THE DRINK OF TODAY
Bayou Swizzle
95¢

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
Canapé Marie Louise
Oysters on Half Shell (4)

Mixed Olives
Celery Heart
Jellied Consomme
Cream of Barley Saxonne
Consomme Parisienne

ENTREES:

POMPANO PAPILLOTTE, 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, Tarter Sauce 2.30
Roast Ribs of Prime Beef, Oven Gravy 2.35
Broiled Filet of Lake Trout, Mirabeau 1.85
Minced Beef in Skillet a la Deutsch 2.30

Glazed Carrots
Rissole, Au Gratin or Boiled Potatoes
Peas a la Francaise
Smothered String Beans
Candied Yams

Chef’s Salad or Royal Salad, Chiffonade Dressing

Strawberry Ice Cream
Roosevelt Cream Pie
Choice of Sherbet or Ice Cream

Pistachio Ice Cream
Chocolate Layer Cake
Crushed Pineapple Pecan Sundae

Minced Meat Pie
Fresh Fruits

Assorted Rolls, Melba Toast, Corn Sticks, Muffins, Ry-Krisp
Coffee, Tea or Milk

CREPE SUZETTE
Served on your dinner
75¢ Extra

ROOSEVELT SPECIALTIES
Prepared to Your Order
Served on Your Dinner 50¢ Extra

Fruits of the Bayou, Marinier:
Another creation of the Roosevelt Hotel Kitchens which is the
craved inhabitant of the bayou waters. A “must”
on your list of famed New Orleans Foods.

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.

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