Edgewater Gulf Hotel
Midway between Gulfport and Biloxi
Edgewater Park, Miss.

Luncheon
A la Carte
**Appetizers**

Bayou-Cook Oysters on half shell 35c
Tomato Juice 15c
Grape Juice 15c
Tropical Fruit Cocktail 25c
Half Grapefruit-Orange 20c
Shrimp Cocktail 25c
Crabmeat Lump Cocktail 25c
Sauces: Fiquante or Ravigotte
Assorted Stuffed Eggs 30c
Filet of Anchovy 50c
Beluga Caviar $1.00
Antipasto-Italienne 50c
Hearts of Celery 15c
Sweet Mixed Pickles 10c
Assorted Olives 20c
Spiced Watermelon 15c

**Soups**

Cream of Tomato 20c
Cream of Chicken 20c
Essence of Tomato 15c
Du-jour 10
Oyster Stew with cream 30c
Spanish Bean 20c
Shrimp and Crab Gumbo creole 20c

**Fish**

Bayou-Cook Oysters a’la Rockefeller 1.00
Filet of Sea Trout-Sauted Meuniere 50c
Broiled Spanish Mackerel-Hoteliere 50c
Fried Filet of Sole-Sauce Tartar 60c
Broiled or Baked Red Fish-Creole 65c
Fried Selected Oysters 60c
Fried Soft Shell Crabs—Remoulade 70c
Deviled Crabmeat in Shell—Imperial 70c
Filet of Fresh Caught Pompano—Sautéed Amandine 80c
Selected Shrimp en Casserole—
with Rice Creole 75c

**Entrees**

Scrambled Eggs with Creamed Dried Beef or Kippered Herring 75c
Omelette with Crabmeat 75c
Welsh Rarebit 70c
Italian Ravioli in Tomato Sauce 90c
Terrine of Spaghettini a’la Mariniera 90c
Chicken and Mushrooms Patty a’la Reine 90c
Fried One-Half Milk-Fed Spring Chicken 90c
Sliced Calf’s Liver Sautéed and Bacon 1.00
Beef Sirloin Steak Sautéed-Minute 1.40
French Veal Chop Sautéed a’la Bordelaise 1.00

**From the Grill**

Prime Beef Sirloin Steak-Hoteliere 1.50
Chopped Beef Top Sirloin Steak with Smothered Onions 90c
Spring Lamb Chops on Toast with Country Bacon 1.00
Club Lamb Steak, Red Currant Jelly 90c
Broiled One-Half Milk-fed Spring Chicken 80c
Virginia “Razor Back Ham Steak” 90c
Hickory Smoked Country Ham Steak 75c
Pure Pork Sausages 60c

**Vegetables**

Corn on Cob 15c
Petit Pois 15c
Du-Jour (Fresh Vegetables) 15c
Stringless Beans 15c
Small Carrots 15c
Vegetable Plate 60c

*Our Poultry Is Strictly Fresh Killed From Selected Native Farms*
CHEF'S SPECIAL LUNCHEON

Chicken Gumbo-Creole
Beef Sirloin Steak Sandwich
French Fried Potatoes
Cole Slaw
Ice Cream with Angel Food Cake

Tea Milk Coffee

SUNDAY JANUARY 19, 1941 SERVED FROM 12:30 to 3:00 p.m.

LUNCHEON

Selected Seafood Cocktail - Connoisseur
or
Tomato Juice - Fruit Cocktail

Chicken Gumbo - Creole
or
Oyster Stew
or
Beef Consommé - Julienne

Sweet Mixed Pickles Olives Celery Hearts
- Choice of Entrees Patronos Price of Luncheon -

Stuffed Devil Crabmeat - Imperial-Julienne Potatoes $1.40
Scrambled Eggs with Grilled Chicken Livers - Hotolilo $1.40
Broiled Fillet of Red Fish - Butter Sauce $1.50
Selected Shrimp a'la Creole $1.40

Braised Sirloin Steak Seared in Buttor a'la Minuto $1.60
Chicken and Mushrooms - Patty Roins Margo $1.50
Roast Young Turkey- Sago Dressing-Waliberry Sauce $1.40
Spring Lamb Chops - Mixed Grill $1.60
- Choice of Two -

Hashed in Cream-Potatoes Candied Yams Garden Spinach
Fresh Garden Peas Braised Mustard Greens Stewed Okra
New Roots Shredded - String Beans Buttered

Asparagus Tips with Sliced Tomato
or Waldorf Salad

Strawberry Sundae and Angel Food Cake
or Baked Apple-Rojo Beauty or Broad and Butter Pudding
Raspberry Sorbet and Cookies or Caramel Sundae
Limo Sorbet Fruit Jello Peach Pie

Tea Milk Coffee

Room Service 25 Cents Per Person

Liederkranz .... 25c Tea .... 10c Milk .... 10c Coffee .... 10c

ROOM SERVICE 25c PER PERSON
**Potatoes**

French Fried ............... 15c
Saratoga Chips ............ 10c
Hashed Brown .............. 15c
Candied Sweet Potatoes ... 15c

**Sandwiches**

Roast Beef.............30c Club........60c Chicken......40c
Ham..................30c
Tongue...........35c Turkey........55c Liverwurst......25c
Lettuce and Tomato or Bacon ............ 25c
American Cheese......25c Swiss Cheese.....30c
Cream Cheese.......20c
Cream Cheese with Olives, Guava Jelly or Nuts .................. 30c
Combination (Ham and Cheese) ............. 35c
Hot Roast Beef with Gravy .............. 75c
Hot Turkey with Gravy ................. 75c

**Cold Meats**

Roast Prime Rib of Beef, Asparagus Tips ........ 80c
Hickory Smoked Ham—Potato Salad ............ 75c
Baked Virginia Ham—Spiced Cantaloupe ....... 90c
Sliced Turkey .................. 75c
Smoked Ox Tongue ............. 60c
Dutch Platter Special with Potato Salad ........ 60c

**Assorted Cheeses**

Cheddar ..........10c Cream......15c American......10c
Swiss...........15c Roquefort......20c
Liederkrantz ...... 25c

**Salads**

Chef's .................. 30c
Heart of Lettuce ....... 15c
Waldorf .................. 25c
Salads Du-jour ........... 15c
Fresh Fruit (Half Portion) ........ 25c Portion ........ 40c
One Half Pineapple with Supreme Fruit South Sea Island ............. 60c
Texas Grapefruit with Fresh Fruit, Favorita .... 50c
Grapefruit Cup Fresh Fruit Frozen, Seminole ........... 50c
Vegetable Salad .......... 50c
Asparagus Tips-Vinaigrette ...... 30c
Chicken .................. 60c
Tuna Fish ................. 40c
Crabmeat Lump ............. 60c
Shrimp Ravigotte with Egg .... 60c
Chef's Special Charcutier .. 30c

**Desserts**

Cake Du-jour ............. 20c
Cookies .................. 20c
Pies Du-jour ............. 15c
Parfait au Chocolate ....... 30c
Strawberry Parfait ........ 30c
Caramel Sunday Coup St. Jaques ...... 35c
Pie or Cake a'la Mode .......... 35c
Assorted Ice Cream ........ 15c
Sherbets .................. 15c
Banana Split .............. 35c
Baked Apple Rome Beauty .... 25c
Fruit Jello ................ 10c
Stewed Home Style Peaches .... 15c
Royal Ann Cherries ....... 15c

**Drinks**

Tea..................10c Milk........10c Coffee..........10c

ROOM SERVICE 25c PER PERSON
SUNDAY JANUARY 19, 1941

Served from 12:30 to 3:00 p.m.

Edgewater Gulf Hotel
Edgewater Park, Miss.

"Guests of our dining room are invited to inspect our Kitchen and Bake Shop"

Lunch

Selected Seafood Cocktail - Connoisseur or Tomato Juice - Fruit Cocktail
Chicken Gumbo - Creole or Oyster Stew or Beef Consomme - Julienne
Sweet Mixed Pickles Olives Celery Hearts
Choice of Entrée Papaya Price of Luncheon

Stuffed Deviled Crabmeat - Imperial-Julienne Potatoes $1.40
Scrambled Eggs with Grilled Chicken Livers - Hotellerie $1.40
Broiled Fillet of Red Fish - Butter Sauce $1.50
Selected Shrimp a la Creole $1.40
Broiled Sirloin Steak Seared in Butter a la Minute $1.60
Chicken and Mushrooms - Pauly Rojo Vague $1.50
Roast Young Turkey- Sago Dressing-Cranberry Sauce $1.40
Spring Lamb Chops - Mixed Grill $1.40

Choice of Two
Mashed in Cream Potatoes Candid Yams Garden Spinach
Fresh Garden Peas Braised Mustard Greens Stewed Okra
New Roots Shredded String Beans Buttered

Asparagus Tips with Sliced Tomato or Waldorf Salad

Strawberry Sunday and Angel Food Cake or Baked Apple-Rojo Beauty or Broad and Butter Pudding
Raspberry Shortbread and Cookofer Caramel Sundae
Limo Shortbread Fruit Jello Peach Pie

Tea Milk Coffee

Room Service 25 Cents Per Person
We HIGHLY RECOMMEND

Wakulla Springs Lodge...
WAKULLA SPRINGS, FLORIDA
22 miles South of Tallahassee—361 miles from the Edgewater Gulf Hotel.

The Alcazar Hotel...
BISCAYNE BOULEVARD, MIAMI, FLORIDA
895 miles from the Edgewater Gulf Hotel.

The LaConcha Hotel...
KEY WEST, FLORIDA
170 miles South of Miami—1065 miles from the Edgewater Gulf Hotel.

AFFILIATED HOTELS

RESERVATIONS can be made at our Front Office without charge.