



The HO·HO·KUS INN

HO·HO·KUS, NEW JERSEY

*The chef*  
 suggests  
 with Cocktail  
 price .40

|                     |      |
|---------------------|------|
| and Clam Chowder... | .40  |
| Barley.....         | .40  |
| aine Lobster.....   | 3.95 |
| ops, Cole Slaw      |      |
| ce.....             | 3.25 |
| aute Amandine or    |      |
| ish.....            | 2.75 |
| , Provencale or     |      |
| .....               | 3.25 |
| ng, en Casserole.   | 2.75 |
| eads on Toast,      |      |
| .....               | 3.10 |
| in of Beef,         |      |
| .....               | 2.95 |
| erry, Cherry,       |      |
| or Pecan Pie.....   | .45  |
| .....               | .45  |
| .....               | .45  |

# 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.

## Drinks and Hors D'Oeuvres

|   |      |
|---|------|
| Fresh Shrimp Cocktail Supreme (your choice of Red Cocktail or Remoulade Sauce)..... | 1.10 |
| Fresh Shrimp Cocktail, Small.....   | .75  |
| Cherrystone Clams on the half shell.....  | .80  |
| Marinated Herring Filet and Onions in Sour Cream.....                               | .75  |
| Chopped Chicken Liver <i>Maison</i> .....   | .60  |
| Chilled Grapefruit Juice or Tomato Juice.....                                       | .35  |
| Supreme of Fresh Fruit <i>Tropical</i> .....  | .65  |
| Fresh Lobster Cocktail.....   | 1.65 |
| Fresh Lump Crabmeat Cocktail.....   | 1.75 |
| French Onion Soup..... per cup .50..... terrine                                     | .70  |
| Consomme 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 Glaced Pineapple Ring.....     | 3.10  |
| Our Special Blue Ribbon Sirloin Steak.....                   | 6.00  |
| Filet Mignon Belle Helene.....                               | 6.50  |
| Broiled Sirloin Steak Bouquetiere (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  |

## Sea Food Entrees

|   |      |
|---|------|
| Broiled Sword Fish Steak, Lemon Butter.....       | 2.75 |
| Fresh Lump Crabmeat au Gratin.....                | 3.50 |
| Saute of Lobster a la Newburgh.....               | 4.00 |
| Poached Filet of Sole Marguery Glace.....         | 3.50 |
| Frog Legs Saute, Provencale or Garlic Butter..... | 3.25 |

## Salads

|  |      |
|--|------|
| Fresh Fruit Salad with Cream Cheese..... | 2.25 |
| Chicken Salad Garni.....                 | 2.50 |
| Fresh Mixed Seafood Salad.....           | 2.95 |
| Fresh Florida Shrimp Salad Garni.....    | 3.25 |
| Fresh Maine Lobster Salad.....           | 3.90 |
| Fresh Lump Crabmeat Salad.....           | 4.00 |

**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 |
| <i>Thin slices of Frenched veal, sauteed in butter and garlic—then simmered in sour cream and paprika . . . accompanied by wide noodles with fresh almond slices and poppy seeds.</i> |      |
| TUESDAY: Sorry, we're closed.   |      |
| WEDNESDAY: Sauerbraten.....   | 3.10 |
| <i>Slices of prime beef from our special marinade . . . served with a spicy gravy, crisp potato pancake and red cabbage.</i>  |      |
| THURSDAY: Plantation-Style Capon.....   | 3.60 |
| <i>Diced capon with sliced mushroom caps, fresh green peppers and corn . . . in a sauce of cream and Hollandaise served on wild rice.</i>   |      |
| FRIDAY: New England Clam Pie.....   | 2.95 |
| <i>Chopped clams, diced potatoes, onions and carrots . . . in a sauce of clam liquor . . . baked under a flaky pastry crust.</i>  |      |
| SATURDAY: Coq Au Vin.....   | 3.40 |
| <i>Sauteed chicken smothered in red Burgundy wine . . . delicately flavored with shallots, mushrooms, bacon, garlic and herbs.</i>  |      |
| 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 Sauce..... | .65 | Peppermint Stick Sundae.....            | .60  |
| Ice Cream.....                               | .40 | Ice Cream Parfait.....                  | .65  |
| Chocolate Profiteroles.....                  | .75 | Cherries Jubilee (for Two).....         | 3.00 |
| Pear Helene.....                             | .60 | Fresh Melon in Season.....              | .45  |
| Coupe au Marron.....                         | .75 | Fresh Fruit au Kirsch.....              | .75  |
|  |     | Old Fashioned Strawberry Shortcake..... | .75  |

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| Provencale or    | 3.25 |
| g, en Casserole. | 2.75 |
| ads on Toast,    | 3.10 |
| n of Beef,       | 2.95 |
| ry, Cherry,      |      |
| r Pecan Pie..... | .45  |
|                  | .45  |
|                  | .45  |

|  |      |
|--|------|
| Cocktail or Remoulade Sauce)                     | 1.10 |
| Fresh Shrimp Cocktail, Small                     | .75  |
| Cherrystone Clams on the half shell              | .80  |
| Marinated Herring Filet and Onions in Sour Cream | .75  |
| Chopped Chicken Liver <i>Maison</i>              | .60  |
| Chilled Grapefruit Juice or Tomato Juice         | .35  |
| Supreme of Fresh Fruit <i>Tropical</i>           | .65  |
| Fresh Lobster Cocktail                           | 1.65 |
| Fresh Lump Crabmeat Cocktail                     | 1.75 |

|                   |             |              |     |
|-------------------|-------------|--------------|-----|
| French Onion Soup | per cup .50 | terrine      | .70 |
| Consomme 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 Glaced Pineapple Ring     | 3.10  |
| Our Special Blue Ribbon Sirloin Steak                   | 6.00  |
| Filet Mignon Belle Helene                               | 6.50  |
| Broiled Sirloin Steak Bouquetiere (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  |

**Sea Food Entrees**

|  |      |
|--|------|
| Broiled Sword Fish Steak, Lemon Butter       | 2.75 |
| Fresh Lump Crabmeat au Gratin                | 3.50 |
| Saute of Lobster a la Newburgh               | 4.00 |
| Poached Filet of Sole Marguery Glace         | 3.50 |
| Frog Legs Saute, Provencale or Garlic Butter | 3.25 |

**Salads**

|                                     |      |
|-------------------------------------|------|
| Fresh Fruit Salad with Cream Cheese | 2.25 |
| Chicken Salad Garni                 | 2.50 |
| Fresh Mixed Seafood Salad           | 2.95 |
| 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 |
| Braised Celery              | .60 |

*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 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.*

**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<br><i>Thin slices of Frenched veal, sauteed in butter and garlic—then simmered in sour cream and paprika . . . accompanied by wide noodles with fresh almond slices and poppy seeds.</i>  |
| TUESDAY:   | Sorry, we're closed.  |
| WEDNESDAY: | Sauerbraten . . . . . 3.10<br><i>Slices of prime beef from our special marinade . . . served with a spicy gravy, crisp potato pancake and red cabbage.</i>  |
| THURSDAY:  | Plantation-Style Capon . . . . . 3.60<br><i>Diced capon with sliced mushroom caps, fresh green peppers and corn . . . in a sauce of cream and Hollandaise served on wild rice.</i>  |
| FRIDAY:    | New England Clam Pie . . . . . 2.95<br><i>Chopped clams, diced potatoes, onions and carrots . . . in a sauce of clam liquor . . . baked under a flaky pastry crust.</i>   |
| SATURDAY:  | Coq Au Vin . . . . . 3.40<br><i>Sauteed chicken smothered in red Burgundy wine . . . delicately flavored with shallots, mushrooms, bacon, garlic and herbs.</i><br>Roast Rib of Prime Beef au Naturel . . . . . 4.75<br>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 Sauce . . . . . .65 |  |
| Peppermint Stick Sundae . . . . . .60                 | Ice Cream Parfait . . . . . .65                  |
| Ice Cream . . . . . .40                               | Cherries Jubilee (for Two) . . . . . 3.00        |
| Chocolate Profiteroles . . . . . .75                  | Fresh Melon in Season . . . . . .45              |
| Pear Helene . . . . . .60                             | Fresh Fruit au Kirsch . . . . . .75              |
| Coupe au Marron . . . . . .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 |                               |

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

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Friday, November 21st  
*The chef suggests*

**APPETIZERS**  
 Clam Broth Cocktail..... .40  
 V-8 Juice..... .40

**SOUPS**  
 New England Clam Chowder... .40  
 Consomme, Barley..... .40

**ENTREES**  
 Whole Broiled Maine Lobster..... 3.95  
 Fried Bay Scallops, Cole Slaw  
 and Tartar Sauce..... 3.25  
 Filet of Sole Saute Amandine or  
 Filet of Bluefish..... 2.75  
 Frog Legs Saute, Provencale or  
 Garlic Butter..... 3.25  
 Chicken a la King, en Casserole. 2.75  
 Broiled Sweetbreads on Toast,  
 Mushroom Caps..... 3.10  
 Roast Top Sirloin of Beef,  
 Mushroom Sauce..... 2.95

**DESSERTS**  
 Home made Blueberry, Cherry,  
 Mince, Peach or Pecan Pie..... .45  
 Fruit Compote..... .45  
 Melon in Season..... .45

*for Children...*

we will happily send along our popular "Young-Fashioned" with all cocktail orders for adults. Your waiter or waitress will also tell you about our Special Children's Dinners.

# Your Menu

(Served from 5:30 P.M. until 9:30 P.M. Weekdays. Special

The purpose of this Inn is to provide that comfort which can make dining out a doubly-rewarding experience. If given you this pleasure, we will feel that we have done our duty.

## Appetizers and Hors D'Oeuvres

|   |                       |
|---|-----------------------|
| Fresh Shrimp Cocktail Supreme (your choice of Red Cocktail or Remoulade Sauce)..... | 1.10                  |
| Fresh Shrimp Cocktail, Small.....   | .75                   |
| Cherry Stone Clams on the half shell.....   | .80                   |
| Marinated Herring Filet and Onions in Sour Cream.....                               | .75                   |
| Chopped Chicken Liver <i>Maison</i> .....   | .60                   |
| Chilled Grapefruit Juice or Tomato Juice.....                                       | .35                   |
| Supreme of Fresh Fruit <i>Tropical</i> .....  | .65                   |
| Fresh Lobster Cocktail.....   | 1.65                  |
| Fresh Lump Crabmeat Cocktail.....   | 1.75                  |
|   |                       |
| French Onion Soup..... per cup .50..... terrine                                     | .70                   |
| Consomme 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 Glaced Pineapple Ring.....     | 3.10  |
| Our Special Blue Ribbon Sirloin Steak.....                   | 6.00  |
| Filet Mignon Belle Helene.....                               | 6.50  |
| Broiled Sirloin Steak Bouquetiere (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  |

## Sea Food Entrees

|   |      |
|---|------|
| Broiled Sword Fish Steak, Lemon Butter.....       | 2.75 |
| Fresh Lump Crabmeat au Gratin.....                | 3.50 |
| Saute of Lobster a la Newburgh.....               | 4.00 |
| Poached Filet of Sole Marguery Glace.....         | 3.50 |
| Frog Legs Saute, Provencale or Garlic Butter..... | 3.25 |

## Salads

|  |      |
|--|------|
| Fresh Fruit Salad with Cream Cheese..... | 2.25 |
| Chicken Salad Garni.....                 | 2.50 |
| Fresh Mixed Seafood Salad.....           | 2.95 |
| 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 |
| Braised Celery.....              | .60 |

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, please ask to see our Menu.

Sorry... we are not responsible for the theft or loss of personal property.

# u for Dinner

Special Table d'Hote Dinners served from 1:00 P.M. Sundays.)

Combination of fine food and gracious atmosphere  
 providing pleasure. If your visit to the Inn has  
 shown that our purpose has been achieved.

**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, 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 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  
*Sauteed 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 Sauce . . . . . .65 |   |
| Peppermint Stick Sundae . . . . . .60                 | Ice Cream Parfait . . . . . .65                     |
| Ice Cream . . . . . .40                               | Cherries Jubilee (for Two) . . . . . 3.00           |
| Chocolate Profiteroles . . . . . .75                  | Fresh Melon in Season . . . . . .45                 |
| Pear Helene . . . . . .60                             | Fresh Fruit au Kirsch . . . . . .75                 |
| Coupe au Marron . . . . . .75                         | Old Fashioned Strawberry<br>Shortcake . . . . . .75 |

## Cheeses:

- |                                  |                              |
|----------------------------------|------------------------------|
| Imported Roquefort . . . . . .60 | Camembert . . . . . .40      |
| Liederkrantz . . . . . .50       | Imported Swiss . . . . . .60 |

## Beverages:

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

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

## Private Dining Room Facilities

Our Chandelier Room on the  
 Second Floor can comfort-  
 ably accommodate private  
 parties up to twenty-five.  
 It is always open for your  
 inspection. Full details, in-  
 cluding specially planned  
 menus, will gladly be pro-  
 vided by a staff-member.

## If you are interested in Antiques . . .

take a moment to browse  
 about the Studio of Elsa  
 Ross on our Second Floor.  
 Mrs. Ross specializes in  
 Early American Decora-  
 tion and Antiques.

Enjoy your dinner with a fine wine,  
 see our Master Wine List.

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.