The Hotel Statler

Dinner

To Hayden

Best of luck always.

Johnny Johnston
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 50
with Sauce 70
The Chef’s Cooked Antipasto 60; Marinated Herring 60
Smoked Salmon 65; Fueh Fruit Supreme 55
Shrimp Cocktail 65; Crab Cocktail (Small) 65

SOUPS
Cream of Chicken Brulnoise 40; Beef Consomme Mireille 35
Hot or Cold Clam Broth 40; Hot or Cold Essence of Tomato 40
Jellied Beef Consomme 49; 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.

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

★VEAL CHOP SAUCE, PROVENCALE
Parboiled 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

★NOISTEES OF LAMB (2) SAUCE 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 NEWBURGH
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

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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, 1944. Records of these prices are available for your inspection.

ROOM SERVICE CHARGE, FIVE CENTS PER PORTION

FRUITS
Fresh Stewed Fruits 30
Chilled Melon 40
Sliced Peaches with Cream 40
Berries in Season 40

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

ICE CREAMS
Vanilla or Chocolate Ice Cream 35
Lemon or Raspberry Ice 35
Coffee Ice Cream 35
Coffee Parfait 40
Rum Sherbet 40
Frozen Pudding, Rum Sauce 40
Fresh Crushed Peach Ice Cream 35

CHEESE
Camembert 40
Liederkranz 45
Wheeler Cheese... 35
Cream Cheese... 35; with Jelly 50

BEVERAGES
Demi-Tasse 15
Tea (Pot) 25
Coffee 25

Rolls and Butter, 15 cents per Person

NOTICE
Under the provisions of the Federal Excise Tax Law, effective July 1, 1944, a cabaret tax of 29% 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

The Terrace Room of Hotel Statler in Boston