The HO-HO-KUS INN

HO-HO-KUS, NEW JERSEY
Your Menu for Dinner

(Served from 5:30 P.M. until 9:30 P.M. Weekdays. Special Table d’Hote Dinners served from 1:00 P.M. Sundays.)

The purpose of this Inn is to provide that combination of fine food and gracious atmosphere which can make dining out a doubly-rewarding pleasure. If your visit to the Inn has given you this pleasure, we will feel that our purpose has been achieved.

Hors D’Oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Fresh Shrimp Cocktail Supreme (your choice of Red Coke or Rumaslad Sauce)</td>
<td>1.10</td>
</tr>
<tr>
<td>Fresh Shrimp Cocktail, Small</td>
<td>1.00</td>
</tr>
<tr>
<td>Cherrystone Clams on the half shell</td>
<td>.80</td>
</tr>
<tr>
<td>Marinated Herring Fillet and Onions in Sour Cream</td>
<td>.75</td>
</tr>
<tr>
<td>Chilled Grapefruit Juice or Tomato Juice</td>
<td>.60</td>
</tr>
<tr>
<td>Supreme of Fresh Fruit Tropical</td>
<td>.65</td>
</tr>
<tr>
<td>Fresh Lobster Cocktail</td>
<td>1.65</td>
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<tr>
<td>Fresh Lump Crabmeat Cocktail</td>
<td>1.75</td>
</tr>
<tr>
<td>French Onion Soup per cup .50</td>
<td>.70</td>
</tr>
<tr>
<td>Consommé Garni .40 Soup du Jour</td>
<td>.40</td>
</tr>
<tr>
<td>Cold Vichyssoise .45</td>
<td></td>
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</tbody>
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Carte Entrees

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broiled Chopped Sirloin Steak with Saute Bermuda Onions</td>
<td>2.45</td>
</tr>
<tr>
<td>Broiled Half Milk Fed Chicken with Currant Jelly</td>
<td>2.50</td>
</tr>
<tr>
<td>Double Rib Chops of Kentucky Spring Lamb, Mint Jelly</td>
<td>4.25</td>
</tr>
<tr>
<td>Broiled Jersey Pork Chops with Apple Sauce</td>
<td>2.95</td>
</tr>
<tr>
<td>Hickory Smoked Ham Steak with Glazed Pineapple Ring</td>
<td>3.10</td>
</tr>
<tr>
<td>Our Special Blue Ribbon Sirloin Steak</td>
<td>6.00</td>
</tr>
<tr>
<td>Filet Mignon Belle Helene</td>
<td>6.50</td>
</tr>
<tr>
<td>Broiled Sirloin Steak Bouquetante (for two)</td>
<td>12.75</td>
</tr>
<tr>
<td>Steak a la minute</td>
<td>5.25</td>
</tr>
<tr>
<td>Prime Sliced Tenderloin Steak on Toast</td>
<td>3.25</td>
</tr>
<tr>
<td>Calves Liver with Crisp Bacon</td>
<td>2.95</td>
</tr>
<tr>
<td>Veal Cutlet a la Parmigiana</td>
<td>2.95</td>
</tr>
<tr>
<td>Broiled Sweetbreads on Toast with Mushroom Caps</td>
<td>3.10</td>
</tr>
<tr>
<td>Rock Cornish Game Hen, Chicken Livers and Wild Rice</td>
<td>4.25</td>
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</tbody>
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Sea Food Entrees

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broiled Sword Fish Steak, Lemon Butter</td>
<td>2.75</td>
</tr>
<tr>
<td>Fresh Lump Crabmeat au Gratin</td>
<td>3.50</td>
</tr>
<tr>
<td>Saute of Lobster a la Newburgh</td>
<td>4.00</td>
</tr>
<tr>
<td>Poached Filet of Sole Marguery Glace</td>
<td>3.50</td>
</tr>
<tr>
<td>Frog Legs Saute, Provencal or Garlic Butter</td>
<td>3.25</td>
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</tbody>
</table>

Salads

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Fresh Fruit Salad with Cream Cheese</td>
<td>2.25</td>
</tr>
<tr>
<td>Chicken Salad Garni</td>
<td>2.50</td>
</tr>
<tr>
<td>Fresh Mixed Seafood Salad</td>
<td>2.95</td>
</tr>
<tr>
<td>Fresh Florida Shrimp Salad Garni</td>
<td>3.25</td>
</tr>
<tr>
<td>Fresh Maine Lobster Salad</td>
<td>3.90</td>
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</tbody>
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Desserts:

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Peach Melba .70</td>
<td></td>
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<tr>
<td>Coconut Snow Ball .65</td>
<td></td>
</tr>
<tr>
<td>Ice Cream Puff with Hot Chocolate Sauce</td>
<td></td>
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<tr>
<td>Peppermint Stick Sundae .60</td>
<td></td>
</tr>
<tr>
<td>Ice Cream .40</td>
<td></td>
</tr>
<tr>
<td>Cherries Jubilee (for Two)</td>
<td>3.00</td>
</tr>
<tr>
<td>Chocolate Pralines .75</td>
<td></td>
</tr>
<tr>
<td>Fresh Melon in Season .45</td>
<td></td>
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<tr>
<td>Pear Helene .60</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit au Kirsh .75</td>
<td></td>
</tr>
<tr>
<td>Coupe au Marron .75</td>
<td></td>
</tr>
<tr>
<td>Old Fashioned Strawberry Shortcake</td>
<td>.75</td>
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</tbody>
</table>

Our Specialties: Each is served with a bowl of selected mixed greens and your choice of dressing . . . and beverage. Rouguefort Dressing, prepared to your order, 35 cents extra.

The Specialty of the House — served every weekday

Ragout of Beef, Huntsman .3.10
Large cubes of prime beef simmered in red Burgundy wine with kidney beans, herbs and a garniture of fresh vegetables . . . a side dish of your sour cream to top it off.

Specialties of the Day

MONDAY: Veal Papiro .2.95
Thin slices of French veal, sauteed in butter and garlic — then simmered in sour cream and paprika — accompanied by wide noodles with fresh almond slices and poppy seeds.

TUESDAY: Sorry, we’re closed.

WEDNESDAY: Sauerbraten .3.10
Slices of prime beef from our special marinade — served with a spicy gravy, crisp potato pancake and red cabbage.

THURSDAY: Plantation-Style Capon .3.60
Diced capon with sliced mushroom caps, fresh green peppers and corn . . . in a sauce of cream and Hollandaise served on white rice.

FRIDAY: New England Clam Pie .2.95
Diced clams, diced potatoes, onions and carrots . . . in a sauce of clam liquor . . . baked under a flaky pastry crust.

SATURDAY: Coq Au Vin .3.40
Sautéed chicken smothered in red Burgundy wine . . . delicately flavored with shallots, mushrooms, bacon, garlic and herbs.
Rostb Rib of Prime Beef au Naturel .4.75
Broiled Whole Live Maine Lobster . . . (priced according to size)
Cocktail or Remoulade Sauce)........................................... 1.10
Cherry Tomato Sauce...................................................... .75
Cherry Tomato Sauce...................................................... .75
Marinated Herring Filet and Onions in Sour Cream.................. .80
Chopped Chicken Liver Maison............................................ .60
Chilled Grapefruit Juice or Tomato Juice.............................. .35
Supreme of Fresh Fruit Tropical........................................... .65
Fresh Lobster Cocktail..................................................... 1.65
Fresh Lump Crabmeat Cocktail............................................ 1.75

French Onion Soup......................................................... per cup .50 terrine .70
Consommé Garni............................................................... .40
Soup du Jour................................................................. .40
Cold Vichyssoise............................................................. .45

Carte Entrees
Broiled Chopped Sirloin Steak with Saute Bermuda Onions......... 2.45
Broiled Half Milk Fed Chicken with Currant Jelly.................... 2.50
Double Rib Chops of Kentucky Spring Lamb, Mint Jelly.............. 4.25
Broiled Jersey Pork Chops with Apple Sauce.......................... 2.95
Hickory Smoked Ham Steak with Glazed Pineapple Ring.............. 3.10
Our Special Blue Ribbon Sirloin Steak.................................. 6.00
Filet Mignon Belle Helene.................................................. 6.50
Broiled Sirloin Steak Bouquet (for two)............................... 12.75
Steak a la minute ................................................................... 5.25
Prime Sliced Tenderloin Steak on Toast................................. 3.25
Calves Liver with Crisp Bacon.............................................. 2.95
Veal Cutlet a la Parmigiana................................................... 2.95
Broiled Sweetbreads on Toast with Mushroom Caps.................. 3.10
Rock Cornish Game Hen, Chicken Livers and Wild Rice............. 4.25

Seafood Entrees
Broiled Sword Fish Steak, Lemon Butter............................... 2.75
Fresh Lump Crabmeat au Gratin........................................... 3.50
Sautéed of Lobster a la Newburg.......................................... 4.00
Poached Filet of Sole Marquetry Glaze.................................. 3.50
Frog Legs Sauté, Provençale or Garlic Butter......................... 3.25

Salads
Fresh Fruit Salad with Cream Cheese................................. 2.25
Chicken Salad Garni.......................................................... 2.50
Fresh Mixed Seafood Salad................................................ 2.05
Fresh Florida Shrimp Salad Garni........................................ 3.25
Fresh Maine Lobster Salad................................................ 3.90
Fresh Lump Crabmeat Salad............................................... 4.00

Special Vegetables a la Carte
Fresh Asparagus Hollandaise........................................... .85
Fresh Broccoli Hollandaise............................................... .75
Green Beans with Mushrooms............................................ .60
Brasied Celery................................................................. .60

Each a la carte and seafood entree is served with a Salad Bowl of mixed greens and a choice of Potato.

The Specialty of the House—served every weekday

Ragout of Beef, Huntsman.................................................. 3.10
Large cubes of prime beef simmered in red Burgundy wine with kidney beans, herbs and a purée of fresh vegetables . . . a side dish of sour cream to top it off.

Specialties of the Day

MONDAY: Veal Papirosa .................................................... 2.95
Thin slices of French veal, sautéed in butter and garlic—then simmered in sour cream and papirosa . . . accompanied by wide noodles with fresh almonds slices and poppy seeds.

TUESDAY: Sorry, we're closed.

WEDNESDAY: Sauerbraten.................................................. 3.10
Slices of prime beef from our special marinade . . . served with a spicy gravy, crisp potato pancake and red cabbage.

THURSDAY: Plantation-Style Capon...................................... 3.60
Diced capon with sliced mushroom caps, fresh green peppers and corn . . . in a sauce of cream and Hollandaise served on wild rice.

FRIDAY: New England Clam Pie........................................... 2.95
Chopped clams, diced potatoes, onions and carrots . . . in a sauce of clam liquor . . . baked under a flaky pastry crust.

SATURDAY: Coq Au Vin ....................................................... 3.40
Sautéed chicken smothered in red Burgundy wine . . . delicately flavored with shallots, mushrooms, bacon, garlic and herbs.
Roast Rib of Prime Beef a la Naturelle.................................. 4.75
Broiled Whole Maine Lobster............................................ (priced according to size)

Desserts:

Peach Melba................................................................. .70
Coconut Snow Ball......................................................... .65
Homemade Hot Apple Pie with Cheese............................... .45
Ice Cream Puff with Hot Chocolate Sauce......................... .65
Peppermint Stick Sundae................................................. .60
Ice Cream................................................................. .40
Cherries Jubilee (for Two).............................................. 3.00
Chocolate Profiteroles..................................................... .75
Pears Helene................................................................. .60
Fresh Fruit au Kirch...................................................... .75
Coupé au Marron........................................................... .75
Old Fashioned Strawberry Shifters.................................. .75

Cheeses:

Imported Roquefort...................................................... .60
Camembert................................................................. .40
Liederkranz................................................................. .50
Imported Swiss............................................................ .60

Beverages:

Hot or Iced Coffee....................................................... .25
Hot or Iced Tea.......................................................... .25
Demi Tasse (Italienne Roast) Medaglia D’Oro....................... .50

If you would like to accompany your dinner with a fine wine, ask to see our Master Wine List.

Sorry . . . we are not responsible for the theft or loss of personal property or for damage to cars in the Parking Lot.

Our Children's Menu is available on request.

It is not possible for us to inspect our menus in writing; they are subject to modification from time to time.
Your Menu

(Served from 5:30 P.M. until 9:30 P.M. Weekdays. Specials Monday and Thursday)

The purpose of this Inn is to provide that complete and individual service which can make dining out a doubly-rewarding experience. Having been given you this pleasure, we will feel it our privilege to

Hors D'Oeuvres

- Fresh Shrimp Cocktail Supreme (your choice of Red or Remoulade Sauce)...
- Fresh Shrimp Cocktail, Small...
- Cherry stone Clams on the half shell...
- Marinated Herring Fillet and Onions in Sour Cream...
- Chopped Chicken Liver Maison...
- Chilled Grapefruit Juice or Tomato Juice...
- Supreme of Fresh Fruit Tropical...
- Fresh Lobster Cocktail...
- Fresh Lump Crabmeat Cocktail...

French Onion Soup per cup...
- Consomme Garni...
- Soup du Jour...
- Cold Vichyssoise...

Carte Entrees

- Broiled Chopped Sirloin Steak with Saute Bermuda Onions...
- Broiled Half Milk Fed Chicken with Currant Jelly...
- Double Rib Chops of Kentucky Spring Lamb, Mint Jelly...
- Broiled Jersey Pork Chops with Apple Sauce...
- Hickory Smoked Ham Steak with Glazed Pineapple Ring...
- Our Special Blue Ribbon Sirloin Steak...
- Filet Mignon Belle Helene...
- Broiled Sirloin Steak Bouquetiere (for two)...
- Steak a la minute...
- Prime Sliced Tenderloin Steak on Toast...
- Calves Liver with Crisp Bacon...
- Veal Cutlet a la Parmigiana...
- Broiled Sweetbreads on Toast with Mushroom Caps...
- Rock Cornish Game Hen, Chicken Livers and Wild Rice...

Sea Food Entrees

- Broiled Sword Fish Steak, Lemon Butter...
- Fresh Lump Crabmeat au Gratin...
- Sauté of Lobster a la Newburgh...
- Poached Fillet of Sole Marguery Glace...
- Frog Legs Sauté, Provencale or Garlic Butter...

Salads

- Fresh Fruit Salad with Cream Cheese...
- Chicken Salad Garni...
- Fresh Mixed Seafood Salad...
- Fresh Florida Shrimp Salad Garni...
- Fresh Maine Lobster Salad...
- Fresh Lump Crabmeat Salad...

Special Vegetables a la Carte

- Fresh Asparagus Hollandaise...
- Fresh Broccoli Hollandaise...
- Green Beans with Mushrooms...
- Braised Celery...

Each a la carte and seafood entree is served with a Salad Bowl of mixed greens and a choice of Potato.

If you would like to accompany your meal with a cocktail, ask to see our Menu.

Sorry... we are not responsible for the theft or loss of personal property.
Our Specialties Each is served with a bowl of selected mixed greens and your choice of dressing . . . and beverage. Roquefort Dressing, prepared to your order, 35 cents extra.

The Specialty of the House — served every weekday

Ragout of Beef, Huntsman ................................. 3.10
Large cubes of prime beef simmered in red Burgundy wine with kidney beans, herbs and a garniture of fresh vegetables . . . a side dish of sour cream to top it off.

Specialties of the Day

MONDAY: Veal Paprika ........................................... 2.95
Thin slices of Frenched veal, sautéed in butter and garlic—then simmered in sour cream and paprika . . . accompanied by wide noodles with fresh almond slices and poppy seeds.

TUESDAY: Sorry, we’re closed.

WEDNESDAY: Sauerbraten ..................................... 3.10
Slices of prime beef from our special marinade . . . served with a spicy gravy, crisp potato pancake and red cabbage.

THURSDAY: Plantation-Style Capon ......................... 3.60
Diced capon with sliced mushroom caps, fresh green peppers and corn . . . in a sauce of cream and Hollandaise served on wild rice.

FRIDAY: New England Clam Pie ............................. 2.95
Chopped clams, diced potatoes, onions and carrots . . . in a sauce of clam liquor . . . baked under a flaky pastry crust.

SATURDAY: Coq Au Vin ....................................... 3.40
Sautéd chicken smothered in red Burgundy wine . . . delicately flavored with shallots, mushrooms, bacon, garlic and herbs.
Roast Rib of Prime Beef au Naturel .................... 4.75
Broiled Whole Live Maine Lobster . . . (priced according to size)

Desserts:

Peach Melba .............................................. .70
Coconut Snow Ball ....................................... .65
Homemade Hot Apple Pie with Cheese ........... .45
Ice Cream Puff with Hot Chocolate .............. .65
Peppermint Stick Sundae ............................... .60
Ice Cream ............................................. .40
Cherries Jubilee (for Two) ........................... 3.00
Chocolate Profiteroles .................................. .75
Pear Helene .............................................. .60
Fresh Melon in Season .................................. .45
Coupe au Marron ........................................ .75
Fresh Fruit au Kirsch ................................... .75
Old Fashioned Strawberry Shortcake ............ .75

Cheeses:

Imported Roquefort ..................................... .60
Camembert ............................................... .40
Liederkranz ............................................. .50
Imported Swiss .......................................... .60

Beverages:

Hot or Iced Coffee ................................. .25
Hot or Iced Tea .................................... .25
Demi Tasse (Italienne Roast) Medaglia D’Oro ... .50

If you are interested in Antiques . . .

There is a Service Charge of 75 cents for all Shared Entrees.

Private Dining Room
Facilities
Our Chandelier Room on the Second Floor can comfortably accommodate private parties up to twenty-five. It is always open for your inspection. Full details, including specially planned menus, will gladly be provided by a staff-member.

*For your dinner with a fine wine,
Your Wine List.

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Personal property or for damage to cars in the Parking Lot.
Located on the Historic route over which George Washington led his troops from Fort Lee to Ramapough, the Ho-Ho-Kus Inn dates back to the late 1700's. A classic example of early Dutch architecture, its design is generally attributed to General Hopper of the Revolutionary period.

Originally the home of a prosperous mill-owner, the one-time farmhouse was gradually enlarged until, in 1876, it was deemed "a very handsome residence"—as much admired as The Hermitage nearby, once the home of Aaron Burr. Not until the close of the 19th century did it become a public gathering place. Approximately half way between New York and Tuxedo, the Inn for years was well patronized by the fashionable carriage trade desirous of a refreshing libation, a hearty meal and a resting place for weary horses.

The full-scale restoration of the Inn—as you see it now—was commenced late in 1953 and required six months to complete.