  Clam Juice 50

Potages

Mulligatawny à l'Indienne 45  Cream Dubarry 50  Chicken Okra Creole 50  Consommé Victor Hugo 45
Cold Madrilene Jelly 45  Vichyssoise 50

Poissons

Boiled Fresh Haddock, Hollandaise 1.10
Suprême of Kingfish, Demi Deuil 1.55
Tournedos of Sea Food, Creme 1.50
Broiled Striped Bass, Sauce Normande 1.25
Baked Bluefish; Jean Bart 1.25
Brook Trout, Vatel 1.55

Filet of Sole Poché Cancale 1.35

Legumes

String Beans 60  New Peas 60  Spinach 55
Grilled Tomatoes 50  French Fried 35  Lima Beans 50  Buttered Carrots 45
Hashed Potatoes 30  Baked Idaho Potato 35

Grillades

Lamb Chop (1) 1.00  Filet Mignon 2.75
English Lamb Chop 1.50  Mixed Grill 1.75
Steak Minute 2.00  Sirloin Steak 2.75
Royal Sweetbreads 1.75  Milk Fed Spring Chicken 4.00

Salades

Half Spring Chicken Diable 2.00  Half Spring Chicken 2.00
Lamb Kidneys, Potatoes Julienne 1.25

Legumes

Mixed Green 55  Fresh Fruits 75  Romaine, Lettuce, Chicory 50
Fresh Vegetables 90  Caesar Salad 90  Chicken Salad 1.60
Crab Meat 1.05  Fresh Lobster Salad 1.65

Entremets

Peach or Cherry Tart 45  Lemon Chiffon Pie 55
Riz Impériatric, Melba Sauce 45  Green Apple Pie 55
Biscuit Glacé Troutérito 50  Peach Cardinal 75
Viennese Pastry 50  Petits Fours 35
Biscuit Tortoni 50  Your Favorite Cheese 45
Fruit Compote 55  Vanilla, Coffee, Chocolate, Strawberry or Pistachio Ice Cream 43


Cafe, The etc.

Demi-Tasse 20; with Cream 25  Milk (Half Pint) 25  Tea 50; with Cream 35
All prices are our ceiling prices or below. By OPA regulations our ceilings are based on our highest prices from April 4-10, 1943. Our menus or price lists for that week are available for your inspection.

Covered 25c. Per Person

Thursday, November 15, 1945