Sardi's
RESTAURANT

234-236 WEST 44th STREET, NEW YORK
Phone LACKAWANNA 4-5785

"Our prices are of ceiling established as of April 4th to 10th, 1943. Menus of that period are available for inspection.

IT IS AGAINST THE LAW TO SELL WINES AND LIQUORS ON CREDIT
**CLASS**

Cape Cod Oysters 50
Little Neck on Half Shell 35

Orange Juice 25
Grapefruit Juice 30
Cocktail Sauce 10c. Additional
Clam Juice 25
Tomato Juice 25

Clams a la Casino 1.00
Fresh Shrimp Cocktail 60
Smoked Salmon 1.00

**RELISHES**

Filet of Anchovies 75 with Pimentos 1.00
Ripe Olives 25
Queen Olives 25
Sweet Pickles 25

Celery, Portion 35
Scallions 25
Dill Pickles 15
Imported Major Grey's Chutney 25

**POULTRY**

Half Grapefruit 25
Supreme of Grapetruit 50
Bismark or Marinated Herring 45

**SALADS**

Chicken Broth, Rice 40 Clear 25
Consume Mousse 30
Consume Mousse 30

**SOUPS**

Clam Chowder 50
Gazpacho 40

**HORS D'OEUVRES**

Assorted Hors d'Oeuvres 65 as a Course 85

**FISH**

Filet of Sole, Tartar 1.10
Fillets of Sole, Bonne Femme 1.35
Broiled Live Lobster
Filet of Sole, Marguerite 1.35

**STEAKS AND CHOPS**

Minute Steak, Plain 1.75
Half 1.25
Whole Broiled Chicken 2.35
Pork Chops 1.50

**VEGETABLES**

Broccoli Hollandaise 60
String Beans 35
Eggplant, Fried 35

*Caulliflower (Any Style) 50
*Buttered Beets 25
*New Spinach 30; Creamed 40

**POTATOES**

Hashed Browned 30
Lyonnaise 30
Fried Sweets 30
Boiled 20

**SANDWICHES**

Veal Chop 1.25
Baked Filet Mignon 2.50
Lamb Chop (1) 1.75

**DRINKS**

44 COCKTAILS

**SUGGESTION**

HALF GRAPEFRUIT FLORIDA

**SUPREME OF CHICKEN A LA SARDI**

**GREEN SALADE LORENZO**

**COUPE FRAPPE AU ZAGABAGNONE**

**Cafe FLORENTINE**

ALMOND LIQUEUR

**DESSERTS AND BEVERAGES**

Coffee Tea, Etc.

Butter Milk

Chocolates 25
Coffee 20
Ice Cream 50

**COFFEE, TEA, ETC.**

Glass of Cream and Milk 25
Cocoa 25
Coffee (pot) 20
Instant Postum (pot) 20

DINNER

**SPECIALS TO-DAY**

Frog's Legs Sauce, Provencal... 1.50
Fried Blue Point Oysters, Tartar 1.00

Baby Flounder Sauce, Fines Herbes... 1.10
Hill Lobster, Thermidor.... 1.50

Fresh Shrimps in Curry, Indienne Style.... 1.25
Whole Broiled Lobster (Price According

**SOUPS**

Cream of Chicken 30
Consomme, Plain 25
Fresh Vegetable Soup 25
Mintesauce 25

**BLUE PLATES**

Additional Charge for Soup
Served as Main Course

**ENTRIES**

Long Island Duckling, Eggplant... 1.75

Breast of Chicken au Pupartia, Rose... 1.55
Breast of Guinea Hen with Mushrooms on Toast... 1.75

**ORDER BY NUMBER**

1.- HOT CHICKEN TAMALES with
Chili Con Carne... 1.65

2.- HALF STUFFED LOBSTER
THERMIDOR... 1.75

3.- CANELONI AU GRATIN WITH
SPECIAL SARDI SAUCE... 1.50

4.- SALMI OF GUINEA HEN, BOURBONGOUL

5.- CHICKEN SAUTE, CACCIATORA... 2.00

**DESSERTS**

Apple Pie
Vanilla Ice Cream
Caramel Custard
Coffee Ice Cream

**CAFE FLORENTINE**

**ALMOND LIQUEUR**

**COUPON**

**ORDERS FOR SPECIALS**

Call's Liver, Vesuviana... 1.10
Ravioli (Real Home Made).... 1.00
Risotto Milanese (30 Minutes).... 1.00
Spaghetti with Butter and Cheese.... 1.00
Spaghetti Marinara.... 1.00

**OUR PRICES ARE OF CILING ESTABLISHED AS OF APRIL 4,1943. MENU OF THAT PERIOD ARE AVAILABLE FOR INSPECTION.**
### CLAMS
- Blue Point Oysters 50
- Cherrystones on Half Shell 40
- Cocktail Sauce 10c. Additional
- Clam Juice 25
- Clams a la Casino 1.00
- Smoked Salmon 1.00
- Little Neck's on Half Shell 35
- Tomato Juice 25
- Fresh Shrimp Cocktail 60

### RELISHES
- Filet of Anchovies 75 with Pimentos 1.00
- Ripe Olives 25
- Queen Olives 25
- Scallions 25
- Celery, Portion 35
- Stuffed Celery 50
- Imported Major Grey's Chutney 25
- Radishes 25
- Dill Pickles 15

### RELISHES
- Half Grapefruit 25
- Bismarck or Marinated Herring 45
- Chicken Broth, Rice 40 Clear 25
- Consomme Printaniere 30
- Onion Soup 40
- Clam broth 30
- Green Turtle 65
- Consomme Bellevue 40
- Chicken Gumbo, Creole 40
- Petite Marmite 50

### HORS D'OEUVRES
- Assorted Hors d’Oeuvres 65 as a Course 85
- Supreme of Grapefruit 50
- Fruit Cocktail 50

### SOUPS
- Filet of Sole, Tartar 1.10
- Broiled Live Lobster
- Veal Chop 1.25
- Mixed Grill 1.50
- Broiled Filet Mignon 2.50
- Lamb Chop (1) 75 (2) 1.40
- Fried Zucchini 35
- Vegetable Dinner 30
- Carrots in Cream 40

### VEGETABLES
- Fried Eggs 25
- Broccoli Hollandaise 60
- Cauliflower (Any Style) 50
- String Beans 35
- Buttered Beets 25
- Eggplant, Fried 35
- Buttered Brussels Sprouts 50
- Vegetables Mixed (*) are French Vegetables
- *Cauliflower (Any Style) 50
- *Vegetable Dinner 30
- *New Spinach 30; Creamed 40
- *Carrots in Cream 40

### POTATOES
- Hashed Browne 30
- Lyonnaise 30
- Au Gratin 35
- French Fried 25
- Boiled 20
- Fried Sweets 30

### SALADS
- Vegetable Salad 60
- Romaine 40
- Cole Slaw 25
- Combination 50
- Waldorf 40
- Potato 25
- Cucumber 30
- Egg 50
- Celery 40
- Russian Dressing 10
- Lorenzo Dressing 20
- Hearts of Lettuce 35
- Lettuce and Tomatoes 45
- Mixed Green Salad 40
- Half Alligator Pear 50
- Lobster 1.75
- Fresh Shrimp Cocktail 1.75
- Additional Charge For Above Salads Served as Main Course

### EGGS, OMELETTES
- Ham Omelette 85
- Mushrooms Omelette 85
- Spanish Omelette 85
- Scrambled Eggs, Plain 65
- Onion Omelette 85
- Plain Omelette 65
- Fried Eggs 55
- Poached Eggs, Benedict 90
- Poached Eggs on Toast 65

### DESSERTS
- Rice Pudding 25
- Lemon Ice 30
- Apple Sauce 25
- Mince Pie 30
- Cambridge Custard 30
- Pumpkin Pie 30
- Boston Cream Pie 25
- French Pastry 20
- Compote of Fruit 40
- Alfredo 30
- Swiss 30
- Roquefort 30
- Cream 30
- Camembert 30
- Swiss Gruyere Cheese 30
- Bel Paese 30

### COFFEE, TEA, ETC.
- Glass of Cream and Milk 25
- Chocolate 25
- Instant Postum [pot] 20
- Cocoa 25
- Certified Ind. Bottle of Milk 15
- Tea, Any Kind 20
- Hagg 20
- Coffee [pot] 20
- Iced Coffee 25
- Florentine 20
- Iced Tea 25
- Buttermilk 15
- Demi-lasse 15
- Macaroons 25
- Fruit Jello 30
- Spumoni 35
- Vanilla Ice Cream 30
- Apple Pie 25

---

**SARDI'S SUGGESTION**

**44 COCKTAIL**

**HALF GRAPEFRUIT FLORIDA**

**SUPREME OF CHICKEN A LA SARDI**

**GREEN SALADE LORENZI**

**COUPE FRAPPE AU ZABAGLIONI**

**CAFE FLORENTINE ALMOND LIQUOR**
### Dinner

#### Specials To-Day

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Frog’s Legs Saute, Provencale</td>
<td>1.50</td>
</tr>
<tr>
<td>Fried Blue Point Oysters, Tartar</td>
<td>1.00</td>
</tr>
<tr>
<td>Baby Flounder Saute, Fines Herbes</td>
<td>1.10</td>
</tr>
<tr>
<td>Half Lobster, Thermidor</td>
<td>1.50</td>
</tr>
<tr>
<td>Fresh Shrimps in Curry, Indienne Style</td>
<td>1.25</td>
</tr>
<tr>
<td>Whole Broiled Lobster (Price According to Weight)</td>
<td></td>
</tr>
<tr>
<td>Filet of Sole, Florentine</td>
<td>1.25</td>
</tr>
<tr>
<td>Fresh Shrimp Chow Mein</td>
<td>1.25</td>
</tr>
<tr>
<td>Crab Meat a la Sardi</td>
<td>1.25</td>
</tr>
<tr>
<td>Fried Scallops, Tartare</td>
<td>1.15</td>
</tr>
<tr>
<td>Cold Lobster, Parisienne</td>
<td>1.65</td>
</tr>
</tbody>
</table>

#### Entrees

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Long Island Duckling, Bigarade</td>
<td>1.75</td>
</tr>
<tr>
<td>Breast of Chicken au Paprika, Rose</td>
<td>1.35</td>
</tr>
<tr>
<td>Breast of Guinea Hen with Mushrooms on Toast</td>
<td>1.75</td>
</tr>
<tr>
<td>Breaded Veal Cutlet, Milanaise</td>
<td>1.25</td>
</tr>
<tr>
<td>Minced Chicken, Tetrazzini</td>
<td>1.50</td>
</tr>
<tr>
<td>Chicken Chow Mein</td>
<td>1.25</td>
</tr>
<tr>
<td>Hot Chicken Tamale with Chilli Con Carne</td>
<td>1.25</td>
</tr>
<tr>
<td>Half Broiled Spring Chicken on Toast</td>
<td>1.25</td>
</tr>
<tr>
<td>Scallops of Turtle Saute, Madeira with Fresh Mushrooms</td>
<td>1.50</td>
</tr>
<tr>
<td>Cal’s Liver, Veneziana</td>
<td>1.10</td>
</tr>
<tr>
<td>Ravioli (Real Home Made)</td>
<td>1.00</td>
</tr>
<tr>
<td>Risotto Milanese (30 Minutes)</td>
<td>1.00</td>
</tr>
<tr>
<td>Spaghetti with Butter and Cheese</td>
<td>1.00</td>
</tr>
</tbody>
</table>

#### Soups

<table>
<thead>
<tr>
<th>Soup</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cream of Chicken</td>
<td>1.30</td>
</tr>
<tr>
<td>Consomme, Plain</td>
<td>2.25</td>
</tr>
<tr>
<td>Fresh Vegetable Soup</td>
<td>2.25</td>
</tr>
<tr>
<td>Minestrone</td>
<td>2.25</td>
</tr>
</tbody>
</table>

Additional Charge for Soup
Served as Main Course

#### Blue Plates

A Difference will be charged for everything ordered not included in the Blue Plates

#### Order by Number

1—**HOT CHICKEN TAMALE** with Chilli Con Carne 1.65
2—**HALF STUFFED LOBSTER, THERMIDOR** 1.75
3—**CANNELONI AU GRATIN WITH SPECIAL SARDI SAUCE** 1.50
4—**SALMI OF GUINEA HEN, BOURGUIGNONNE** 1.75
5—**CHICKEN SAUTE, CACCIATORA** 2.00
   (Desserts and Beverages Included)

#### Desserts and Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boston Cream Pie</td>
<td></td>
</tr>
<tr>
<td>Chocolate Pudding</td>
<td></td>
</tr>
<tr>
<td>French Pastry</td>
<td></td>
</tr>
<tr>
<td>Plain or Raisin Cake</td>
<td></td>
</tr>
<tr>
<td>Fruit Jello</td>
<td></td>
</tr>
<tr>
<td>Mousse au Coffee, Vanilla Sauce</td>
<td></td>
</tr>
<tr>
<td>Compote of Fruit</td>
<td></td>
</tr>
<tr>
<td>Rice Pudding</td>
<td></td>
</tr>
<tr>
<td>Hot Mince Pie</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk</td>
<td></td>
</tr>
<tr>
<td>Coffee</td>
<td></td>
</tr>
<tr>
<td>Spaghetti Bolognese</td>
<td>1.00</td>
</tr>
<tr>
<td>Spaghetti with Tomato Sauce</td>
<td>1.00</td>
</tr>
<tr>
<td>Spaghetti Marinara</td>
<td>1.00</td>
</tr>
</tbody>
</table>

Our prices are of ceiling established as of April 4-10, 1943. Means of that period are available for inspection.
JUNIOR ROOM

AVAILABLE FOR BANQUETS
AND
PRIVATE PARTIES

We are making a special effort to keep our prices for food as low as possible and to that end we have decided to do business for cash only.

A refusal to open a charge account is therefore no reflection on the individual but is our method of eliminating unnecessary expense in bookkeeping, billing, etc.

IT IS AGAINST THE LAW TO SELL WINES AND LIQUORS ON CREDIT

POSITIVELY NO CHECKS CASHED