Century

Luncheon
Served from 11:30 to 2:45 P.M.
The Entrée Selected Determines the Price of the Luncheon
Please do not request substitutions on a table d'hote luncheon

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

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

<table>
<thead>
<tr>
<th>Complete A la Carte Luncheon Cost</th>
<th>A la Carte</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boiled fresh codfish with egg sauce</td>
<td>.85 .65</td>
</tr>
<tr>
<td>Grilled halibut steak, Shire style</td>
<td>.90 .70</td>
</tr>
<tr>
<td>Omelet with chicken livers</td>
<td>.80 .60</td>
</tr>
<tr>
<td>Casserole of egg noodles au gratin with</td>
<td>.55 .45</td>
</tr>
<tr>
<td>Brookfield sausages</td>
<td></td>
</tr>
<tr>
<td>Beef tenderloin tidbits on casserole with mushroom sauce</td>
<td>1.10 .90</td>
</tr>
<tr>
<td>Broiled spanakopita with Barbecue sauce</td>
<td>.90 .70</td>
</tr>
<tr>
<td>Broiled calf's sweetbreads on toast</td>
<td>.95 .75</td>
</tr>
<tr>
<td>BAKED SPRING CHICKEN POT PIE WITH</td>
<td>FLAKY CRUST, COMMODORE</td>
</tr>
</tbody>
</table>

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 salad | .95 .75 |
Golfer salad | .80 .60 |
Health Cottage cheese salad | .65 .45 |

Fresh Vegetables and Potatoes
Grilled fresh tomato | .25 |
Carrots and green peas | .25 |
Buttered new beets | .25 |

FRESH VEGETABLES
(Choice of one vegetable or potato)
Grilled fresh tomato
Carrots and green peas
Paraded potato
Creamed potatoes

DESSERTS
Maple Boston cream pie
Sherry wine Jell-o
Black cherry compote
Chocolate cake
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

Mr. Leon Rodriguez is in Charge

BUY U.S. War Bonds

SavE! and help me conserve

Appetizers
Cherrybowl clams | .40 |
Tomato, grapefruit or |
Cocktail sauce | .05 |
Pineapple juice or |
Scallops | .20 |
Vin-tang cocktail or |
Clam juice | .25 |
Commodore marinated herring |
Soups
Philadelphia pepper pot | .25 |
Lamb broth with rice |
Chicken consomme | .30 |
Chicken cordon double Creole |
Beef consomme | .25 |
Monge |
Baked soft lamb chops, American style with Salatberg potatoes |
Baked stuffed halibut, Themidor with Julienne potatoes |

Fish and Seafood Specialties (to order)
Fried soft shell crabs (2) with tartar sauce, Grapette potatoes | .85 |
Rainbow trout trout sauté, Balle Meuniere with Minute potatoes |
Breaded deep sea scallops with tartar sauce and waffle potato |

Roast and Grill
Broiled spring lamb chop | .65 |
extra thick |
1.00 |
Roast Vermont turkey with sage dressing and |
Calves liver and bacon | 1.35 |
candied sweet potato |
Broiled half spring chicken with apple sauce | 1.35 |
Minute steak |
Grill steak | .25 |
Filet mignon |
Spring lamb steak fives herbs | .50 |
Roast prime rib of beef, mashed or |

Cold Meats
Assorted cold cuts, with chicken | 1.35 |
Half roast chicken, apple sauce |
Sliced breast of chicken | 1.35 |
Prime rib of beef |

Cold Meats
Assorted cold cuts, with chicken |
Half roast chicken, apple sauce |
Sliced breast of chicken |
Prime rib of beef |

Fresh Vegetables and Potatoes
Grilled fresh tomato |
Fresh asparagus Hollandaise |
French fried or Julienne |
Carrots and green peas |
Creamed spinach |
Buttered new beets |

Salads
Fresh crab meat | .45 |
Fresh vegetable, Mayonnaise |
Chicken, Mayonnaise |
Mixed greens, lettuce and tomato |
Heart of lettuce or Romaine |
Fresh, Russian, Thousand Island or Roquefort dressing |

Desserts
Maple Boston cream pie |
Whole brandied fresh pear |
Strawberry Roly Poly |
Pear or peach |
Peach tart Tantalite |
Old Fashioned strawberry |
Sherry wine Jell-o |
Shortcake |
Green apple pie |

Ice Cream and Jocs
Roman punch | .45 |
French Ice cream, any flavor |
Lalith Royal | .45 |
Sherbet |
Strawberry ice cream |

Fruits
Banana with cream |
Assorted stewed fruits |
Stewed figs |
Grapefruit |
Blackberries with cream |
Stewed peaches |
Fresh cherries |
Fresh strawberries with cream |

Cheese
Cream or American |
Swiss Gruyere or Edam |
Gorgonzola |
Bal Paese |
Liederkranz |
Swiss |

Beverages
Iced tea |
Iced coffee |
Coffee (per pot) |
Tea (per pot) |
Coffee (Cup) |
Chai |
Jelly Tasse |

Our bread and rolls meet the requirements proposed by the
COMMITTEE ON FOOD and NUTRITION of the NATIONAL COUNCIL FOR ENRICHED WHITE BREAD

Wednesday, July 1, 1942
### 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

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### Appetizers

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Cherry stone clams</td>
<td>.40</td>
</tr>
<tr>
<td>Cocktail sauce</td>
<td>.05</td>
</tr>
<tr>
<td>Scallions</td>
<td>.20</td>
</tr>
<tr>
<td>Clam juice</td>
<td>.35</td>
</tr>
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<tr>
<td>Clam juice</td>
<td>.35</td>
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**A la Carte**

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<td>Scallions</td>
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<tr>
<td>Clam juice</td>
<td>.35</td>
</tr>
</tbody>
</table>

### Soups

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Philadelphia pepper pot</td>
<td>.25</td>
</tr>
<tr>
<td>Lamb broth with rice</td>
<td>.25</td>
</tr>
<tr>
<td>Chicken consomme</td>
<td>.30</td>
</tr>
<tr>
<td>Beef consomme</td>
<td>.25</td>
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</table>

**Fish and Seafood Specialties (to order)**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Soft shell crab</td>
<td>.85</td>
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<tr>
<td>Soft shell crab</td>
<td>.85</td>
</tr>
<tr>
<td>Baked soft clams</td>
<td>.85</td>
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<tr>
<td>Rainbow brook trout saute</td>
<td>1.10</td>
</tr>
<tr>
<td>Rainbow brook trout saute</td>
<td>1.10</td>
</tr>
<tr>
<td>Baked stuffed half lobster</td>
<td>1.30</td>
</tr>
<tr>
<td>Baked stuffed half lobster</td>
<td>1.30</td>
</tr>
<tr>
<td>Fried deep sea scallops</td>
<td>1.50</td>
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<tr>
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<td>1.50</td>
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</tbody>
</table>

### Cold Meats

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted cold cuts</td>
<td>1.25</td>
</tr>
<tr>
<td>Assorted cold cuts</td>
<td>1.25</td>
</tr>
<tr>
<td>Half roast chicken</td>
<td>1.35</td>
</tr>
<tr>
<td>Sliced breast of chicken</td>
<td>1.35</td>
</tr>
<tr>
<td>Prime ribs of beef</td>
<td>1.35</td>
</tr>
<tr>
<td>Sugar-cured ham</td>
<td>1.00</td>
</tr>
<tr>
<td>Virginia ham</td>
<td>1.00</td>
</tr>
<tr>
<td>Beef tongue</td>
<td>.90</td>
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</tbody>
</table>

### Fresh Vegetables and Potatoes

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled fresh tomato</td>
<td>.25</td>
</tr>
<tr>
<td>Fresh asparagus Hollandaise</td>
<td>.85</td>
</tr>
<tr>
<td>Carrots and green peas</td>
<td>.25</td>
</tr>
<tr>
<td>Buttered new beets</td>
<td>.25</td>
</tr>
</tbody>
</table>

### Salads

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh crab meat</td>
<td>1.45</td>
</tr>
<tr>
<td>Fresh vegetable, Mayonnaise</td>
<td>1.50</td>
</tr>
<tr>
<td>Mixed greens</td>
<td>.40</td>
</tr>
<tr>
<td>Chicken, Mayonnaise</td>
<td>1.45</td>
</tr>
<tr>
<td>Mixed greens</td>
<td>.40</td>
</tr>
<tr>
<td>Lettuce and tomato</td>
<td>.30</td>
</tr>
<tr>
<td>Alligator pear and orange</td>
<td>.50</td>
</tr>
<tr>
<td>Chef's salad</td>
<td>.60</td>
</tr>
<tr>
<td>Heart of lettuce or Romaine</td>
<td>.25</td>
</tr>
</tbody>
</table>

### Desserts

- Russian, Thousand Island or Roquefort dressing (15 additional)
Fish and Seafood Specialties (to order)
Fried soft shell crabs (2) with tartar sauce, Gaufrete potatoes .................. .85
Baked soft clams Casino with Saratoga potatoes .......................... 1.10
Rainbow brook trout sautee, 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
Broiled half spring chicken with apple sauce ................................ 1.35
Sirloin steak ........................................................................ 2.25
Spring lamb steak fines herbes ............................................... 2.50
Roast prime ribs of beef, mashed or boiled .................................. 1.50
French fried, boiled or mashed potato served with order above (10c. extra)

Cold Meats
Assorted cold cuts 1.25..........................................................
Half roast chicken, with chicken ........................................... 1.35
Sliced breast of chicken ........................................................ 1.35
Carrots and green peas ......................................................... 25
Creamed spinach ...................................................................... 25
Buttered new beets ............................................................... 28

Salads
Fresh crab meat ................................................................. 1.45
Mixed greens ........................................................................ 40
Chef's salad ........................................................................ 60
Heart of lettuce or Romaine .................................................. 25
Russian, Thousand Island or Roquefort dressing (15 additional)

Desserts
Maple Boston cream pie ....................................................... 20
Strawberry Roly Poly .......................................................... 20
Peach tart Chantilly ............................................................. 20
Sherry wine Jell-o .................................................................. 20
Whole brandied fresh pear ................................................ 40
French or Danish pastry ....................................................... 15
Peach or peach ..................................................................... 40
Old Fashioned strawberry ................................................... 40
Green apple pie .20 a la mode .30

Ice Cream and Ices
Roman punch ........................................................................ 45
Lallah Rockh ................................................................. .45
French ice cream, any flavor ................................................ 40
Sherbet ............................................................................... 35
Strawberry ice cream .......................................................... 45
Raspberry, pineapple, orange or lemon ice ................................. 35

Fruits
Banana with cream .............................................................. 30
Stewed figs .......................................................................... 30
Blackberries with cream ....................................................... 45
Assorted stewed fruits ......................................................... .65
Cultivated huckleberries .....................................................
Stewed peaches .................................................................... 35
Fresh cherries ..................................................................... 30
Fresh strawberries with cream ............................................. .40

Cheese
Cream or American ............................................................ 20
Swiss Gruyere or Edam ....................................................... 30
Camembert ........................................................................... 30
Gorgonzola ........................................................................... 30
Bel Paese ............................................................................. 30
Roquefort ........................................................................... 30
Liederkranz ........................................................................... 30
Swiss ...................................................................................... 40

Beverages
Iced tea ................................................................................. 25
Iced coffee ................................................................. .25
Frosted chocolate ................................................................. 35
Coffee (per pot) ................................................................. 25
Tea (per pot) ........................................................................ 25
Kaffe Hag ............................................................................. 30
Coffee (Cup) ........................................................................ 25
Chocolate .............................................................................. 15
Kaffee Hug ........................................................................... 30
Demi-Tasse ............................................................................. 15
Only certified golden Guernsey milk served (half pint) .15
Bread and butter ................................................................. 10

Our bread and rolls meet the requirements proposed by the
COMMITTEE ON FOOD and NUTRITION of the NATIONAL COUNCIL FOR ENRICHED WHITE BREAD

CENTURY ROOM

HOTEL COMMODORE