RESTAURANT

MENU
Rum Sourdrel Cocktail 50
Genuine Bacardi, Fresh Lime, Sugar—Served in Old-fashioned Glass

Relishes
CAPE GOD OYSTER COCKTAIL 56
Fresh Tomato Juice Cocktail 35 Fresh Clam Juice Cocktail 40
FRESH FRUIT COCKTAIL 50
Fresh Shrimp Cocktail 50 Fresh Lobster Cocktail 75
FRESH CRAB MEAT COCKTAIL 50
Heart of Celery 40 Ripe Jumbo Olives 50
Queen Olives 40 Hors d'Oeuvres 90
Half Alligator Pear, Fresh Crab Meat, Russian or French Dressing 25
Genuine Nova Scotia Salmon 75
Marinated Herring 50 Bismarck Herring 50
Supreme of Grape Fruit 50 HALF GRAPE FRUIT 35

Oysters and Clams (Open to Order)
CAPE CODS 45 BLUE POINTS 40
CHERRYSTONES 35 LITTLE NECKS 30
Cocktail Sauce 10
Fresh Sea Food Cocktail, Longchamps 85

Salads
CHICKEN SALAD (Home Style) 95 (White Meat) 1.15
Tomato Stuffed with Chicken Salad, Home Style 95 (White Meat) 1.15

Roast Fresh Killed
Young Vermont Turkey,
Fresh Chestnut Dressing, Giblet Gravy,
Fresh Asparagus Tips, Hollandaise,
Candied Sweet Potatoes,
Compote of Fresh Cranberries
with Sliced New Apples 1.35

Sea Food Specialties
ROAST PRIME RIB OF BEEF, Boiled New Potato 1.10
CREAMED FRESH CRAB MEAT a la Dewey a bordure au Crème 1.25
ROAST FRESH KILLED YOUNG VERNON TURKEY, Fresh Chestnut Dressing,
Giblet Gravy, Fresh Asparagus Tips, Hollandaise, Candied Sweet Potatoes,
Compote of Fresh Cranberries with Sliced New Apples 1.35
BAKED FRESH MAINE LOBSTER, Thermidor, Julienne Potatoes 1.50

From The Charcoal Broiler
SIZZLING HAMBURGER STEAK PLATTER 1.35
Chopped Filet Mignon Broiled on Charcoal, French Fried Onions,
Sliced Fresh Mushrooms Sauté, Fresh New Spinach, Mashed Potatoes
SIZZLING FRESH CALF S LIVER STEAK PLATTER 1.35
Whole Baked Fresh Tomato, Sliced Fresh Mushrooms Sauté,
French Fried Onions, Broiled Bacon, Parmesan Potatoes
SIZZLING FRESH KILLED SPRING CHICKEN PLATTER 1.50
Broiled Broccoli, Hollandaise, Sliced Fresh Mushrooms, Parmesan Potatoes
SIZZLING FISH MIGNON PLATTER 1.75
Sliced Fresh Mushrooms, Fresh New Spinach Beans in Butter,
Whole Baked Fresh Tomato, Longchamps Potatoes

To Order
Broiled Fresh Killed Spring Chicken on Toast (Half) 1.25
GRILLED SUPREME OF CHICKEN with Virginia Ham and Fresh Mushrooms 1.35
CHICKEN A LA KING (White Meat) 1.50
FRESH CALF S LIVER in Sweet Butter, Bacon, Boiled New Potato 95
Double Spring Lamb Chops, Fresh Green Peas 2.25
STEAK A LA MINUTE Sauté, O'Brien Potatoes 1.50
Sliced Steak (For One) 2.00 Planked (For One) 2.75
Broiled Fresh Mushrooms on Toast 75

Curries, Etc.
CURRIED FRESH SHRIMPS a l'Indienne, Rice, Chutney 1.25
CURRIED FRESH KILLED CHICKEN a l'Indienne, Rice, Chutney 1.75
CURRIED FRESH LOBSTER a l'Indienne, Timbale of Rice, Chutney 1.50

12 Thursday, November 22, 1939
Bread and Butter, per Person 10¢.
To Day's Wine Special
BORDEAUX RED
Chateau Granaud Larose
Light and delicate
Full Bottle 2.00
Half Bottle 1.00

We Recommend
Cordial: Benedicte 50

Desserts

ASSORTED FRENCH PASTRY ......................... 20
Danish Pastry ................................ 20
ECCLAIR, Chocolate or Mocha ................. 20
FRESH PUMPKIN PIE ............................. 10
BRANDIED MINCE PIE .................................. 30
MOCHA BOSTON CREAM PIE .................. 30
FRESH STRAWBERRY CREAM PIE ......... 30
OLD-FASHIONED STRAWBERRY SHORT CAKE .... 45
Cherry Tartlet ................................ 25
Fresh Strawberry Tartlet ................. 25
BABA AU RHUM .................................. 35
Petits Fours .................................. 25
NAPOLEON ........................................ 25
French Cruller ................................ 20
Ricotta Pudding, Raisins, Cream ....... 35
Vanilla Custard, Caramel Sauce 30
Savinax aux Fraises ........................... 60

(Baba au Rhum, Fresh Strawberry Ice Cream, Imported Rhum)

French Ice Cream, Ices, Etc.

FRENCH VANILLA, CHOCOLATE, STRAWBERRY, PISTACHIO
OR COFFEE ICE CREAM ......................... 35
Eclair Longchamp, Chocolate or Caramel Sauce .... 45
Ice Cream Cake Longchamps, Chocolate or Caramel Sauce .... 45
Vanilla Ice Cream, Chocolate or Caramel Sauce .... 45
CHOCOLATE VANILLA ICE CREAM with Crushed Fresh Strawberries ..... 50

Coupe aux Merveilles .................................. 45
CLOCK ICE CREAM ................................ 35
(Prepared by Native Chefs)

CHICKEN CHOW MEIN
Julienne of Fresh Killed Spring Chicken, Vermicelli, Bamboo Shoots, Fresh Chowdah, Baked Rice, Brown Gravy and Fresh Almonds .............. 1.25

FAMOUS LONGCHAMP

COMPOTE OF:
FRESH STRAWBERRIES with Cream ........ 45
Stewed Fresh California Pear ............ 40
Stewed Fresh Strawberries ............... 30
Sliced Fresh Pineapple ...................... 30
Half Grape Fruit .................................. 35
Supreme of Grape Fruit ...................... 35
Preserved Figs with Cream ............... 35
Fresh Now Apple Sauce .................... 25
Stewed Apricots ................................ 25
Stewed French Prunes ....................... 25

Cheese

Harvey's Gold Cap (Fine Old Ruby) Port, Glass ........ 35
American, Philadelphia Cream .............. 35
Imported Swiss, Port du Salut, Roquefort, Swiss Gruyere .... 40
Cream with Ber-le Duc or Guava ............ 50
Toasted Crackers ................................ 50

Coffee, Tea, Etc.

Imported Cognac 40

Coffee, Cup, Cream .......................... 15
Cocoa or Chocolate .......................... 25
Demi-tasse (Pot) .............................. 20
Instant Postum, Kaffe-Hag ................. 20
Coffee, Pot for One ....................... 25
or Sanka Coffee, Pot ...................... 20
Tea, Pot for One ......................... 25
Fresh Orangeade .................................. 40
Certified Milk ................................ 15
Fresh Lemonade .................................. 40
Buttermilk .................................... 15
Frosted Chocolate ......................... 35
Malted Milk .................................... 30
Ice Colored, Glass ......................... 25

OPEN ALL NIGHT
MADISON AVENUE AT 59TH STREET
To Our Patrons

REGARDING TIPPING
each waiter here receives ten per cent, in units of five cents, added to the amount of each check as a fixed service charge.

PLEASE DO NOT TIP
A waiter accepting a tip is liable to instant dismissal.

THE MANAGEMENT

AT ALL TWELVE

RESTAURANTS

LONGCHAMPS

BROADWAY OPPOSITE CITY HALL
FIFTH AVENUE AT 34th STREET
BROADWAY AT 41st STREET
19-21 WEST 57th STREET
MADISON AVENUE AT 49th STREET
FIFTH AVENUE AT 12th STREET
LEXINGTON AVENUE AT 42nd STREET
MADISON AVENUE AT 79th STREET
40 EAST 49th STREET
28 WEST 58th STREET
*24-30 EAST 59th STREET
*MADISON AVENUE AT 59th STREET
*OPEN ALL NIGHT