

THE HOTEL STRAYER
DINNER

To Hayden

Best of luck always -

Mumie

Houston

Cocktail Suggestions

LATIN MANHATTAN (Rum and Sweet Vermouth).....	48
DRY MARTINI (Gin and Dry Vermouth).....	43
DAIQUIRI (Rum, Lime Juice and Sugar).....	53
SIDE CAR (Brandy, Cointreau and Lemon Juice).....	63

APPETIZERS

Little Neck Clams (7) 50;	Cherrystone Clams (6) 60;
with Sauce..... 60	with Sauce..... 70
The Chef's Cooked Antipasto 60	Marinated Herring..... 60
Smoked Salmon..... 65	Fresh Fruit Supreme..... 55
Shrimp Cocktail..... 65	Crab Flake Cocktail..... 65

SOUPS

Cream of Chicken Brunoise..... 40	Beef Consomme Merrille..... 35
Hot or Cold Clam Broth..... 40	Hot or Cold Essence of Tomato 40
Jellied Beef Consomme..... 40	Cold Creme Vichyssoise..... 40

Cold Buffet

Boiled Salmon with Sliced Egg, Tomato Salad.....	1.40
Smoked Beef Tongue with Cooked Fresh Vegetable Salad.....	1.20
Sliced Breast of Chicken and Virginia Ham, Vegetable Salad, Wine Jelly.....	1.75
Lobster Salad.....	1.85
Marinated Herring in Sour Cream, Cole Slaw.....	75

SALADS

Statler Fruit Salad Bowl with Cream Dressing.....	80
The Chef's Special Green Salad.....	65
MAURICE SALAD BOWL: Shredded Lettuce, Julienne Chicken and Ham and Pickles Tossed with Special Dressing.....	95
SPECIAL SALAD BOWL: A Julienne Salad of Mixed Greens Tossed with Swiss Cheese, Tomatoes and Chicken, French Dressing.....	85

FRESH VEGETABLES

New Peas..... 60	String Beans..... 60
Tomatoes..... 50	Corn off the Cob..... 60
Spinach..... 35	Buttered Beets..... 40
Lima Beans.....	50

ROOM SERVICE CHARGE, FIVE CENTS PER PORTION

THE MANAGEMENT of this hotel assures its patrons that all foods served here are bought from RECOGNIZED, REPUTABLE SOURCES at ceiling prices. We are opposed to Black Markets and do not propose to deal with them.

DINNER

August 2, 1944

APPETIZERS AND SOUPS

Cooked Antipasto (Club Portion).....	30	Cranberry Juice (Small).....	20
Shrimp Cocktail (Small).....	35	Marinated Herring (Club Portion).....	30
Smoked Salmon.....	35	Fresh Fruit Cup.....	35
Crab Flake Cocktail (Small).....	35	Tomato Juice (Small).....	20
Soup du Jour (Cup).....	20	(Large).....	30
		Jellied Beef Bouillon.....	40

Starred (★) Items are Ready to Serve

★VEAL CHOP SAUTE, PROVENCALE	
Parslied Potato.....	1.50
★ROAST NATIVE DUCKLING	
Dressing, Apple Sauce, New String Beans, Mashed Potatoes.....	1.70
★AN OMELETTE WITH FRESH MUSHROOMS and Bacon Slices.....	1.35
★COLD ROAST TENDERLOIN OF BEEF	
San Diego Salad.....	1.70
★NOISETTES OF LAMB (2) SAUTE A L'ESTRAGON	
New Peas, Potatoes.....	1.70
★BROILED FILET OF SOLE	
Parsley Butter, New String Beans, Mashed Potatoes.....	1.35
★SPRING CHICKEN (HALF) SAUTE	
with Mushrooms, Baked Zucchini, Oven Roast Potatoes.....	1.70
★CREAMED LOBSTER NEWBURG	
with Baked White Rice.....	2.25
SHRIMPS SAUTE MEUNIERE	
New Green Peas, Minute Potatoes O'Brien.....	1.70
BROILED LIVE LOBSTER WITH FRENCH FRIED POTATOES	
Chicken.....	1.65
Medium.....	3.50

All prices listed are our ceiling prices unless otherwise indicated, in which case they are below ceiling prices. By OPA regulation, our ceilings are our highest prices from April 4 to April 10, 1943. Records of these prices are available for your inspection.

ROOM SERVICE CHARGE, FIVE CENTS PER PORTION

Dinner Wines

SAUTERNE (American).....	Half Bottle 81	Bottle.....	1.51
HAUT SAUTERNE (American).....	86		1.61
STILL BURGUNDY (American).....			1.51
BURGUNDY (American).....			1.51

FRUITS

Fresh Stewed Fruits.....	30	Oranges Delmonico.....	30
Chilled Melon.....	40	Fresh Fruit Compote.....	40
Sliced Peaches with Cream.....	40	Berries in Season.....	40

DESSERTS

Floating Island, Custard Sauce.....	30	Blueberry Pie.....	25
Iceberg Layer Cake.....	25	Peach Pie.....	25
Rice Pudding.....	25	Apple Pie.....	25
Brownie (1).....	15	Macaroons.....	30
Cup Custard.....	25		

ICE CREAMS

Vanilla or Chocolate Ice Cream.....	35	Lemon or Raspberry Ice.....	35
Coffee Ice Cream.....	35	Creme de Menthe Sherbet.....	40
Coffee Parfait.....	40	Rum Sherbet.....	40
Frozen Pudding, Rum Sauce.....	40	Ice Cream Pie, Peach Sauce.....	40
Fresh Crushed Peach Ice Cream.....	35		

CHEESE

Camembert.....	40	Wheelbarrow Cheese.....	35
Liederkrantz.....	45	Cream Cheese.....	35; with Jelly 50

BEVERAGES

Demi-Tasse.....	15	Sanka.....	35
Tea (Pot).....	25	Instant Postum.....	25
Coffee.....	Cup 15; Pot 25		

Rolls and Butter, 15 cents per Person

D. B. STANBRO, Manager

NOTICE

Under the provisions of the Federal Excise Tax Law, effective July 1, 1944, a cabaret tax of 20% must be added to the amount of each check in this Dining Room during Dinner and Supper when entertainment, singing or dancing is provided.

THE MANAGEMENT

EFFECTIVE AT 7 P. M.

Thursday, April 3, 1944

(MASS. OLD AGE TAX 5%)



THE TERRACE ROOM of HOTEL STATLER in BOSTON

