# A LA CARTE

**SERVICE PER PERSON**

## OYSTERS, CLAMS, COCKTAILS, Etc.
- Bluepoints 45
- Cherrystones 40
- Clam Juice Cocktail 25
- Chincoteague 45
- Tomato Juice Cocktail 20
- Little Necks 40
- Shrimp Cocktail 50
- Crab Flanke Cocktail 50
- Clam Stew with Cream 65, Full Cream 75
- New Jersey 45
- Lobster Cocktail 75
- Sauerkrout Juice 20

## RELISHES
- Celery and Olives 35
- Celery 25
- Stuffed Celery 40
- Queen Olives 20
- Ripe Olives 25
- Stuffed Olives 25
- Canape of Caviar 80
- Fruit Cocktail 30
- Canape of Anchovies 70
- Sardines in Oil (can) 60
- Antipasto 40
- Grapefruit Supreme 50
- Hors d’Oeuvres Variety 90
- Smoked Salmon 60
- Bismarck Herring 40

## SOUPS
- Chicken Broth with Rice 15-20
- Onion au Gratin with Parmesan Cheese Crusts 25
- Consonime in Cup 15-20
- Puree Peas au Crottouns 15-20
- Chicken Okra 15-20
- Puree of Tomato 15-20

## FISH
- Fried Scallops with Bacon 55
- Whole Broiled Live Lobster, according to size 1.50-1.75
- Broiled Mackerel 75
- Crab Meat au Gratin 90
- Half Lobster Thermidor 1.25
- Baked Halibut Steak, Duglire, Fresh Tomato, White Wine Sauce 80
- Broiled Salmon Steak, Nicoise, Olives, Anchovies and Tomatoes 85
- Fried Filet of Sole, Tartare Sauce 75

## EGGS, OMELETTES, Etc.
- Boiled 30
- Fried 30
- Scrambled with Bacon or Ham 65
- OMELETTES: Plain 46, with Ham or Bacon 65
- Spanish 60
- Jelly 50
- Savoury 65
- Deviled Crabs (2) 90
- Scrambled, Plain 35
- Ham and Eggs, Country Style 65
- Shirred Eggs with Sausage 65
- Shirred 35
- Poached on Toast 35
- Tendril for 2, 3.40
- Tendril for 1, 1.75
- Veal Chop 65
- Calf’s Liver 85, with Bacon 95
- Planking for Steak 75c extra

## CHAFING DISH SPECIALS
- Lobster Newburg 1.60
- Shrimp Newburg 80
- Crab Meat with Mushrooms or Newburg 1.10
- Chicken a la King 1.20
- Mined Sweetbreads, Stacy Trent 1.35
- Lobster and Sweetbread, Melba Toast 1.35

## GARNITURES and SAUCES
- Fresh Mushrooms 40
- Boquettine 60
- Bearnaise 35
- Stanley 35
- Bordelaise 25
- Creole 35

## POULTRY and GAME
- Half Broiled Fresh Killed Chicken 1.20
- Breast of Milk Fed Chicken, Virginia 1.60
- Milk Fed Chicken for 2, 2.50

## COLD MEATS
- Assorted Cuts 90, with Chicken 1.00
- Oyster Tongue 65
- Corned Beef 65
- Sugar Cured Ham 70
- Irish Ham 90
- Sliced Chicken, all White Meat 1.00
- Potato Salad served with all Cold Meats
- Hot Turkey Sandwich, Cranberry Sauce 85
- Sharp Cheese 25
- Virginia Ham 90
- Chicken 60
- Ham and Cheese Combination 35
- Ham and Cheese 35
- Club 60
- Swiss Cheese 30
- Fried Egg Plant 25
- Creamed Mushrooms 80
- Spinach 25
- Asparagus 40, Hollandaise or Vinaigrette 60
- Fried Egg 25
- Sardines 35
- Fried Ham 35
- Special Steak Sandwich 1.10
- Western Egg 35
- Chicken Salad 45
- Hot Chicken 75
- Corned Beef 35
- Lettuce, Tomato and Bacon 35

## FRESH VEGETABLES
- Fresh Vegetable Platter with Poached Egg 85
- Cauliflower 25
- Peas 25
- Beets 25
- Lima or String Beans 25
- Fried Egg Plant 25
- Creamed Mushrooms 80
- Spinach 25
- Asparagus 40, Hollandaise or Vinaigrette 60
- Potatoes: French Fried 20
- Julienne or O’Brien 20
- Au Gratin 20
- Lyonnais 20
- Idaho Baked 25
- Hased Brown 20
- Hased in Cream 25

## SALADS
- Prosperity 55
- Cucumbers 50
- Fruit 60
- Crabapple 70
- Chicken 85
- Lobster 1.00
- Waldorf 60
- Hearts of Lettuce or Romaine 25
- Combination 35
- Lettuce and Tomato 35
- Lettuce and Grapefruit 50
- Shrimp 70
- Chef’s Salad 65
- Chiffonade 45
- Tomato Stuffed with Chicken Salad 70
- Fresh Vegetable 70
- Pineapple and Cream Cheese 45
- Cole Slaw 20
- Salad Dressings: Roquefort 10, Thousand Island 10

## DESSERT and ICE CREAMS
- Peach or Apricot Melba 40
- Strawberry Tarts 30
- Cayser-Trent Parfait 30
- Apple Pie 20
- Cup Custard 20
- Rice Pudding 20
- French Pastry 20
- Pound or Fruit Cake 20
- Pie a la Mode 45
- Fruit Tartlet 20
- Macaroons 20
- Assorted Cakes 20
- French Vanilla 30
- Chocolate, Coffee, Strawberry, Fresh Peach Ice Cream 20
- Fruit Sherbet 20
- Meringue Glace 40
- Coupe aux Marrons 40
- Baked Alaska 75

## FRUITS
- Half Grape Fruit 20
- Sunkist Orange 20
- Juice 20
- Sliced 20
- Stewed Pears 20, with Cream 25
- Stewed Apricots 20
- Stewed Peaches 20
- Honey Dew Melon 30
- Baked Apple with Cream 25
- Fruits in Season 25
- Sliced Banana with Cream 25
- Assorted Fruits 25

## CHEESE with CRACKERS
- American 20
- Philadelphia Cream 25
- Camembert 30
- Swiss 30
- Swiss Gruyere 25
- Sharp 20
- Roquefort 30

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

*Room Service 5c additional on each Item*
# Room Service

## BEVERAGES

### IMPORTED BEERS, ALES, ETC.

<table>
<thead>
<tr>
<th>Beer Type</th>
<th>Nips</th>
<th>Pts</th>
<th>Spts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pilsner (Imported)</td>
<td></td>
<td>.35</td>
<td></td>
</tr>
<tr>
<td>Hoffbrau (Imported)</td>
<td></td>
<td>.35</td>
<td></td>
</tr>
<tr>
<td>Bass Ale</td>
<td>.40</td>
<td>.60</td>
<td></td>
</tr>
<tr>
<td>Alsopps Ale</td>
<td></td>
<td>.40</td>
<td></td>
</tr>
<tr>
<td>Guinness Stout</td>
<td>.40</td>
<td>.60</td>
<td></td>
</tr>
<tr>
<td>Burke’s Ale</td>
<td></td>
<td>.35</td>
<td></td>
</tr>
</tbody>
</table>

### DOMESTIC ALE AND BEER

(Per Bottle)

<table>
<thead>
<tr>
<th>Beer Type</th>
<th>Qty</th>
</tr>
</thead>
<tbody>
<tr>
<td>Budweiser</td>
<td>.25</td>
</tr>
<tr>
<td>Pabst’s Blue Ribbon</td>
<td>.25</td>
</tr>
<tr>
<td>Schlitz</td>
<td>.25</td>
</tr>
<tr>
<td>Trenton Old Stock</td>
<td>.20</td>
</tr>
<tr>
<td>Piel’s</td>
<td>.20</td>
</tr>
<tr>
<td>Ballintines</td>
<td>.20</td>
</tr>
</tbody>
</table>

### DRAUGHT BEER IN TANKARDS

<table>
<thead>
<tr>
<th>Beer Type</th>
<th>Qty</th>
<th>Pts</th>
<th>Spts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blue Ribbon</td>
<td>.40</td>
<td>.75</td>
<td></td>
</tr>
<tr>
<td>Trenton Old Stock (Light)</td>
<td>.40</td>
<td>.75</td>
<td></td>
</tr>
<tr>
<td>Schaefer</td>
<td>.40</td>
<td>.75</td>
<td></td>
</tr>
</tbody>
</table>

### MINERAL WATERS

<table>
<thead>
<tr>
<th>Water Type</th>
<th>Qty</th>
<th>Pts</th>
<th>Spts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canada Dry Ginger Ale</td>
<td>.60</td>
<td>.35</td>
<td></td>
</tr>
<tr>
<td>Canada Dry Sparkling Lime</td>
<td></td>
<td>.35</td>
<td></td>
</tr>
<tr>
<td>C. &amp; C. Ginger Ale (Imperial Dry)</td>
<td>.60</td>
<td>.35</td>
<td></td>
</tr>
</tbody>
</table>

### CLiquequot Club

- Qts: .60
- Pts: .35

### Billy Baxter Club Soda

- Qts: .35

### Schweppes Soda

- Qts: .35

### Apollinaris

- Qts: .65
- Pts: .40
- Spts: .25

### Celestine Vichy

- Qts: .75
- Pts: .40

### Perrier

- Qts: .40
- Pts: .25

### Poland 1/2 Gallon

- Qts: .80
- Pts: .50
- Spts: .30

### Saratoga Vichy

- Qts: .60
- Pts: .35

### Syphons: Vichy, Seltzer or Carbonic

- Qts: .50

### White Rock

- Qts: .60
- Pts: .35
- Spts: .25

### Canada Dry Sparkling Water

- Qts: .50
- Pts: .35
- Spts: .20

### APERIENTS

<table>
<thead>
<tr>
<th>Aperient</th>
<th>Qty</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apenta</td>
<td>.35</td>
</tr>
<tr>
<td>Pluto</td>
<td>.35</td>
</tr>
<tr>
<td>Red Raven</td>
<td>.35</td>
</tr>
</tbody>
</table>

### MISCELLANEOUS

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Qty</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coca Cola</td>
<td>.15</td>
</tr>
<tr>
<td>Egg Nog</td>
<td>.30</td>
</tr>
<tr>
<td>Lemon &amp; Seltzer</td>
<td>.15</td>
</tr>
<tr>
<td>Fer-mil-lac</td>
<td>.25</td>
</tr>
<tr>
<td>Milk Shake</td>
<td>.25</td>
</tr>
<tr>
<td>Lemonade</td>
<td>.30</td>
</tr>
<tr>
<td>Orangeade</td>
<td>.30</td>
</tr>
<tr>
<td>Orange Juice</td>
<td>Pint 1.00</td>
</tr>
</tbody>
</table>

SEE WINE CARD FOR LIQUORS, ETC.