

You are seated ... Commontably, we Hope ... in the Mesh Fabulous roust beef restaurant in Manhattan.

England has come . . in its Montiest, Beefester fushion . . . to Mudison Avenue in the Shape of the

#### Roosevelt Rib Room

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

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

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

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

The Away from Today ... back to a besterday of Truly Gracious Distage





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:

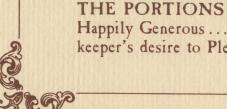
THE RIB...we search out the Finest of Blue Ribbon beef. We judge the Quality of the breed, the manner of feeding and fattening ... as well as indications of Perfection in the firmness of the meat, its texture, its color and the presence of flecks of white fat in the red lean.

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

#### On Fridays

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

Chablis

VINS:

Rhine

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

Moselle

Pouilly - Fuisse

The Wine Cart will call ...





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 Crey's Chutney Overland Mustard with Horse Radish Escoffier Sauce Robert Brand's A-1 Sauce Overland Mustard Tang Harvey's Sauce Escoffier Sauce Diable H. P. Sauce Lea & Perrins Worcestershire Sauce

Choice American Wines... Imports

Roosevelt Rib Room &







## ... the Crowning Touch

A Colorful Variety of small French Pastries

VINS:

Champagnes

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

LIQUEURS:

Benedictine & Brandy D. O. M.

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

Grand Marnier

Drambuie

Cream de Menthe. White or Green

Courvoisier V. S.

Assorted French Ice Cream 60

Martell 3 Star

Fruit Basket ... choice hand-

Hennessy 3 Star

picked, orchard fresh

Remy Martin V. S. E. P.

Custom Blend Tea or Coffee 40



# 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



