the

Rainbow Grill

ROCKEFELLER CENTER
PROGRAM

RUSS SMITH
and His Orchestra

THE ASHBURNS
Dancers

SYLVIE ST. CLAIR
Singing

DR. SYDNEY ROSS
Magician
at your table by request

No Couvert Charge for Dinner Guests
Except Saturdays 75c.
Couvert Charge of 50c. per person after 10:30 p. m.
Except Saturdays $1.00
Dinner
(Served from 6 P.M. to 10 P.M.)

Supreme of Fruit au Maraschino
Shrimp or Crab Meat Cocktail
Blue Point Oysters

Heart of Celery
Salted Nuts
Mixed Olives

Cream of Fresh Tomato aux Croutons Soufflées
Chicken Consomme Royale

Baked Filet of Sole au Vin Blanc, Bonne-femme
Roast Cape Cod Turkey, American Dressing, Giblet Sauce
Braised Sweetbread, Parisienne
Baked Lamb Chop, St. Hilaire

Brussels Sprouts and Chestnuts
Candied Sweet Potato
Mixed Green Salad

Apple, Mince or Pumpkin Pie
Snowball with Hot Chocolate Sauce
Savarin au Kirsch a la Mode
Sherbet a la Creme de Menthe

Assorted Fresh Fruits

Cafe

NO SUBSTITUTIONS

TWO FIFTY
Thursday, November 20, 1941

WINE SUGGESTIONS

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<tbody>
<tr>
<td>CABERNET</td>
<td>1.50</td>
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<td>WHITE WINE:</td>
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<tr>
<td>DRY SEMILLON</td>
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<td>SAUTERNES, Cooks Imperial</td>
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<td>OHIO CHABLIS, E. &amp; K.</td>
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<td>CHAMPAGNE:</td>
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<td>COOKS SPARKLING BURGUNDY</td>
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SEE WINE LIST FOR A GREATER SELECTION OF AMERICAN WINES

 NOW OUR OWN
HOSPITALS
GIVE TODAY
UNITED HOSPITAL CAMPAIGN COMMITTEE
370 LEAINGTON AVENUE, NEW YORK
# A la Carte

## OYSTERS, CLAMS AND COCKTAILS
- Cherrystone Clams $0.45
- Little Neck Clams $0.40
- Sea Food or Lobster Cocktail $1.15
- Blue Point Oyster Cocktail $0.50
- Cape Cod Oyster Cocktail $0.55
- Crab Meat a la Russe $0.75
- Fresh Shrimp Cocktail $0.65
- Tomato or Clam Juice Cocktail $0.30

## HORS D’OEUVRES
- Imported Fresh Caviar $3.00
- Hors d’Oeuvres Varies $1.00
- Stuffed Celery $0.50
- Fruit Supreme $0.45
- Smoked Sturgeon $0.90
- Orange or Grapefruit $0.50
- Salami Milanaise $0.50
- Persian Melon $0.55
- Nova Scotia Salmon $0.90
- French Sardines $0.60
- Honey Dew Melon $0.50

## SOUPS
- Chicken Consomme Printaniere $0.45
- St. Germain aux Croutons $0.35
- Chicken Cumbo $0.45
- Petite Marmite Parisienne $0.55
- Cream of Fresh Tomato aux Croutons Souffles $0.40
- Tomato with Rice $0.35
- Green Turtle with Sherry $0.70
- Jellied Madrilene $0.40

## FISH
- Filet of American Sole in White Wine, Breval $1.25
- Fried Whitefish and Oyster Crabs au Paprika $1.25
- Scallops and Fresh Mushrooms Bercy, Rice Pilau $1.40
- Bluefish in Red Wine, Chambord $1.40
- Frog’s Legs Rissolles, provencale $1.50
- Crab Meat, Newburg $1.50
- Baked Lobster, Thermidor $1.65
- Darne of Salmon, Victoria $1.45
- Broiled Maine Lobster (according to size) $1.85

## ENTREES READY
- Roast Cape Cod Turkey, American Dressing, Giblet Sauce $1.75
- Filet Mignon, Bourguignioire $2.25
- Baked Lamb Chop, St. Hilaire $1.75
- Braised Sweetbreads with Mushrooms and Asparagus Tips $1.45
- Agnilette of Duckling a l’Orange $1.85

## ENTREES TO ORDER
- Royal Squab en Cocotte, Chipolata $2.00
- Boneless Squab Chicken en Casserole aux Primeurs $2.00
- Breast of Guinea Hen, Montmorency $1.95
- Noisette of Spring Lamb, Parisienne $1.75
- Breast of Chicken, Imperial $1.75
- Vol au Vent a la Reine $1.55

## GRILL AND ROASTS
- Steak Minute with O’Brien Potato $2.00
- Jumbo Squab with Currant Jelly $1.65
- Lamb Chop (1) $0.75
- Chateaubriand (2) $4.75
- Grilled Squab Chicken with Bacon $1.50
- Planked Sirloin Steak, Rainbow (p.p.) $2.65

## COLD BUFFET
- Assorted Cold Cuts $1.45 with Chicken $1.65
- Chicken Salad (white meat only) $1.65
- Lobster Salad $1.65
- Cold Roast Beef, Potato Salad $1.65
- Virginia Ham or Prague Ham $1.10
- Fresh Shrimp or Crab Meat Salad $1.25
- Smoked Beef Tongue, Potato Salad $1.10
- Supreme Volaille, Jeannette $1.50
- Calantine of Capon Truflee $1.35
- Roast Spring Lamb, Mint Jelly $1.35
- Cold Salmon Bouquetiere, Sauce Mayonnaise $1.35
- Sunset Salad $1.55

## VEGETABLES
- Fresh Artichoke, Hollandaise $0.65
- Oyster Bay Asparagus, Hollandaise $0.75
- Grilled Fresh Mushrooms on Toast with Bacon $1.00
- Broiled Tomato $0.50
- Fresh Broccoli, Hollandaise $0.50
- New String Beans $0.40
- Cauliflower Polonaise $0.60
- New Lima Beans $0.40
- New Peas $0.40
- Whole Spinach in Cream $0.45
- Braised Celery a la Moelle $0.60
- Candied Sweet $0.35

## POTATOES
- French Fried $0.25
- Au Gratin $0.30
- Hashed Brown $0.25
- Lyonnaise $0.25
- Candied Sweet $0.35

## SALADS
- Fresh Fruit Salad $0.60
- Lettuce, Romaine, Mixed Green, Escarole, Chicory and Tomato $0.40
- Assorted Fresh Vegetable $0.35
- Kuroki $0.65

## CHEESE
- Camembert $0.45
- Port du Salut $0.45
- Roquefort $0.45
- Swiss Cheese $0.45
- Gorgonzola $0.45
- Stilton $0.55
- Bel Paese $0.45

## PASTRIES, FROZEN DESSERTS
- French Pastry $0.30
- Pear Helene $0.50
- Creme Caramel $0.40
- All Pies du Jour $0.25
- Coupe Rainbow $0.50
- Comptee of Fresh Fruits $0.60
- Baked Alaska (p.p.) $0.85
- Crepes Suzette (p.p.) $1.25
- Petits Fours $0.35
- Vanilla, Pistachio, Chocolate or Coffee Ice Cream $0.45
- Brandyed Cherries Jubilee $0.85
- Raspberry, Orange, Pineapple, Lemon or Mint Sherbet $0.35

## BEVERAGES
- Demi Tasse $0.20
- Rainbow Coffee $0.25
- Sanka, Kaffee-Hag or Postum $0.25
- Milk $0.15

## BREAD AND BUTTER $0.15