

EST. 1875
LOCKE-OBER CO.
 3 AND 4 WINTER PLACE
 BOSTON

LUNCHEON

Appetizers	Fresh Fruit Cup	1.75	Hearts of Palm	2.50	Shrimp Cocktail	4.75
	Cranberry Juice	.75	Hearts of Artichokes	2.50	Crabmeat Cocktail	5.75
	Tomato Juice	.75	Hors d'Oeuvres Varied	5.25	Seafood Cocktail	5.75
			Half Grapefruit	.90	Eggs Fisherman	4.75
			Escargots Bourguignonne (6)			4.75
Oysters and Clams	Oyster Cocktail	2.95	Baked Oysters		Baked Oysters	
	Baked Oysters, Winter Place	3.50	a la Gino	4.50	a la Rockefeller	3.90
	Fried Oysters (6)	2.95	Oyster Stew	2.75	Little Neck	
	Cherrystone Cocktail	2.75	with Cream	3.00	Clam Cocktail	2.75
			Baked Clams Casino	3.50	Baked Clams, Gino	4.25
Soups			Cream of Mushroom		1.25 - 1.50	
	Onion Soup au Gratin		1.50 - 2.25	Vichyssoise		1.25 - 1.75
	Bisque of Lobster		1.50 - 2.50	Essence of Chicken		1.25 - 1.50

Locke-Ober's Fish Choppino with Garlic Toast 4.25

Fish

Brochette of Eastern Swordfish, Rice Pilaf 6.50

Broiled or Fried Cape Scallops, Country Fried Potatoes, Mixed Green Salad 7.75

Petite Tenderloin, Sauce Madeira, Potato du Jour, Mixed Green Salad 8.75

Broiled Fresh Mushrooms on Toast 2.95 a la Sam Ward 3.50

Entrees

Ossi Buco, Saffron Rice 4.25

Chicken and Mushroom Hash, Mixed Green Salad 3.95

Mushroom Omelette, Country Fried Potatoes 3.25

A LA CARTE

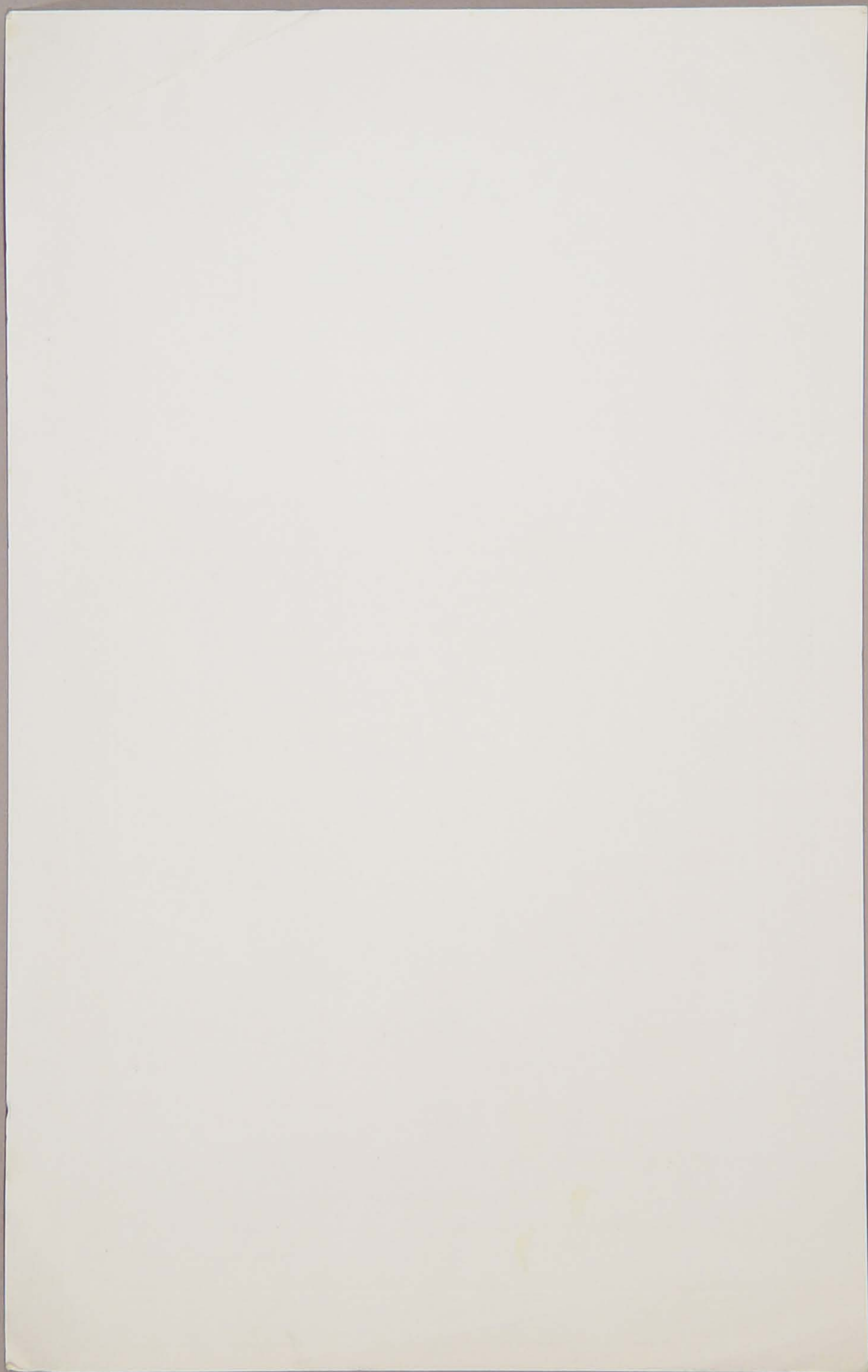
Meats and Poultry	Open Steak Sandwich	7.50		Calves Liver and Bacon	8.00		
	Filet Mignon Mirabeau	13.50	Breast of Chicken (Under Glass)	Richmond	7.25		
	Wiener Schnitzel	8.75		Grilled Sweetbreads Figador	9.50		
	Wiener Schnitzel a la Holstein	9.25	Broiled Fresh Honeycomb Tripe, Mustard Sauce		3.50		
			Broiled Lamb Chops (1)	5.75	(2) 10.75		
Fish	Broiled Filet of Lemon Sole	6.50	Curry of Shrimp with Chutney		9.25		
	Broiled Boston Schrod, Maitre d'Hotel	6.50	Coquille of Lobster Savannah		15.75		
	Grilled or Poached Fresh Salmon	8.50	Finnan Haddie, English Style		8.50		
Vegetables and Potatoes	Broiled Tomato Provencale	1.75		Fried Eggplant	1.75		
	Broccoli Hollandaise	1.75		Spinach in Cream	1.75		
	Delmonico	1.50	Hashed Browned	1.50	Lyonnais Potatoes	1.50	
Salads	Fresh Lobster	12.00	Chicken	4.75	Chiffonade	1.25	
	Seafood	9.00	Tunafish	3.50	Watercress	1.50	
	Crabmeat	9.00	Caesar	2.75	Hearts of Lettuce	1.50	
	Jumbo Shrimp	9.00	Kentucky Bibb	1.75	Fresh Fruit	3.50	
	Roquefort Cheese Dressing	1.50			Russian Dressing	1.25	
Desserts	Mousse au Chocolat	1.75	English Trifle	2.00	Assorted Pies	1.50	
	Chocolate Cake		1.50	Macaroons	1.50	Cheese Cake	1.50
	Home-Made Indian Pudding with Ice Cream	1.75		Carrot Cake		1.50	
	Strawberries and Cream	2.00		Strawberry Shortcake		2.25	
	Lemon Sherbet	1.25	Raspberry Sherbet with Cassis	1.75	Ice Cream	1.50	
Cheese	Swiss	2.00	Camembert	2.00	Cheddar	2.00	
	Roquefort	2.00	Liederkrantz	2.00	Port du Salut	2.00	
Beverages	Pot of Coffee	.90	Demi Tasse	.75	Espresso	1.00	
					Pot of Tea	.75	

Bread and Butter .50

Private Room Charge 1.00 per person

Massachusetts Meals Tax 6%

Tuesday, October 24, 1978





LOCKE-OBER CAFÉ
EST-1875

Hors d'Oeuvres and Appetizers

Fresh Fruit Cup 1.75	Hearts of Palm 2.50	Shrimp Cocktail 5.50
Tomato Juice .75	Hearts of Artichokes 2.50	Crabmeat Cocktail 5.75
Cranberry Juice .75	Marinated Herring in Sour Cream 1.75	Sea Food Cocktail 5.75
Celery and Olives 1.75	Imported Sardines 1.75	Smoked Nova Scotia Salmon 4.75
Escargots Bourguignonne (12) 8.75	Anchovies, Winter Place 2.25	Imperial Servuga Caviar 16.00
Hors d'Oeuvres Variet 5.25	(6) 4.75	Eggs Fitherman 4.75
	Half Grapefruit .90	Imported Strasbourg Foie Gras 19.50

Oysters and Clams

Oyster Cocktail 3.50	Baked Oysters a la Gino 5.00	Fried Oysters (6) 3.50
Baked Oyster, Winter Place 4.00	Baked Clams Casino 4.00	Baked Oysters Rockefeller 4.25
Cherry Stone Cocktail 3.25	Baked Clams Gino 4.75	Little Neck Clam Cocktail 3.50

Soups

Soup du Jour 1.25 - 1.75	Petite Marmite 2.00	Vichyssoise 1.50
Onion Soup au Gratin 2.00	Bisque of Lobster 2.50	Essence of Chicken 1.25 - 1.50

Fish

Broiled Cape Scallops with Bacon 8.50	Fresh Lobster Newburg 15.75
Cape Scallops Saute au Sherry 8.50	Filet of Lemon Sole, Broiled 7.50
Baked Stuffed Shrimp Diabla 9.25	Filet of Lemon Sole, Bonne Femme 8.75
Curry of Shrimp with Chutney 9.25	Filet of Sole, Marguery 9.50
Brook Trout, Belle Meuniere 5.75	Coquille of Lobster Savannah 15.75
Grilled Dover Sole, Maitre d'Hotel 12.00	Baked Lobster Savannah 22.00
Grilled or Poached Salmon, Sauce Hollandaise 11.50	Broiled or Baked Chicken Lobster (1 1/4 lb.) 14.00
Finnan Haddie, Delmonico 8.50	Broiled or Baked Live Lobster (2 lb.) 22.00
Frog Legs Provencale 8.50	Shrimp Scampi Saute 9.50
Broiled Boston Scrod, Maitre d'Hotel or Cheese Sauce 7.50	
Casserole of Seafood Americaine 12.00	

Entrees

Steak Tartar 9.75	Veal Parmigiana 9.75
Filet Mignon of Beef, Mirabeau 13.50	Wiener Schnitzel 8.75
Sirloin Steak (New York Cut) 16.00	Wiener Schnitzel a la Holstein 9.25
Club Sirloin (Boston Cut) 13.50	Veal Buona Bocca 9.75
Chateaubriand, Sauce Bernaise (for 2) 28.00	Schnitzel Natur, Mushrooms 9.75
Ground Prime Sirloin, Horseradish Sauce 6.25	Scallopini of Veal Francaise 9.75
Roast Prime Rib of Beef au Jus 11.00	Calves Liver with Bacon and Onions 8.00
Tenderloin of Beef en Brochette Bordelaise 9.50	Broiled Lamb Chops, Mint Jelly 12.75
Tenderloin of Beef Stroganoff 9.50	Roast Rack of Lamb Persillade (for 2) 28.00
SAUCES: Bordelaise, Bernaise, Madeira, Perigourdine 2.00	

Bread and Butter .50

SERVICE CHARGE ONE ORDER FOR TWO 3.00

Entrees (continued)

Chicken Livers Madeira with Wild Rice 6.75	Half Chicken Saute Parisienne 7.25
Grilled Sweetbreads Figador 9.50	Broiled Half Chicken 5.50
Sweetbreads Eugenie (under glass) 9.50	Breast of Chicken Saute (under glass) Richmond 7.25
	Roast Half Duckling au Sherry or Bigarade 9.50

Vegetables

Broiled Tomato Provencale 1.75	Green Peas 1.50	Wild Rice 2.00	Grilled Eggplant Bercy 2.00
Green Beans 1.50	Broccoli Hollandaise 2.00	Spinach in Cream 1.75	Fried Eggplant 1.75
	Carrots 1.50	Spinach (plain) 1.50	

Potatoes

Candied Sweet 1.75	Fried Sweet 1.50	Delmonico 1.75	Country Fried 1.50	Hashed Brown 1.50
Grilled Sweet 1.50	Boiled or Mashed 1.50	Lyonnais 1.50	French Fried 1.50	Parisienne 1.50

Salads

Hearts of Lettuce 1.50	Watercress 1.75	Lorenzo Dressing 1.25
Hearts of Romaine 1.75	Tomatoes Vinaigrette 1.75	Roquefort Dressing 1.50
Chiffonade 1.50	Cucumber and Dill 1.50	Russian Dressing 1.25
Kentucky Bibb Lettuce 1.75	Caesar 2.75	Belgium Endive 2.25

Desserts

Carrot Cake 1.50	Macarons 1.50
Chocolate Cake 1.50	Cheese Cake 1.50
Ice Cream 1.50	Claret, Chocolate or Butterscotch Sauce .75
Sultana Roll, Claret Sauce 2.00	Mousse au Chocolat 1.75
Coupe aux Marrons 2.00	Home-Made Indian Pudding with Ice Cream 1.75
Raspberry Sherbet with Cassis 1.75	English Trifle 2.00
Chocolate Parfait 1.75	Fresh Strawberries 2.00
Coffee Parfait 1.75	Strawberry Shortcake 2.25
Lemon Sherbet 1.25	Zabaglione with Strawberries 2.50
Snowball 1.75	Melon in Season 2.25
Butterscotch Walnut Sundae 1.75	Fresh Fruit 2.00
Crêpe Suzette 4.50	Baked Alaska (for 2) 6.00

Cheese

Port du Salut 2.00	French Roquefort 2.00	Brie 2.00
Camembert 2.00		Aged Gouda 2.00

Tea and Coffee

Demi Tasse .75	Pot of Coffee .90	Pot of Tea .75
Café Espresso 1.00	Irish Coffee 2.50	Sanka .65

PRIVATE DINING ROOM CHARGE 1.50 PER PERSON

Massachusetts Meals Tax 6%

Our Specialties

ANCHOVIES, WINTER PLACE

BAKED OYSTERS, WINTER PLACE

BAKED CLAMS, CASINO

CLEAR GREEN TURTLE SOUP AU SHERRY

ONION SOUP AU GRATIN

BAKED LOBSTER, SAVANNAH

FILET MIGNON OF BEEF, MIRABEAU

BREAST OF CHICKEN (*under glass*), RICHMOND

BREAST OF DUCK, SLICED ORANGE, BIGARADE SAUCE

SWEETBREADS (*under glass*), EUGENÉ

SULTANA ROLL — CLARET SAUCE

SPUMONI