

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,
Flip Away from Today . . . back to a
Yesterday of Truly Gracious Dining.





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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 Inn-keeper'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.

Broiled Maine Lobster... Drawn Sweet Butter... Pommes Frites... and Salad Bowl Stratford.

VINS:

Chablis

Rhine

Moselle

Pouilly-Fuisse

The Wine Cart will call...

...] Roosevelt



A Burgundy • A Bordeaux • A Champagne

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 Horse Radish
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

Rib Room [c...



...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]

