The Round Room
EATON'S COLLEGE STREET

COCKTAILS AND RELISHES
- Tomato Juice Cocktail: 10c
- Grape Juice and Brewers' Yeast: 10c
- Orange Juice: 15c
- Fresh Fruit Cocktail: 20c
- Celery Hearts: 15c
- Mustard Pickles: 15c

SOUPS
- Cream of Chicken: 15c
- Consommé, Hot or Jellied: 15c

FISH
- Fried Scallops, Torte: 50c
- Baked, Broiled or Fried Fish: 55c

GRILL
- Broiled Sirloin Steak: 80c
- Minute Steak: 65c
- Broiled Lamb Chops (2) 45c (1) 25c
- Broiled Bacon or Ham: 40c
- Bacon and Eggs: 50c
- Fried or Broiled Sausages: 40c
- Broiled Mushrooms on Toast (in season): 50c

EGGS
- Boiled: 25c
- Poached, Shelled: 30c
- Scrambled: 45c
- Omlette: Spanish: 45c
- Plain: 40c

COLD MEATS
- Assorted Cold Meats: 50c
- Cold Sliced Chicken: 65c

VEGETABLES
- French or Home Fried Potatoes: 15c
- Stewed Tomatoes: Green Peas: 15c
- Wax or Green Beans: Creamed Corn: 15c

SANDWICHES
- Chicken Salad: 30c
- Sliced Chicken: 45c
- Lettuce and Tomato: 25c
- Egg Salad: 25c

SALADS
- Chicken Salad: 70c
- Chicken Salad, White Meat: 85c
- Lobster Salad: 70c
- Head Lettuce Salad: 30c
- Sliced Tomatoes: 40c
- Vegetable Combination Salad: 40c
- Peach, Pineapple and Nut Salad: 30c
- Georgian Fruit Salad: 40c
- Fruit Salad Plate: 50c
- Assorted Cold Meat with Salads: 60c

DESSERTS
- Apple Pie: 49c
- Baked Custard with Whipped Cream: 15c
- Assorted Small Cakes: 15c
- Assorted Home Made Cake: 15c

CHEESE
- Cheese Tray: 15c

FRUITS
- Chilled Grapefruit Half: 15c
- Stewed Prunes: 15c
- Fresh Rhubarb: 15c
- Sliced Orange: 15c
- Fruit Salad with Whipped Cream: 20c

ICE CREAM
- Vanilla, Strawberry or Chocolate Ice Cream: 15c
- Ice Cream with Fruit Salad Sauce: 25c
- Ice Cream with Butter Scotch, Maple, Chocolate or Marshmallow Sauce: 20c

BREAD AND TOAST
- Bread or Rolls: 10c
- Hot Bran Muffins: 15c
- Toast: 15c
- Melba Toast: 10c
- Milk Toast: 20c
- French Toast: 25c
- Griddle Cakes with Maple Syrup: 25c

BEVERAGES
- Pot of Tea or Coffee, Hot or Iced: 15c
- Cream, Glass: 25c
- Buttermilk: 10c
- Hot Chocolate with Whipped Cream: 20c
- Malted Milk: 20c

THE ROUND ROOM

THREE COURSE LUNCHEONS

Chilled Grape Juice Cocktail with Celery Hearts or Vegetable Soup
Assorted Relishes from Tray
Broiled Sirloin Steak, Brown Gravy or Fried Chicken with Corn Pudding
New Wax Beans
New Potatoes with Chives
1.15
Fresh Raspberry Chiffon Pie with Whipped Cream or Ice Cream Ganache with Fresh Black Current Sauce or Ice Cream SundayTray

PLATE LUNCHEONS

Roast Rib of Beef, Horseradish
New Wax Beans
New Potatoes with Chives
70c
Broiled Fresh Haddock Steak, Maitre d'Hôtel
Buttered Fingered Carrots
Boiled New Potatoes
65c

TWO COURSE LUNCHEONS

Spanish Beef Stew
New Beets
Rolled New Potatoes
60c
Home Made Sausage Cake, Mustard Pickles
Broiled Onions
New Beets
50c
Fresh Cherry Pie or Fresh Raspberry Trifle with Custard Sauce and Whipped Cream or Ice Cream with Cake

THE SALAD BOWL WILL BE SERVED IN PLACE OF A VEGETABLE ON REQUEST.

ONE COURSE SALAD LUNCHEONS

Chilled Chicken with Sliced Orange and Cucumber, Sliced Crabapple
75c

FRUIT SALAD of Grapefruit, Watermelon, Jellied Fermented Cherries, Prune, Sliced Orange, Pear, Peanut Butter Pudding
55c

Vegetable Plate of Potato Salad with Tomato, Jumbo Sardines with Chili Sauce, Cabbage Salad with Waffled Carrot, Fruit Garnish
50c

Assorted Cold Meats with Relish, Potato Salad with Tomato, Cabbage Salad with Raisin Rose
65c

THE ABOVE LUNCHEONS INCLUDE HOT ROLLS, BRAIN OR CORNMEAL MUFFINS & BEVERAGE.

A LA CARTE

Chilled Grape Juice Cocktail 15c
Assorted Cheese and Crackers 15c

Vegetable Soup 15c
Fresh Cherry Pie 15c
Fresh Raspberry Chiffon Pie with Whipped Cream 20c
Fresh Raspberry Trifle with Custard Sauce and Whipped Cream 15c
Ice Cream Ganache with Fresh Black Current Sauce 20c
Ice Cream Sunday Tray 20c

Friday, July 24th, 1942. The Round Room Open Daily from 9:30 a.m. - 6:00 p.m.