



The Roosevelt Hotel

# Blue Room

THE DRINK OF TODAY

**Bayou Swizzle**

**95c**

## Dinner DeLuxe

Served from 6 to 9 p. m.  
Entrees denote price of dinner  
SUNDAY NOVEMBER 1, 1942

Chilled Tomato Juice  
Shrimp Remoulade

Pineapple Juice  
Half Grapefruit Printaniere

Canape Marie Louise  
Oysters on Half Shell (4)

Mixed Olives

Celery Heart

Jellied Consomme

Cream of Barley Saxonne

Consomme Parisienne

### Entrees:

#### POMPANO PAPILOTE, SOUFFLE POTATOES 2.35

Fried Hearts of Sweetbreads with Asparagus Tips, Supreme Sauce 1.75

#### ROAST YOUNG TOM TURKEY WITH DRESSING, CRANBERRY SAUCE 2.35

Charcoal Broiled Sirloin Steak, Marchand de Vin 2.95

Unjointed Half Fresh Spring Chicken with Spaghetti, Caruso 2.25

Fresh Vegetable Dinner Plate with Poached Egg 1.65

Planked English Lamb Loin Chop, Club Style 2.25

Fried Fresh Jumbo Frog Legs, Tartar Sauce 2.30

Roast Ribs of Prime Beef, Own Gravy 2.35

Broiled Filet of Lake Trout, Mirabeau 1.85

Minced Beef in Skillet a la Deutsch 2.30

#### TODAYS SPECIAL ENTREE

Baked Stuffed Half Florida  
Lobster in Shell,  
Delmonico

Served on your dinner  
2.40

Glazed Carrots

Peas a la Francaise

Smothered String Beans

Rissolle, Au Gratin or Boiled Potatoes

Candied Yams

Chef's Salad or Royale Salad, Chiffonnade Dressing

Strawberry Ice Cream

Roosevelt Cream Pie

Mince Meat Pie

Pistachio Ice Cream

Chocolate Layer Cake

Crushed Pineapple Pecan Sundae

Choice of Sherbet or Ice Cream

Fresh Fruits

Assorted Rolls, Melba Toast, Corn Sticks, Muffins, Ry-Krisp

Coffee, Tea or Milk

#### CREPE SUZETTE

Served on your dinner  
75c Extra

## Roosevelt Specialties

Prepared to Your Order  
Served on Your Dinner 50c Extra

#### TRY A

VICTORY CORDIAL  
After Your Dinner **65c**

#### Fruits of the Bayou, Mariniere:

Another creation of the Roosevelt Hotel Kitchens which is the choicest inhabitants of the bayou waters. A "must" on your list of famous New Orleans Foods.

1.65

#### Chicken Casserole, New Orleans:

Unjointed chicken saute in olive oil with green onions, sliced mushrooms and diced celery with large Bayou Cook Oysters, sauce made with white wine and chicken veloute.

1.70

Minimum Charge: 1.50 Per Person - Federal, State and City Taxes To Be Added

