CLUB BREAKFASTS
Served 7 A.M. to 12 Noon

No. 1—60 Cents

♦
FRUIT JUICE
or
FRESH OR STEWED FRUIT IN SEASON
or
CEREAL

TOAST OR ROLLS
TEA
COFFEE
MILK

No. 2—85 Cents
FRUIT JUICE
or
FRESH OR STEWED FRUIT IN SEASON
or
CEREAL

2 EGGS ANY STYLE
or
2 FRIED EGGS WITH HAM OR BACON
or
WHEAT CAKES AND LINK SAUSAGES

TOAST OR ROLLS
TEA
COFFEE
MILK

No. 3—$1.10
FRUIT JUICE
or
FRESH OR STEWED FRUIT IN SEASON

CEREAL

FRIED PAN FISH OR KIPPERED HERRING
or
2 EGGS ANY STYLE WITH HAM OR BACON
or
VIRGINIA HAM OMELETTE
or
CHIPPED BEEF IN CREAM
or
COUNTRY SAUSAGE CAKES

TOAST OR ROLLS
TEA
COFFEE
MILK

Orange Marmalade or Strawberry Jam
on Club Breakfasts 10 cents extra

CALL ROOM SERVICE
Grapefruit Juice
Tomato Juice
Plus
Grapefruit
Stewed Prunes 
Combi
Whole 
Bar-le
Presen
Raspber
Strawbe
Stewed 
Stewed Figs .25
Melon in 
Stewed 
Royal Ann 
Fresh Strawbe

Wheat Cakes with Stra
Waffles .30
Buckwheat Cakes 
French Toast with 
Cream Toast 
Milk Toast 

Boiled Eggs 
Fried on Sa
Scrambled Eggs 
Scrambled Egg 
Ham an
Plain O
Omelette with 
Omelette w
Omelette with 
Omelette w

Breakfast 
Ham S
Lamb 
Lamb Chopp
Chipped Beef 
Country L
Broiled Bacon 
Beechnut 
Philadelphia 

Pan Fish .50
Broiled Flounder .50
Smoked Roe Herring .50

Lyonnaise .30
Au Gratin .30

Coffee, per Pot .30
Cocoa, per Pot .30
Sanka Coffee .30
Hot Milk .15
Tea .30

NIGHTLY DINNER DANCE
BLUE ROOM
MAXIM LOWE’S ORCHESTRA
“BARNEE” CONDUCTING
DANCING 8 P.M.

FLOOR SHOWS 9:30 AND 11:30
SPECIAL DINNER $2.00
SATURDAY $2.25

COCKTAIL LOUNGE
OPEN NOON to 2 A.M.
Room Service—Breakfast—A la Carte
Served 7 A.M. to 12 Noon

FRUITS AND PRESERVES
Grapefruit Juice .25 Double .40
Tomato Juice .25 Double .40
Plums .40
Grapefruit .30 (Half)
Stewed Prunes .25 With Cream .35
Comb Honey .35
Whole Orange .15
Bar-le-Duc .40
Preserves .30
Raspberry Jam .25
Strawberry Jam .25
Stewed Fruit .50
Stewed Figs .25 With Cream .35
Melon in Season .50
Stewed Peaches .40
Royal Anne Cherries .40
Fresh Strawberries and Cream .60
Orange Juice .25 Double .40
Sauerkraut Juice .25 Double .40
Baked Apple .30 With Cream .40
Delicious Apple .15
Banana with Cream .35
Strained Honey .25
Sliced Orange .20
Preserved Figs .35 With Cream .45
Orange or Grapefruit Marmalade .25
Gruyere Jelly .40
Fresh Stewed Pears .30
Apple Sauce .25
Sliced Grapefruit .30
Grapes .35
Hawaiian Pineapple .40
Barlett Pears .40
Stewed Fresh Rhubarb .40

HOT BREAD AND CEREALS
Wheat Cakes with Strained Honey .50
Waffles .30
Buckwheat Cakes .35
French Toast with Jelly .40
Cream Toast .50
Milk Toast .30
Oatmeal .35
Shredded Wheat .35
All Bran .35
Corn Flakes .35
Grape Nuts .35
Toasted English Muffins .20
with Marmalade .30
Corn and Wheat Cakes .35
Dry or Buttered Toast .15
Puffed Rice .35
Bran Flakes .35

EGGS AND OMELETTES
Boiled Eggs .35 (One .20)
Fried or Shredded Eggs .40
Scrambled Eggs with Herring Roe .65
Scrambled Eggs with Ham .70
Ham and Eggs .70
Plain Omelette .50
Omelette with Tomatoes .70
Omelette with Onions .70
Omelette with Chicken Livers .75
Omelette with Kidneys .80
Poached Eggs .45
Scrambled Eggs .50
Scrambled Eggs with Green Link Sausage .75
Bacon and Eggs .70
Smithfield Ham and Eggs .90
Omelette with Ham or Bacon .70
Omelette with Cheese .65
Spanish Omelette .75
Omelette with Currant Jelly .70

STEAKS, ChOPS, ETC.—FROM THE GRILL
Breakfast Steak .90
Ham Steak 1.10
Lamb Hash .80
Lamb Chop (1) .65 (2) 1.25
Chipped Beef in Cream .55
Country Link Sausage .70
Broiled Bacon .70; Rashers .35
Beechnut Bacon .75
Philadelphia Scrapple .60
Breakfast Sirloin Steak 1.35
Chicken Hash 1.10
Pork Chop (1) .45 (2) .85
Calf’s Liver and Bacon 1.10
Country Sausage Cakes .75
Broiled Ham .70
Broiled Smithfield Ham 1.00
Broiled Kidneys with Mushrooms .95
Broiled Kidneys .85

FISH
Cod Fish in Cream .70
Broiled Sea Trout .80
Salted or Fresh Mackerel .80
Rippled Herring .70
Cod Fish Cakes (2) .45
Finnan Haddie .60

POTATOES
Lyonnaise .30
Au Gratin .35
French Fried .30
Julienne .30
Saute .25
Hashed in Cream .35

COFFEE, TEA, ETC.
Coffee, per Pot .30
Cocoa, per Pot .30
Sanka Coffee .30
Hot Milk .15
Tea .30
Horlick’s Malted Milk .25
Kaffee Haag .30
Cream (half pt.) .50
Milk (half pt.) .15
“Pare Mate” (The South American Tea) .30
Chocolate, per Pot .30
Ming Cha Tea .40
Half and Half (half pt.) .35
Instant Postum .30

CALL ROOM SERVICE

LUNCHEON

DINNER

A La Carte Service
from 7:00 A.M. to 1:30 A.M.
Menu Prepared Daily

Club Luncheon $1.25 Served in Rooms
12:00 Noon to 3:00 P.M.
Menu Prepared Daily

Club Dinner $2.25 Served in Rooms
6:00 P.M. to 10:00 P.M.
Menu Prepared Daily