To Whet an Appetite
Chilled Tomato Juice  Natural Grape Juice  Caviar Canape, American
Marinated Herring with Sour Cream  Chopped Fresh Chicken Livers
Half Grapefruit Dubonnet  Fresh Shrimp Cocktail  Fruit Cup Latin Quarter

Relishes
Iced Hearts of Celery  Ripe and Queen Olives

Soups – Thick & Thin
Onion Soup with Croutons  Soup du Jour
Jellied Madrilene  Consomme Latin Quarter

The Main Course
Served either Planked or in Our Special Baking Dish

SPRING LAMB RAGOUT, PAYSANNE  3.00
FRESH SEA FOOD NEWBURG  3.00
HALIBUT STEAK, Saute Grenobloise  3.00
FRIED FRESH SCALLOPS, Sauce Tartar  3.00
SCALLOPINE OF VEAL au Marsala  3.25
CHOPPED SIRLOIN STEAK, Fresh Mushroom Sauce  3.25
ASSORTED COLD CUTS with Potato Salad  3.00
CURRY OF CHICKEN, Bombay Style with Rice Pilaff  3.25
ROAST STUFFED LONG ISLAND DUCKLING, Fresh Applesauce, Croquette Potatoes  3.50
GRILLED HAM STEAK, Glazed Pineapple Ring  3.25
BROCHETTE OF BEEF TENDERLOIN, Sauce Colbert  3.50
HALF OF BROILED FRESH CHICKEN au Cresson  3.50
ROAST STUFFED TURKEY, Giblet Gravy, Whole Cranberry Sauce  3.50
FROG’S LEGS SAUTE PROVENCALE  3.25
BOILED FRESH CHICKEN IN POT  3.50
BROILED LAMB CHOPS on Toast, Vert Pré  3.50
STUFFED BONELESS SQUAB CHICKEN en Casserole  3.50
ROAST PRIME RIBS OF BEEF AU JUS  3.75
CHEF’S PRIDE SIRLOIN STEAK  4.50
‘LATIN QUARTER SPECIAL FILET MIGNON  4.50

Wines
During Dinner
We recommend The Great American Wines
of THE CHRISTIAN BROTHERS
From their Monastery in Napa, Calif.
These delicious wines are produced in accordance with the old world traditions of The Order of the Christian Brothers founded in France in 1680.
Good wine adds to the enjoyment of your dinner.

WHITE WINES
Excellent with all Fish, shell fish, light meat to BURGUNDY
SAUTERNE  1.35
SAUTERNE VERY FRUITY, MEDIUM DRY  1.45
HAUT SAUTERNE  1.45
TASTIER, SWEET  1.55
RIESLING LIKE A FINE RHINE WINE, DRY  1.45
CHABlis  1.45

RED WINES
Best with steaks, roasts, etc.

CLARET  1.35
DRY RED WINE, CORRECTLY SERVED THROUGHOUT MEAL.
BURGUNDY  1.45
RED BURGUNDY, DELICIOUS, BOUQUET, DRY.
CABERNET  1.45
DELICATE, BEAUTIFUL BOUQUET, DRY.

After Dinner Suggestion
CHRISTIAN BROTHERS BRANDY
A GREAT AND UNUSUAL AMERICAN BRANDY
PONY .50  GLASS .75

Desserts & Cheeses
Our Own Ice Cream Cake
Half Grapefruit Maraschino  Gelatine Surprise with Whipped Cream
Frozen Ice Cream Puff with Chocolate Sauce  Creme de Menthe Ice Cream
Sliced Peaches in Heavy Syrup  Apple Pie
Raspberry Sherbet  Vanilla or Chocolate Ice Cream
Roquefort, Camembert, Cream Cheese or Swiss Gruyere with Toasted Crackers

Beverages
Milk  Demi Tasse  Tea
What's A

Flame Cocktail
“THE LATIN QUARTER CREATION”
It's a drink of the Tropics.
... made with Passionala, from the Passion Fruit, which until recently was only grown in Africa and the tropics.
Sure to be your favorite 75c

The following dishes, as prepared by our Chef, have brought renown to the Latin Quarter

SPECIAL SEA FOOD PLATTER 2.50
A platter of all good things from the sea—Lobster, Crab, Shrimp, Oysters, Little Neck Clams—with a delectable Cocktail Sauce.
Chef's Salad with Latin Quarter Dressing

BONELESS CHICKEN SOUS CLOCHE 3.00
Boned fresh Chicken Seated in butter with the addition of vintage sherry, Served on Virginia Ham, topped with savory sauce and garnished with whole fresh mushrooms.
Chef's Salad with Latin Quarter Dressing

FRIED CHICKEN A LA MARYLAND 3.00
Tender native chicken fried to a golden brown with delicious corn fritter and crisp bacon strips.

FILET OF SOLE MARGUERY 2.75
Fresh filets of Sole Baked in butter and "vin blanc"; garnished with fresh mushrooms and shrimps, then baked to a golden brown.
Chef's Salad with Latin Quarter Dressing

MIXED GRILL PLATTER 3.00
Thick Lamb Chop broiled to a turn, garnished with Bacon Strips, broiled tomato, mushroom caps, tender link sausage, potato allumette

PLANKED CHATEAU BRIAND (Service for two) 8.50
This delicious cut of prime tenderloin, accompanied by a veritable garden of vegetables and our Special Sauce completes this delight.
Chef's Salad with Latin Quarter Dressing

Our delicious Coffee served with all Latin Quarter Entrees

Wines
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WHITE WINES
Excellent with all fish, shell fish, light meats
2 oz.  BOT.

SAUTERNE 1.35
VERY FRUITY, MEDIUM DRY
HAUT SAUTERNE 1.45
FULL AROMA, SLIGHTLY SWEET
RIESLING 1.55
LIKE A FINE RICE WINE, DRY
CHABILIS 1.45
WHITE BURGUNDY, VERY DRY

RED WINES
Best with steaks, roasts, etc.

CLARET 1.35
DRY RED WINE, CORRECTLY SERVED THROUGHOUT MEAL.
BURGUNDY 1.45
VIOSEARS AND DELIGHTFUL BOURBET, FULL FIRE FLAVOR
CABERNET 1.45
DELICATE, BEAUTIFUL BOURBET, DRY.

After Dinner Suggestions
CHRISTIAN BROTHERS BRANDY
A GREAT AND UNUSUAL AMERICAN BRANDY
PONY .50
GLASS .75

SCHEDULE OF PRICES
Minimum charge per person, week days $2.86. Saturday and Holiday Eves $3.00 per person.
There is a U.S. Revenue Tax of 5 per cent, also a City Sales Tax of 1 per cent.
DINNER MENU

What's A Flame Cocktail

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The following dishes, as prepared by our Chef, have brought Renown to the Latin Quarter

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A platter of all good things from the sea—
Lobster, Crab, Shrimp, Oysters, Little Neck Clams
— with a delectable Cocktail Sauce.
Chef's Salad with Latin Quarter Dressing

BONELESS CHICKEN SOUS CLOCHE
Boneless Chicken Sauteed in butter with the addition of vintage sherry,
Served on Virginia Ham, topped with savory sauce and garnished with
white fresh mushrooms.
Chef's Salad with Latin Quarter Dressing

FRIED CHICKEN A LA MARYLAND 3.00
Tender native chicken fried to a golden brown with delicious corn fritter and crisp bacon strips.

FILET OF SOLE MARGUERY
Fresh filets of Sole Baked in butter and "pin blanc": garnished with fresh mushrooms and shrimps, then baked to a golden brown.
Chef's Salad with Latin Quarter Dressing

MIXED GRILL PLATTER 3.00
Thick Lamb Chop broiled to a turn, garnished with Bacon Strips, broiled tomato, mushroom caps, tender link sausage, potato aligot.

PLANKED CHATEAU BRIAND (Service for two)
This delicious cut of prime tenderloin, accompanied by a vegetable garden of vegetables and our Special Sauce completes this delight.
Chef's Salad with Latin Quarter Dressing

Our delicious Coffee served with all Latin Quarter Entrees

THE MORE BONES YOU BUY--THE MORE PLATES YOU WILL GET

Served either Planked or in Our Special Baking Dish

Duck or Goose or Turkey Ragu, Paysanne 5.00
Shark or Cod or Swordfish Newburg 5.00
But Steak, Saute Gremolatoise 5.00
Pork Scallop, Sauce Tartar 5.00
Lobster or Veal or Lamb Marsala 5.00
Peppered Sirloin Steak, Fresh Mushroom Sauce 5.25
Grilled Cold Cuts with Potato Salad 5.00
Chicken in Cream Sauce, Bombay Style with Rice Pilaf 5.25
Stuffed Long Island Duckling, Fresh Applesauce, Croquette Potatoes 5.50
Lamb, Glazed Pineapple Ring 3.25
Chette of Beef Tenderloin, Sauce Colbert 3.50
Olive Broiled Fresh Chicken or Cremon 3.50
Stuffed Turkey, Giblet Gravy, Whole Cranberry Sauce 3.50
Legs Saute Provencale 3.25
Endless Chicken in Pot 3.50
Lamb Chops on Toast, Vert Pre 3.50
Boneless Squeaky Chicken en Casserole 3.50
Prime Ribs of Beef au Jus 3.75
Prime Sirloin Steak 4.50

Desserts & Cheeses
Our Own Ice Cream Cake
Gelatin Surprise Whipped Cream
Grapefruit Maraschino

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WHITE WINES
Excellent with all Fish, shellfish, light meats
by BILL

Sauterne
1.35
Very Much, Belgium dry
Haut Sauterne
1.45
Full-bodied, slightly sweet
Riesling
1.55
Like a fine Rhine wine, dry
Chablis
1.45
White Burgundy, very dry

RED WINES
Best with steaks, roasts, etc.

Claret
1.35
Dry Red wine, slightly sweet, full body flavor
Burgundy
1.45
Thick and delightful bouquet, full wine flavor

Soup - Thick & Thin
Soup du Jour
Consomme Latin Quarter
Soup with Croutons
Madrilene

Sides - Relishes
Hearts of Celery
Ripe and Queen Olives

Soups - Thick & Thin
Soup du Jour
Consomme Latin Quarter

To Whet an Appetite
Juice or Grape Juice
Canape, American
Herring with Sour Cream
Grapefruit Dubonnet
Fresh Shrimp Cocktail
Fruit Cup Latin Quarter

Relishes
Hearts of Celery
Ripe and Queen Olives

Soup - Thick & Thin
Soup du Jour
Consomme Latin Quarter

Sides - Relishes
Hearts of Celery
Ripe and Queen Olives

Soup - Thick & Thin
Soup du Jour
Consomme Latin Quarter

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Duck or Goose or Turkey Ragu, Paysanne 5.00
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