

The Stacy-Trent

Trenton, New Jersey

A LA CARTE

SERVICE PER PERSON

OYSTERS, CLAMS, COCKTAILS, Etc.

Bluepoints 45
Cherrystones 40
Clam Juice Cocktail 25
Chincoteague 45
Tomato Juice Cocktail 20
Shrimp Cocktail 50
Clam Stew with Cream 65, Full Cream 75
Little Necks 40
Crab Flake Cocktail 50
New Jersey 45
Lobster Cocktail 75
Sauerkraut Juice 20

RELISHES

Celery and Olives 35
Canape of Caviar 80
Grapefruit Supreme 50
Celery 25
Fruit Cocktail 30
Hors d'Oeuvres Variety 90
Stuffed Celery 40
Queen Olives 20
Ripe Olives 25
Stuffed Olives 25
Sardines in Oil (can) 60
Antipasto 40
Smoked Salmon 60
Bismark Herring 40

SOUPS

Chicken Broth with Rice 15-20
Onion au Gratin with Parmesan Cheese Crusts 25
Consomme in Cup 15-20
Puree Peas au Croutons 15-20
Chicken Okra 15-20
Puree of Tomato 15-20

FISH

Fried Scallops with Bacon 85
Whole Broiled Live Lobster, according to size 1.50-1.75
Half Lobster Thermidor 1.25
Broiled Salmon Steak, Nicoise, Olives, Anchovies and Tomatoes 85
Deviled Crabs (2) 90
Broiled Mackerel 75
Crab Meat au Gratin 90
Baked Halibut Steak, Duglere, Fresh Tomato, White Wine Sauce 80
Fried Filet of Sole, Tartare Sauce 75

EGGS, OMELETTES, Etc.

Boiled 30
Scrambled with Bacon or Ham 65
OMELETTES: Plain 45, with Ham or Bacon 65
Fried 30
Shirred 35
Ham and Eggs, Country Style 65
Spanish 60
Jelly 50
Poached on Toast 35
Savoury 65
Scrambled, Plain 35
Shirred Eggs with Sausage 65
Candied, Marmalade 65

STEAKS, CHOPS, Etc.

Single Sirloin 1.75
Steak Minute with Potatoes O'Brien 1.50
Lamb Chops 2, 1.10
Mixed Grill 1.00
Sirloin for 2, 3.40
Tenderloin for 1, 1.75
Veal Chop 65
Calf's Liver 85, with Bacon 95
Planking for Steak 75c extra
Sirloin for 3, 5.00
Tenderloin for 2, 3.50
Cutlet 80

CHAFING DISH SPECIALS

Lobster Newburg 1.60
Chicken a la King 1.20
Shrimp Newburg 80
Minced Sweetbreads, Stacy Trent 1.35
Crab Meat with Mushrooms or Newburg 1.10
Lobster and Sweetbread, Melba Toast 1.35

GARNITURES and SAUCES

Fresh Mushrooms 40
Smothered Onions 20
Boquetiere 60
Bearnaise 35
Stanley 35
Bordelaise 35
Creole 35

POULTRY and GAME

Half Broiled Fresh Killed Chicken 1.20
Breast of Chicken under Bell, Asparagus Tips 1.75
Breast of Milk Fed Chicken, Virginia 1.60
Milk Fed Chicken for 2, 2.50

COLD MEATS

Assorted Cuts 90, with Chicken 1.00
Ox Tongue 65
Corned Beef 65
Sugar Cured Ham 70
Sliced Chicken 90, all White Meat 1.00
Potato Salad served with all Cold Meats
Spring Lamb 65
Virginia Ham 90
Roast Beef 1.00
Virginia Ham and Chicken 1.25
Salami 65

SANDWICHES

Hot Turkey Sandwich, Cranberry Sauce 85
Ham 25
Tunafish Salad 30
Western Egg 35
Lettuce, Tomato and Bacon 35
Sharp Cheese 25
Roast Beef cold, 60; Hot 85
Ham and Egg 40
Chicken Salad 45
Chicken 50
Fried Egg 25
Hot Chicken 75
Ham and Cheese Combination 35
Club 80
Fried Ham 35
Special Steak Sandwich 1.10
Swiss Cheese 30
Sardine 35
Corned Beef 35

FRESH VEGETABLES

Fresh Vegetable Platter with Poached Egg 85
Fried Egg Plant 25
Potatoes: French Fried 20
Hashed Brown 20
Cauliflower 25
Spinach 25
Julienne or O'Brien 20
Au Gratin 20
Peas 25
Asparagus 40, Hollandaise or Vinaigrette 60
Lyonnaise 20
Beets 25
Lima or String Beans 25
Idaho Baked 25
Hashed in Cream 25

SALADS

Prosperity 55
Hearts of Lettuce or Romaine 35
Shrimp 70
Pineapple and Cream Cheese 45
Cucumbers 30
Combination 35
Chef's Salad 65
Chiffonade 45
Cole Slaw 20
Fruit 60
Crabflake 70
Chicken 85
Lettuce and Tomato 35
Tomato Stuffed with Chicken Salad 70
Salad Dressings:---Roquefort 10, Thousand Island 10
Lobster 1.00
Waldorf 60
Lettuce and Grapefruit 50
Fresh Vegetable 70

DESSERT and ICE CREAMS

Apple Pie 20
Pie a la Mode 35
Coupe St. Jacque 40
Meringue Glace 40
Peach or Apricot Melba 40
Cup Custard 20
Fruit Tartlet 20
Chocolate, Coffee, Strawberry, Fresh Peach Ice Cream 20
Coupe aux Marrons 40
Rice Pudding 20
Macaroons 20
French Pastry 20
Assorted Cakes 20
Stacy-Trent Parfait 30
Pound or Fruit Cake 20
French Vanilla 30
Fruit Sherbet 20
Baked Alaska 75

FRUITS

Half Grape Fruit 20
Stewed Prunes 20, with Cream 25
Honey Dew Melon 30
Sunkist Orange 20; Juice 20; Sliced 20
Stewed Apricots 20
Fruits in Season
Sliced Banana with Cream 25
Stewed Peaches 20
Assorted Stewed Fruits 25

CHEESE with CRACKERS

American 20
Philadelphia Cream 25
Switzerland 30
Camembert 30
Swiss Gruyere 25
Sharp 20
Roquefort 30

COFFEE, TEA, Etc.

Small Pot Tea or Coffee with Cream 20
Sanka 20
Demi Tasse 15
Cocoa or Chocolate with Whipped Cream 20
Special Milk, bottle 15
Buttermilk 15
Instant Postum 20
Half and Half with Crackers 30

Room Service 5c additional on each Item

Room Service

BEVERAGES

| IMPORTED BEERS, ALES, ETC. | | | Qts. | Pts. | Spts. |
|---------------------------------------|-------|-------|--|-----------|---------------------|
| | Nips | Pts. | | | |
| Pilsner (Imported) | | .35 | Clicquot Club | .60 | .35 |
| Hofbrau (Imported) | | .35 | Billy Baxter Club Soda | | .35 |
| Bass Ale | .40 | .60 | Schweppes Soda | | .35 |
| Alsopps Ale | | .40 | Apollinaris | .65 | .40 .25 |
| Guinness Stout | .40 | .60 | Celestine Vichy | .75 | .40 |
| Burkes Ale | | .35 | Perrier | | .40 .25 |
| DOMESTIC ALE AND BEER (Per Bottle) | | | Poland...Half Gallon | .80 .50 | .30 |
| Budweiser | | .25 | Saratoga Vichy | .60 | .35 |
| Pabst's Blue Ribbon | | .25 | Syphons: Vichy, Seltzer or Carbonic | .50 | |
| Schlitz | | .25 | White Rock | .60 | .35 .25 |
| Trenton Old Stock | | .20 | Canada Dry Sparkling Water | .50 | .35 .20 |
| Piel's | | .20 | APERIENTS | | |
| Ballintines | | .20 | Apenta | .35 | Pluto .35 |
| DRAUGHT BEER IN TANKARDS | | | Red Raven | | .35 |
| | Small | Large | MISCELLANEOUS | | |
| Blue Ribbon | .40 | .75 | Coca Cola | | .15 |
| Trenton Old Stock (Light) | .40 | .75 | Egg Nog | .30 | Lemon & Seltzer .15 |
| Schaefer | .40 | .75 | Fer-mil-lac | .25 | Milk Shake .25 |
| MINERAL WATERS | | | Lemonade | .30 | Orangeade .30 |
| | Qts. | Pts. | Orange Juice | Pint 1.00 | Quart 2.00 |
| Canada Dry Ginger Ale | .60 | .35 | | | |
| Canada Dry Sparkling Lime | | .35 | | | |
| C. & C. Ginger Ale (Imperial Dry) | .60 | .35 | | | |

SEE WINE CARD FOR LIQUORS, ETC.