You are seated ... Comfortably, we
Hope ... in the Most Fabulous roast
toast beef restaurant in Manhattan.

England has come ... in its Heartiest,
Beekeeper fashion ... to Madison Avenue
in the Shape of the

Roosevelt Rib Room

Here you are our Guest in the ageless
& graceful Tradition of the
Hospitable Beeskeeper ...

Wine and Dine Heartily &
Leisurely. Our roast beef is meant
to be Savored and Enjoyed.

The Wine Cart Selection is Choice ... either imported or American. All imports
are priced Equaly ... as are the domestics.

As our Guest you may want another
slice of Roast Beef. Savory Sweet
or Coffee. It is yours with our
Pleasure and our Compliments.

Here, then, in the Roosevelt Rib Room.
Wipe Away from Today ... back to a
Yesterday of Truly Gracious Diction.
You are seated... Comfortably, we Hope... in the Most Fabulous roast beef restaurant in Manhattan.

England has come... in its Heartiest, Beefeater fashion... to Madison Avenue in the Shape of the

Roosevelt Rib Room

Here you are our Guest in the ageless & graceful Tradition of the Hospitable Innkeeper...

Wine and Dine Heartily, & Leisurely. Our roast beef is meant to be Savored and Enjoyed.

The Wine Cart Selection is Choice... either imported or American. All imports are priced Equally... as are the domestics.

As our Guest you may want another slice of Roast Beef, Savory Sweet or Coffee. It is yours with our Pleasure and our Compliments.

Here, then, in the Roosevelt Rib Room, Slip Away from Today... back to a Yesterday of Truly Gracious Dining.
Beef at its... Very, Very Best

Excellent Beef, for peak of enjoyment, is Hard to Come By, roast and serve.

These are Our standards:

THE RIB... we search out the Finest of Blue Ribbon beef. We judge the Quality of the breed, the manner of feeding and fattening... as well as indications of Perfection in the firmness of the meat, its texture, its color and the presence of flecks of white fat in the red lean.

THE AGING... correctly done produces the ultimate in Flavor and Tenderness.

THE ROASTING... Because preferences differ widely, to produce a roast of beef meeting all requests is truly an Art. Here the roasts come from our Great Ovens with all the fragrant, Natural Essences sealed in.

THE CARVING... must be Deft—and “short the time between platter and plate”... thus our roasts are Carved to your Individual Order, in your own view, and served Piping Hot, steaming with tantalizing Aroma and coursing with Rich, red, Meaty juices.

THE PORTIONS... must be Hearty and Happily Generous... in keeping with the Innkeeper’s desire to Please his Guest.

A Superb Cocktail First

[ With Special Roosevelt Rib Room Cheese and Crackers ]

Beefeater’s Martini de Luxe 1.00

[ Imported Beefeater’s Gin served in a generous decanter ]

Manhattan 85 Old Fashioned 90

Highballs and On-The-Rocks 1.00

[ Or your choice, certainly, upon request ]

... The Appetizer, Please

A Filet of Norwegian Marinated Herring 85
Slices of Fresh Fruit Chilled 85
Fresh Shrimps 1.40
Cherrystone Clams 1.00
Blue Point Oysters 1.25

and Soups...

Brown Crock Onion Soup Gregoire au Crouton 60
Rich. Hearty Beef Vegetable Croute Au Pot 60
...And Now

A Pleasing Wine Will Add To Your Dining Pleasure

Carved to your Individual Liking... rare, medium-rare, medium, well-done—regular or light cut—served in Its Own Juice...

**Roast Rib of Prime Prize Beef**  4.95

A veritable Beefeater’s Bonanza... a Giant slice of very, very tender and Succulent Roast Beef—Rib and All...

**Gormand Adam Rib Cut**  5.45

---

**On Fridays**

Deep Blue Sea Swordfish Steak... served with Pommes Frites... and Salad Bowl Stratford.

VINS:

Chablis
Rhine
Moselle
Pouilly-Fuisse

**To Both these Epicurean Repasts Ye Innkeeper Adds...**

Baked Potato Sonesta—a tasty Idaho in foil. Topped with minced chives and sour cream... with Yorkshire Pudding.

Salad Bowl Stratford—fresh Greens, tossed to order and Garnished with our special Roosevelt Rib Room Dressing.

---

From the Grill... Sirloin Steak de Luxe... grilled over embers to luscious perfection and supreme flavor... served with Baked Potato Sonesta and Salad Bowl Stratford.

**Relishes and Sauces from The Copper Tray**

Major Grey’s Chutney  Overland Mustard with Horseradish
Brand’s A-1 Sauce  Escoffier Sauce Robert
Harvey’s Sauce  Overland Mustard Tang
Escoffier Sauce Diable  H. P. Sauce
Lea & Perrins Worcestershire Sauce

---

Choice American Wines... Imports

The Wine Cart will call...

Roosevelt Rib Room
...the Crowning Touch

A Colorful Variety of small French Pastries 60

Old Fashioned New England Hot Apple Pie...spiced with brown cinnamon and served with rich, aged Wisconsin Cheddar Cheese 60

Bombe Sherbert...a chef d’oeuvre...delicate zestful combination of cool, cool water ices 60

Assorted French Ice Cream 60

Fruit Basket...choice hand-picked, orchard fresh 60

Custom Blend Tea or Coffee 40

VINS:
Champagnes

LIQUEURS:
Benedictine & Brandy D.O.M.
Grand Marnier
Drambuie
Cream de Menthe, White or Green
Courvoisier V.S.
Martell 3 Star
Hennessy 3 Star
Remy Martin V.S.E.P.

And Finally...

with a low bow from our friend the Beefeater...

WE BID YE...EAT!
Heartily & Handsomely and Return Very Soon!

HOTEL ROOSEVELT
Madison Avenue • 45th to 46th Streets
New York City 17, New York

[We bid you, too, take this memento menu with you]