LATIN QUARTER
## Suggestions for Supper

Latin Quarter presents for your enjoyment a new trend in Supper presentations. All steaks, chops, chicken and fish are individually planked, other entrees are served on casserole or in our special baking dish.

<table>
<thead>
<tr>
<th>ONE DOLLAR, FIFTY CENTS</th>
<th>TWO DOLLARS</th>
<th>THREE DOLLARS</th>
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</thead>
<tbody>
<tr>
<td>SCRAMBLED EGGS</td>
<td>LATIN QUARTER CLUB SANDWICH</td>
<td>FRESH LOBSTER NEWBURG EN CASSEROLE</td>
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<tr>
<td>with Ham, Bacon or Sausage</td>
<td>Saratoga Chips</td>
<td>Minute Potatoes</td>
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<tr>
<td></td>
<td>Sweet Gherkins</td>
<td>New Peas</td>
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<td></td>
<td>Coffee</td>
<td>Coffee</td>
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<tr>
<td>TWO DOLLARS, FIFTY CENTS</td>
<td>TWO DOLLARS</td>
<td>THREE DOLLARS</td>
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<tr>
<td>FILET OF SOLE MARGERY</td>
<td>HALF CHICKEN SAUTE SINGAPORE</td>
<td>CHARCOAL BROILED SIRLOIN STEAK</td>
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<tr>
<td>(This delightful fish baked in butter and white wine, garnished with shrimp and oyster)</td>
<td>Pineapple Ring</td>
<td>New Peas au Beurre</td>
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<td></td>
<td>String Beans au Beurre</td>
<td>Coffee</td>
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<td></td>
<td>Dutchess Potatoes</td>
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<td></td>
<td>Coffee</td>
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<tr>
<td>One Dollar, Seventy-five Cents</td>
<td>TWO DOLLARS</td>
<td>THREE DOLLARS</td>
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<tr>
<td>HOT CHICKEN SANDWICH Allumette Potatoes</td>
<td>FRESH LOBSTER SALAD Mayonnaise Dressing</td>
<td>BROILED TENDERLOIN STEAK FORESTIREE</td>
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<tr>
<td>Whole Cranberry Sauce</td>
<td>Saratoga Chips</td>
<td>Baby Lima Beans</td>
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<td></td>
<td>Coffee</td>
<td>Dutchess Potatoes</td>
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<td>Coffee</td>
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<tr>
<td>TWO DOLLARS, FIFTY CENTS</td>
<td>TWO DOLLARS</td>
<td>FOUR DOLLARS</td>
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<tr>
<td>LATIN QUARTER BROILED LAMB CHOPS</td>
<td>MINCED CHICKEN A LA KING</td>
<td>FILET MIGNON</td>
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<tr>
<td>New Peas au Beurre Potatoes</td>
<td>New Peas</td>
<td>Bouquetiere</td>
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<td></td>
<td>Julienne Potatoes</td>
<td>Bordure Potatoes</td>
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<tr>
<td></td>
<td>Coffee</td>
<td>Green Peas</td>
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<tr>
<td></td>
<td></td>
<td>Diced Carrots</td>
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<td></td>
<td></td>
<td>Fresh Mushroom Sauce</td>
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<td></td>
<td></td>
<td>String Beans</td>
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<td></td>
<td></td>
<td>Coffee</td>
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</tbody>
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Minimum Charge $2.00 Per Person
Saturdays and Holiday Evenings $3.00
Special Arrangements May Be Made for Parties
(There is a Federal Tax of 5% and a City Tax of 1%)
# A La Carte

## COCKTAILS AND HORS D'OEUVRES
- Tomato Juice $0.50  
- Grapefruit Juice $0.50  
- Hors d’Oeuvres, Varies $1.50  
- Celery Hearts $0.50  
- Lobster Cocktail $2.00  
- Crab Flake Cocktail $1.00  
- Marinated Herring $0.50  
- Blue Point Cocktail $0.50  
- Stuffed Celery $0.75  
- Anchovies, Latin Quarter $1.15  
- Mixed Sweet Pickles $0.40  
- Italian Antipasto $1.00  
- Anchovy Canape $1.25  
- Canape Caviar $1.50  
- Cherrystone Clam Cocktail $0.60  

## SOUPS
- Onion Soup au Gratin $0.65  
- Bisque of Tomato $0.50  
- Split Pea, St. Germain $0.60  
- Creole $0.60  
- Green Turtle, Amontillado $0.90  
- Double Consomme $0.60  
- Chicken Broth with Rice $0.60  
- Soup du Jour $0.60  

## SEAFOOD
- Curried Shrimp, Indienne $1.75  
- Fried Scallops, Sauce Tartare $2.00  
- Lobster, Thermidor $2.75  
- Crab Meat, Ravigote $1.25  
- Fried Filet of Sole, Sauce Tartare $2.00  
- Broiled Live Lobster (according to size) $2.00  
- Lobster, Newburg $2.50  
- Seafood, Newburg $2.50  
- Deviled Crab Meat $2.00  

## STEAKS AND CHOPS
- Sirloin Steak, Minute $2.50  
- Planked Sirloin (for two) $6.50  
- Spring Lamb Chop, Mixed Grill $2.00  
- Garniture—Bearnaise $0.50  
- Mushrooms or Bordelaise $0.50  
- Spring Lamb Chops (two) $2.25  
- Sirloin Steak (for one) $3.25  
- Sirloin Steak (for two) $6.00  
- 35c Extra Per Portion  

## CHICKEN SPECIALTIES
- Fried Chicken a la Maryland (half) $2.50  
- Chicken a la King $2.00  
- Broiled Spring Chicken $2.25  
- Chicken Cacciatora $2.50  
- Breast of Chicken, Sous Cloche $2.75  
- Boneless Chicken, Pan Fried $2.50  
- Boiled Potted Chicken, Jardiniere (35 minutes) $2.50  

## DIVERSES
- Chicken Livers en Croquette $1.50  
- Spaghetti, Mushrooms $1.50  
- Spaghetti, Bolognese $1.50  
- Spaghetti, Italian $1.50  
- Escaloppini de Veal, Marsala $1.85  
- Fresh Mushrooms, Sous Cloche $2.00  
- Welsh Rarebit $1.25  
- Golden Buck $1.35  
- Scotch Woodcock $1.35  
- French Toast $1.00  
- Assorted Meats $2.00  
- Steak Tartare $1.50  
- Sliced Chicken $2.00  
- Curry of Chicken, Bombe $2.25  

## SANDWICHES
- Lobster Salad Sandwich $1.50  
- Caviar Sandwich $3.00  
- Sardine Imported $0.90  
- Crab Meat Salad Sandwich $1.25  
- Hot Turkey $1.25  
- Special Open Tendioner $2.00  
- Steak Sandwich $2.00  
- Bacon, Lettuce and Tomato $1.00  
- Ham and Cheese $1.00  

## VEGETABLES
- Asparagus $0.60  
- Buttered Beets $0.50  
- Stuffed Tomato (1) $0.50  
- Fried or Broiled $0.50  
- Parisian Potatoes $0.50  
- Delmonico $0.50  
- Au Gratin $0.40  
- Allumette Potatoes $0.40  
- Hash Browned $0.40  
- Lyonnaise $0.50  
- julienne $0.40  

## SALADS
- Salad $1.00  
- Hearts of Lettuce $0.50  
- Egg Salad $1.25  
- Fresh Shrimp Salads $1.50  
- Asparagus Vinaigrette $0.85  
- Russian or Roquefort $0.50  
- Chicken Salad $1.50  
- Fruit Salad $1.25  
- Tomato Salad $0.60  
- Waldorf $1.25  
- Grapefruit Salad $0.75  

## EGGS AND OMELETTES
- Omelette with Fresh Mushrooms $1.50  
- Scrambled Eggs with Chicken Livers $1.35  
- Spanish Omelette $1.35  
- Eggs, Mornay $1.75  
- Ham Omelette $1.25  
- Tomato Omelette $1.25  
- Scrambled Eggs with Sausage $1.35  
- Scrambled Eggs, Ham or Bacon $1.35  

## FRENCH ICES AND DESSERTS
- Fruit Sherbet $0.50  
- Crepes Suzette $1.50  
- Fruit Compote $0.60  
- Baked Alaska (for two) $2.25  
- Vanilla, Chocolate or Strawberry $0.50  
- Coupe Royale $0.75  
- Peach Melba $1.00  
- Cheese, Latin Quarter Parfait $0.90  
- Cream with $0.50  
- Camembert $0.50  
- American $0.50  
- Swiss Gruyere $0.50  
- Cocoa or Chocolate with Whipped Cream $0.50  

## CHEESE
- Cream with $0.50  
- Sanka Coffee $0.40  
- Rich Milk $0.25  
- Instant Postum $0.45  
- Roquefort $0.60  
- Swiss Gruyere $0.50  
- Cheese, Latin Quarter $0.60  

## COFFEE AND TEA
- Creamer $0.25  
- Orange Peckoe Tea $0.30  
- Demi-Tasse $0.25  
- Rich Milk $0.25  
- Poé of Coffee $0.35  
- Instant Postum $0.45  
- Coffee or Chocolate with Whipped Cream $0.50  

## Notes
- Shellfish is served only with the understanding that the customer has been given the opportunity to decline it.
- All prices are subject to change without notice.