



© STEEL ENGRAVED BY DR. JOSEPH GUTTMAN

A VIEW OF FORTY SECOND STREET IN 1855 AND TO-DAY

IN THE HEART OF NEW YORK

CENTURY ROOM

HOTEL COMMODORE

CENTURY



LUNCHEON

Served from 11:30 to 2:45 P. M.

The Entree Selected Determines
the Price of the Luncheon

Please do not request substitutions on table d'hote luncheon

YOU HELP SOMEONE

YOU KNOW — WHEN

YOU GIVE TO THE

U S O



SAVE!
and help
me conserve

Apple juice	Half grapefruit au sucre
Fruit cocktail	Tomato juice
Philadelphia pepper pot	Lamb broth with rice
	Jellied consomme

Fish and Entrees

(Choice of one vegetable or potato served with A la Carte orders)

	Complete Luncheon	A la Carte
Boiled fresh codfish with egg sauce85	.65
Grilled halibut steak, Shore style90	.70
Omelette with chicken livers80	.60
Casserole of egg noodles au gratin with Brookfield sausages65	.45
Beef tenderloin tidbits en casserole with mushroom sauce	1.10	.90
Broiled spareribs with Barbecue sauce90	.70
Broiled calf's sweetbread on toast95	.75
BAKED SPRING CHICKEN POT PIE WITH FLAKY CRUST, COMMODORE	1.15	.95
Mixed grill of fresh fruits and vegetables with rasher of bacon	1.00	.80

COLD SUGGESTIONS FROM THE BUFFET

Gaspé salmon with tomato and cucumber salad	1.00	.80
Chicken salad, Mayonnaise dressing, lettuce, sliced tomato and dill pickle	1.10	.90
Picnic Plate:—Salami, liverwurst and Bologna, with Boston bean salad95	.75
Golfer salad80	.60
Health Cottage cheese salad65	.45

FRESH VEGETABLES

(Choice of one vegetable or potato)

Grilled fresh tomato	Carrots and green peas
Parslied potato	Creamed potatoes

DESSERTS

Maple Boston cream pie	Sherry wine Jell-o	Black cherry compote
Chocolate éclair	Rice Pudding	Philadelphia vanilla ice cream
Water ice, any flavor	Vanilla, chocolate or coffee ice cream	
	American cheese and crackers	

Coffee	Only bottle of certified golden Guernsey milk served	Tea
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Mr. Leon Rodriguez in Charge

BUY U. S. War Bonds

Wednesday, July 1, 1942

Appetizers

Cherrystone clams40	Tomato, grapefruit or pineapple juice15
Cocktail sauce05	Vi-tang cocktail15
Scallions20	Commodore marinated herring50
Clam juice35		

Soups

Philadelphia pepper pot25	Lamb broth with rice25	Puree of split peas	
Chicken consomme30	Chicken okra double Creole30	Petite Marmite	
Beef consomme25	Mongole25	Puree of tomato	

Fish and Seafood Specialties (to order)

Fried soft shell crabs (2) with tartar sauce, Gaufrete potatoes85
Baked soft clams Casino with Saratoga potatoes	1.10
Rainbow brook trout saute, Belle Meuniere with Minute potatoes	1.30
Baked stuffed half lobster, Thermidor with Julienne potatoes	1.50
Fried deep sea scallops with tartar sauce and waffle potato	

Roast and Grill

Broiled spring lamb chop65	extra thick	1.00	Roast Vermont turkey with sage dressing and candied sweet potato	1.10
Calves liver and bacon	1.35	Broiled half spring chicken with apple sauce	1.35	Minute steak	2.00
Broiled sirloin steak	2.50	Sirloin steak	2.50	Filet mignon	2.00
Spring lamb steak fines herbes	1.50	Roast prime ribs of beef, mashed or boiled potato			

French fried, boiled or mashed potato served with order above (10c. extra)

Cold Meats

Assorted cold cuts 1.25	Half roast chicken, apple sauce	1.35	Sugar-cured ham		
Sliced breast of chicken	1.35	Prime ribs of beef	1.35	Virginia ham	
				Beef tongue	

Fresh Vegetables and Potatoes

Grilled fresh tomato25	Fresh asparagus Hollandaise85	French fried or Julienne	
Carrots and green peas25	Creamed spinach25	Saute	
Buttered new beets25			Mashed or boiled	
				Lyonnaise, hashed in cream or au gratin	

Salads

Fresh crab meat	1.45	Fresh vegetable, Mayonnaise50	Chicken, Mayonnaise	
Mixed greens40	Lettuce and tomato30	Alligator pear and orange	
Chef's salad60	Heart of lettuce or Romaine25		

Russian, Thousand Island or Roquefort dressing (15 additional)

Desserts

Maple Boston cream pie20	Whole brandied fresh pear or peach40	French or Danish pastry	
Strawberry Roly Poly20	Old Fashioned strawberry shortcake40	Fresh pear or peach in port wine	
Peach tart Chantilly20			Green apple pie .20 a la mode	
Sherry wine Jell-o20				

ALL DESSERTS AND BREADS SERVED ARE PREPARED IN OUR OWN BAKERIES.

Ice Cream and Ices

Roman punch45	French ice cream, any flavor40	Philadelphia vanilla ice cream	
Lallah Rookh45	Sherbet35	Raspberry, pineapple, orange or lemon ice	
		Strawberry ice cream45		

Fruits

Banana with cream30	Assorted stewed fruits65	Cultivated huckleberries with cream	
Stewed figs30	Grapefruit30	Stewed peaches	
Blackberries with cream45	Stewed rhubarb40	Fresh strawberries with cream	
		Fresh cherries30		

Cheese

Cream or American20	Swiss Gruyere or Edam35	Camembert	
Gorgonzola30	Bel Paese30	Roquefort	
Liederkrantz30	Swiss40		

Beverages

Iced tea25	Iced coffee25	Frosted chocolate	
Coffee (per pot)25	Tea (per pot)25	Kaffee Hag	
Coffee (Cup)10	Chocolate25	Ry Krisp	
Demi-Tasse15	Only certified golden Guernsey milk served (half pint)15	Bread and butter	

Our bread and rolls meet the requirements proposed by the

COMMITTEE ON FOOD and NUTRITION of the NATIONAL COUNCIL FOR ENRICHED WHITE BREAD

CENTURY



LUNCHEON

Served from 11:30 to 2:45 P. M.

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Apple juice	Half grapefruit au sucre
Fruit cocktail	Tomato juice
Philadelphia pepper pot	Lamb broth with rice
	Jellied consomme

Fish and Entrees

(Choice of one vegetable or potato served with A la Carte orders)

Complete A la
Luncheon Carte

Boiled fresh codfish with egg sauce85	.65
Grilled halibut steak, Shore style90	.70
Omelette with chicken livers80	.60
Casserole of egg noodles au gratin with Brookfield sausages65	.45
Beef tenderloin tidbits en casserole with mushroom sauce	1.10	.90
Broiled spareribs with Barbecue sauce90	.70
Broiled calf's sweetbread on toast95	.75
BAKED SPRING CHICKEN POT PIE WITH FLAKY CRUST, COMMODORE	1.15	.95
Mixed grill of fresh fruits and vegetables with rasher of bacon	1.00	.80

COLD SUGGESTIONS FROM THE BUFFET

Gaspe salmon with tomato and cucumber salad	1.00	.80
Chicken salad, Mayonnaise dressing, lettuce, sliced tomato and dill pickle	1.10	.90
Picnic Plate:—Salami, liverwurst and Bologna, with Boston bean salad95	.75
Golfer salad80	.60
Health Cottage cheese salad65	.45

FRESH VEGETABLES

(Choice of one vegetable or potato)

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A la Carte

Appetizers

Cherrystone clams40
Cocktail sauce05
Scallions20
Clam juice35
Tomato, grapefruit or pineapple juice15
Vi-tang cocktail15
Commodore marinated herring50

Little Neck clams35
Lobster cocktail	1.15
Fresh fruit cocktail40
Fresh shrimp cocktail80
Nova Scotia smoked salmon65

Soups

Philadelphia pepper pot25	Lamb broth with rice25	Puree of split peas30
Chicken consomme30	Chicken okra double Creole30	Petite Marmite40
Beef consomme25	Mongole25	Puree of tomato30

Fish and Seafood Specialties (to order)

Fried soft shell crabs (2) with tartar sauce, Gaufrete potatoes85
Baked soft clams Casino with Saratoga potatoes	1.10
Rainbow brook trout saute, Belle Meuniere with Minute potatoes	1.30
Baked stuffed half lobster, Thermidor with Julienne potatoes	1.50
Fried deep sea scallops with tartar sauce and waffle potato	1.00

Roast and Grill

Broiled spring lamb chop . .65 extra thick	1.00	Roast Vermont turkey with sage dressing and candied sweet potato	1.25
Calves liver and bacon	1.35	Minute steak	2.25
Broiled half spring chicken with apple sauce	1.35	Filet mignon	2.25
Sirloin steak	2.50	Roast prime ribs of beef, mashed or boiled potato	1.35
Spring lamb steak fines herbes	1.50	French fried, boiled or mashed potato served with order above (10c. extra)	

Cold Meats

Assorted cold cuts 1.25 with chicken	1.35	Half roast chicken, apple sauce	1.35	Sugar-cured ham80
Sliced breast of chicken	1.35	Prime ribs of beef	1.35	Virginia ham	1.00
				Beef tongue90

Fresh Vegetables and Potatoes

Grilled fresh tomato25	Fresh asparagus Hollandaise85	French fried or Julienne20
Carrots and green peas25	Creamed spinach25	Saute25
Buttered new beets25			Mashed or boiled20
				Lyonnaise, hashed in cream or au gratin30

Salads

Fresh crab meat	1.45	Fresh vegetable, Mayonnaise50	Chicken, Mayonnaise	1.45
Mixed greens40	Lettuce and tomato30	Alligator pear and orange50
Chef's salad60	Heart of lettuce or Romaine25		

Russian, Thousand Island or Roquefort dressing (15 additional)

Desserts

	Luncheon	Carte
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DESSERTS

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Chocolate eclair	Rice Pudding	Philadelphia vanilla ice cream
Water ice, any flavor	Vanilla, chocolate or coffee ice cream	American cheese and crackers
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