



**BILLY
DIAMOND**

**ROSE'S
HORSESHOE**

**HOTEL PARAMOUNT
46th STREET just west of BROADWAY
NEW YORK**

SCOTCH WHISKIES

Buckingham Royal Vat (10 Years).....	75
J. & B.	80
White Horse	80
Haig & Haig, 5-Star	80
Sanderson Vat 69	80
House of Lords	80
Old Angus	80
Dewar's White Label	85
Black & White	85
Ballantine's	85
Cutty Sark	85
Martins V. V. O.	85
Teacher's	85
Haig & Haig, Pinch Bottle.....	90
Johnnie Walker, Black Label.....	90
King's Ransom	90
Old Rarity	90

IRISH WHISKIES

John Jameson	80
William Jameson	80

Champagnes

	bot.	half bot.
1 Piper Heidsieck (1929).....	15.00	
2 G. H. Mumm's Cordon Rouge (1929)	15.00	7.50
3 Gauthier Brut (1928).....	12.00	
4 Charles Heidsieck, 1928.....	15.00	7.50
5 Veuve Cliquot, Yellow Label	15.00	7.50
6 Lanson (1928)	15.00	7.50
9 Heidsieck Dry Monopole, (1929)	15.00	
10 Bollinger Brut	15.00	
12 Ayala Extra Dry	14.00	

SPARKLING BURGUNDY

18 Faiveley (Cote-D'or)	12.00
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BORDEAUX (red)

20 Medoc (1926)	4.50	
21 Margaux	5.00	2.50
22 St. Julien (1929)	4.50	
23 Chateau Pontet Canet (1926).....	6.00	3.00

BORDEAUX (white)

30 Graves (1928)	5.00
31 Sauternes (1929)	5.00
32 Haut Sauternes (1929)	6.00
33 Chateau Yquem (1931)	10.00

Burgundies (red)

40 Macon (1928)	5.00	
41 Beaune (1928)	5.00	
42 Pommard (1929)	6.00	3.00
43 Chambertin (1929)	7.00	

Burgundies (white)

45 Chablis (1928)	6.00
46 Pouilly Fuisse (1926)	6.00
47 Montrachet (1933)	6.00

Mozelle and French Rhine Wines

50 Traminer	5.00
52 Sylvaner	5.00

No. 2 - W. H.

WINE LIST COCKTAILS

Champagne	1.25
Manhattan	75
Martini	70
Daiquiri	75
Bacardi	75
Old Fashioned	75
Old Fashioned (Bonded)	90
Orange Blossom	70
Side Car	85
Frozen Daiquiri	80
Dubonnet	80
Jack Rose	75
Rob Roy	80
Alexander	80
Bronx	70
Clover Club	80
Pink Lady	80
Stinger	85

MIXED DRINKS

Tom Collins	80
Rum Collins	80
Cuba Libre	90
Whiskey Sour	80
Gin Fizz	80
Sloe Gin Fizz	80
Planter's Punch	90
Gin Rickey	80
Sloe Gin Rickey	80
Rum Rickey	80
Gin Tonic	85
Zombie	1.25
Mint Julep	90
Ward Eight	85
Sherry Cobbler	80
Gin Daisy	80
Gin Sling	80
Golden Fizz	85
Silver Fizz	85
Royal Fizz	85
Claret Punch	75
Sherry Flip	85
Suisseuse	90
New Orleans Fizz	85
Whiskey Punch	85

FANCY DRINKS

Angel's Tip	80
Angel's Kiss	80
Pousse Cafe	1.00
Benedictine and Brandy	1.00

SOFT DRINKS

Lemonade	75
Orangeade	75
Claret Lemonade	75
Welch's Grape Juice and Soda	75
Sarsaparilla	65
Horse's Neck with C. & C.	75

aperitifs

Dubonnet	75
Amer Picon	75
Crene de Cassis	75

RYE WHISKIES

Seagram's 5 Crown	75
Four Roses	80
Calvert Reserve	80
Golden Wedding	80
Wilson	80
Park and Tilford Private Stock.....	80
Seagram's 7 Crown	80
Three Feathers	80
Old Crow	80
Carstairs White Label	80
Schenley Black Label.....	80
Canadian Club	85
Mount Vernon, Bonded 4½ yrs.	85
Seagram's V. O.	85
Old Overholt (Bonded)	85
Old Schenley Bonded	85
Seagram's Pedigree	85
Seagram's Ancient Bottle	85
Mount Vernon (Bonded 12 yrs.).....	1.10

BOURBON

Old Grand-Dad (4½ years)	85
Old Taylor, 4½ Years	85
Bourbon de Luxe (4½ Yrs. Old).....	85
Old Crow	85
Antique 5½ Years.....	90

LIQUEURS

	pony
Crene Yvette	75
Crene de Menthe, White or Green	85
Apricot Liqueur	85
Crene de Cacao	85
Vodka Stradowsky	85
Anisette White	85
Peach	85
Kummel	85
Kirsch de Zong (Swiss)	85
Orange Curacao	85
Blackberry Cordial	90
Cherry Brandy	90
Pernod (Absinthe)	90
Chartreuse, Yellow or Green.....	1.00
Benedictine	1.00
Grand Marnier	1.00
Cointreau	1.00
Drambuie	1.00

SHERRIES

Duff Gordon Nina	80
Sandeman's Amontillado	80
Harvey's Bristol Cream	1.10

PORTS

Santa Cruz	80
Sandeman's Ruby	80

DOMESTIC WINES

Champagnes

	5ths	half
60 Cook's Imperial	6.00	3.25
61 Great Western	6.00	3.25

Sparkling Burgundy

65 Cook's Imperial	6.00	3.25
66 Chauvenet Red Cap	7.00	

STILL WINES

68 Sauterne, Cook's Imperial	2.50	1.50
69 Haut Sauterne	2.75	1.50
70 Chablis	3.00	1.50
71 Riesling	3.00	
72 Claret	2.50	
73 Burgundy	3.00	
74 Chanti	2.50	

For SUPPER May we suggest



WELCOME TO
Billy Rose's
DIAMOND
HORSESHOE

CHICAGO CHICKEN CHOW MEIN, Chinese Noodles Rice and Almonds	2.50
HAMBURGER STEAK with French Fried Potatoes	1.60
HAM AND EGGS, Country Style	1.60
CHICKEN MEXICAINE	2.75
SPAGHETTI with Chicken Livers, Caruso	1.60
HOT ROAST TURKEY SANDWICH with French Fried Potatoes	1.75
HOT ROAST BEEF SANDWICH with French Fried Potatoes	1.75
CLUB SANDWICH	1.60

CHICKEN A LA KING	3.00
WELSH RAREBIT	1.60
CHICKEN SALAD	2.75
LOBSTER THERMIDOR	2.25
HALF BROILED SPRING CHICKEN	2.25
SLICED BARBECUED SIRLOIN STEAK on Toasted Rolls	3.50
SIRLOIN STEAK MINUTE SANDWICH	2.75

appetizers

Little Neck Clams	60
Cherrystone Clams	70
(Cocktail Sauce Included)	
Fresh Shrimp Cocktail	1.00
Fresh Crab Meat Cocktail	1.00
Lobster Cocktail	1.50
Comb. Sea Food Cocktail	1.00
Chilled Tomato or Grapefruit Juice	50
Hearts of Celery and Mixed Olives	60
Fresh Beluga Caviar	75
Marinated Herring	1.10
Canape of Anchovies	50
Half Grapefruit Maraschino	75
Fresh Fruit Supreme	75
Nova Scotia Smoked Salmon	1.10

SOUPS

Jellied Madrilene	50
Green Turtle Amontillado	90
Oyster Stew 75 with Cream 90	
Double Beef Consomme	50
Cream of Fresh Tomato	60
Onion Soup au Gratin	70

egg dishes

Ham and Eggs, Country Style	1.60
Scrambled Eggs (3) with Sausages	1.60
Omelette (Any Style)	1.60
Scrambled Eggs and Chicken Livers	1.60

vegetables

New Peas	60
New String Beans	60
Spinach	60
Oyster Bay Asparagus	1.00

potatoes

Browned 50	French Fried 50
Lyonnais 60	Au Gratin 60
Hashed in Cream	50
Fried Sweets	50
Candied Sweets	60

SALADS

Hearts of Lettuce or Romaine	60
Lettuce and Tomatoes	60
Combination	60
Fresh Fruit, Whipped Cream	1.00
Asparagus Vinaigrette	1.00

CHINESE DISHES

CHINESE PEPPER STEAK with Fresh Mushrooms	2.75
SUB GUM CHOW MEIN	2.50
SHRIMP CHOP SUEY	2.25
CHICKEN FRIED RICE	1.75

From the BROILER

(2) BROILED SPRING LAMB CHOPS ON TOAST	2.25
COMBINATION MIXED GRILL (Lamb Chop, Tomatoes, Sausage, Mushrooms, Kidney, Bacon, French Fried Potatoes)	2.25
SIRLOIN STEAK A LA MINUTE	3.00
SIRLOIN STEAK	3.75
FILET MIGNON with Fresh Mushrooms	4.00

CHICKEN DISHES

CHICKEN LIVER SAUTE in Butter on Toast	2.00
CREAMED CHICKEN HASH on Toast	2.25
CURRY OF CHICKEN with Rice and Raisins, Chutney Sauce	2.75
BREAST OF CHICKEN WITH VIRGINIA HAM AND MUSHROOMS, Cream Sauce, Under Glass	3.50

HOT SANDWICHES

FRIED EGGS with Bacon or Ham, Country Style	1.10
WESTERN	1.35
BROILED VIRGINIA HAM	1.50
DEVILED SMITHFIELD HAM AND SWISS CHEESE (Toasted)	1.35
REVIEW (Lettuce, Chicken, Bacon, Tomato, Mayonnaise, Toasted with Cheese)	1.60
MELTED CHEESE AND BACON	1.35

COLD SANDWICHES

CORNED BEEF 1.00	ROAST BEEF 1.50
CHICKEN 1.35	SMOKED BEEF TONGUE 1.10
SWISS CHEESE	1.10
TOMATO, LETTUCE AND SLICED EGGS	1.10

COLD DISHES

CHEF'S SPECIAL (Mixed Green Salad, Julienne of Chicken, Ham and Tongue, Special Dressing)	1.75
Crab Flake or Shrimp Salad	1.85
Smoked Beef Tongue	1.85
Half Lobster, Mayonnaise Dressing	2.00
Lobster Salad with Egg	3.00
Steak Tartare 2.75	Prime Ribs of Beef 1.85
Assorted Cold Cuts and Potato Salad	2.25

SHELL FISH

Crab Flakes au Gratin	2.00
Lobster a la Newburg	3.25
Broiled Lobster (According to Size)	

RAREBITS

Welsh Rarebit	1.60
Golden Buck	1.60
Long Island Rarebit	1.60
Scotch Woodcock	1.60

cheese

Any Cheese (per portion)	60
Philadelphia Cream Cheese with Jelly	60
with Jar of Bar-le-Duc	90
(Toasted Crackers Included)	

DESSERTS

Fresh Apple Pie	50	A LA
Fruit Pie in Season	50	MODE 75
Cocoanut Custard Pie	50	
Cherry Jubilee	1.50	
Crepes Suzette	2.25	
Vanilla, Chocolate or Butter Pecan Ice Cream	50	
Raspberry Sherbet	50	
Ice Cream Cake, Strawberry Sauce	50	

coffee, tea, etc.

Demi-tasse	30
Coffee with Cream	45
Lipton's Tea, Cream or Lemon	45
Iced Tea or Coffee	55
Individual Bottle Milk	50

BASKET OF BREAD AND ROLLS
WITH BUTTER (per person) 25.

PAY WAITER ONLY
IF CHECK PRESENTED IS
TOTALED IN BLUE

GINS

Booth's House of Lords (Imported).....	75
Gordon London Dry	75
Seagram's Ancient Bottle	75
Coates Plymouth (Imported)	75
Holland Geneva Gin	75

APPLEJACKS

Laird's	75
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BEER and ALE

Pabst Blue Ribbon	75
Pabst Blue Ribbon Ale	75
Budweiser	75
Ballantine's Beer or Ale	75
Bass' Ale	80
(split)	45
Guinness' Stout	80
Carlsberg (Denmark)	80
Carta Blanca (Mexico)	80

FEATURING Brandies

	pony	dr'k
Remy Martin (12 years old)	85	1.00
Monnet (15 years old)	85	1.00
Hines 5-Star Brandy	85	1.00
Marie Brizard 3-Star	85	1.00
Bisquit Dubouche 3-Star	85	1.00
Martell 3-Star	85	1.00
Justerini & Brooks	85	1.00
Remy Martin V. S. O. P.	1.10	1.25
Pascal V. S. O. P. (20 years)	1.10	1.25
Bisquit Dubouche Grand Fin Tricolore	1.75	2.00

RUMS

Ron Roamer	75
Bacardi	85
Myer's Jamaica Rum	85
Daiquiri	75
Ron Rico	75
Booker's Demerara	75
Burke's Jamaica Rum	75

MINERAL WATERS and GINGER ALE

	split	pint
Coca Cola	50	
Saratoga Vichy	30	50
White Rock	30	50
Canada Dry Ginger Ale.....	30	40
7 Up	30	
Kalak Water	50	
Poland Water		50
Celestin Vichy	40	70
Schwepe's Indian Quinine	35	60
C. and C. Ginger Ale.....	30	50

Two Exclusive and Popular Importations

BUCKINGHAM Royal Vat 10 Year's Old

It's What's UNDER the Cork
That Counts.



86 Proof

"TONIKA" Liqueur

Finland's
Favorite
Liqueur

"TONIKA" LIQUEUR owes its incomparable flavour to the rare herbs and berries grown and ripened in the Arctic regions of northern Finland. Long a favorite in that sturdy little nation. As an after-dinner liqueur, or a base for a new taste in cocktails, it holds out a promise of a brilliant future to those who feature and promote it first.



SCHEDULE OF PRICES (Per Person)

(PRICES ACCORDING TO LOCATION)

6:30 Until 9:30 P. M.—DINNER FOOD MINIMUM (Sunday to Friday \$1.00 and \$2.50) Saturday and Holiday Eves \$2.00 and \$3.00
9:30 P. M. TO 3 A. M.—MINIMUM CHARGE (Sunday to Friday \$1.00 and \$2.50) Saturday and Holiday Eves \$2.00 and \$3.00

WE ARE COMPELLED BY U. S. REVENUE ACT TO COLLECT 4 Per Cent TAX
ALSO 3 Per Cent CITY SALES TAX

No. 2 - H.

SPECIAL FACILITIES

BANQUETS and FUNCTIONS

OF EVERY DESCRIPTION. FOR MENUS AND ARRANGEMENTS APPLY TO MAITRE D'HOTEL OR BANQUET MANAGER.

NOT RESPONSIBLE FOR ARTICLES UNLESS CHECKED