## Menu

### Vegetables
- New Spinach - .40
- Lima Beans - .50
- New String Beans - .40
- New Peas - .40
- Buttered Beets - .30
- Diced Carrots - .40

### COLD SUGGESTIONS
- Sliced Chicken - 1.60
- Assorted - 1.70
- Ham - 1.40
- Virginia Ham - 1.70
- Tongue - 1.40

### Potatoes
- Boiled - .25
- Lyonnaise - .40
- French Fried - .40
- Hash Brown - .40
- Hashed in Cream - .50
- Baked Idaho - .40

### Sandwiches
- Egg Salad, Lettuce - .55
- Ham - .60
- Club - 1.25
- Hot Corned Beef - 1.25
- Chicken - .85
- Tongue - .65
- Swiss Cheese - .60
- Virginia Ham - .90
- Sardine - .85
- Cream Cheese - .55
- Current Jelly - .55
- Toasted Sandwiches 10c Extra

### DESSERTS
- Bread and Fruit Pudding - .30
- Ice Cream - .40
- Orange Ice - .50
- Chocolate Sundae - .50
- Strawberry Sundae - .50
- Chocolate or Strawberry Parfait - .50
- Pies, Assorted - .30
- Pie a la Mode - .60
- Raisin Cake - .25
- Old Fashioned Pounded Cake - .40
- Strawberry Short Cake - .75
- Tea and Toast with Jam or Marmalade - .75
- Half Grapefruit - .30
- Melon in Season - .75
- Jersey Peaches with Cream - .75
- Fresh Strawberries with Cream - .70
- Imperial Figs with Cream - .50
- Baked Apple with Cream - .35
- Fruit Jello with Whipped Cream - .35
- Cream Cheese and Jelly - .75

### Cheese
- Camembert - .55
- Argentine Bleu - .55
- American - .45
- Swiss - .55
- Oka - .55
- Cream - .50
- Cheddar - .50

### Beverages
- Coffee - .25
- Tea - .25
- Iced Tea or Coffee - .30
- Sweet Milk - .25
- Butter Milk - .25

### Relishes
- Tomato Juice Cocktail - .35
- Clam Juice - .35
- V-8 Cocktail - .35
- Chow Chow - .35
- Pickles - .25
- Chutney - .35
- Celery and Olives - .40
- Fruit Cocktail - .55
- Marinated Herring - .75
- Anchovies - .75
- Individual Box Imported - 1.10
- Sardines - .10
- Crab Meat Cocktail - 1.25
- Shrimp Cocktail - .10
- Lobster Cocktail - 1.25

### Soups
- Green Split Pea Napolitaine - .40
- Rhode Island Clam Chowder - .45
- Hot or Cold Consomme - .40
- Jellied Madrilene - .40
- Cold Vichyssoise - .40

### Today's Specials
- Poached Salmon, Egg Sauce, Parsley Potato - 1.35
- Crab Meat a la King - 1.70
- Ham and Parsley Omelette - 1.20
- Beef Stew with Fresh Vegetables - 1.55
- Creamed Chicken Hash Delmonico - 1.60
- Spaghetti a la Carbonara - 1.25
- Roast Leg of Lamb, New String Beans, Mint Jelly - 1.90
- Corned Beef, New Cabbage, Boiled Potato - 1.80
- Roast Prime Rib of Beef au jus - 2.75
- Calf's Liver Sautés with Irish Style Bacon - 1.80
- Fresh Vegetable Plate with Poached Egg - 1.25
- Imported Style Frankfurters, Sauerkraut or Potato Salad - 1.10
- Broiled Fresh Mushrooms on Toast - 1.35
- Cold Prime Rib of Beef, Potato Salad, Sliced Tomato - 3.00
- Half Cold Roast Chicken, Fresh String Bean Salad - 1.75
- Cold Kennebec River Salmon, Sliced Tomato, Cucumber, Mayonnaise - 1.75
- Half Cold Lobster, Mayonnaise Garni - 2.25
- Cold Sliced Virginia Ham and Turkey with Potato Salad - 2.00

### Dishes to Order...
- Sirloin Steak (Per Person) - 4.50
- Steak a la Minute, O'Brien Potatoes - 3.50
- Lamb Chops (2) - 2.50
- Broiled Chicken (Half) - 1.65

### Salads
- Crab Meat - 1.70
- Shrimp - 1.70
- Lobster - 2.50
- Chicken - 1.70
- Lettuce and Tomato - .60
- Fresh Vegetable - .75
- Special Fruit - .90
- Chef Salad Bowl - .70
- Cucumber - .50
- Potato - .50
- Preakness - 1.40

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**HARRY M. STEVENS, INC., OF NEW JERSEY**
**Caterer**
**Main Office, 320 Fifth Ave., New York 1, N. Y.**

**Monday, September 24, 1951**
The majestic combination clubhouse-grandstand at the Atlantic City Race Course, certainly one of the nation's most modern, provides what are generally regarded by racing fans as the best facilities to be found at any of the tracks. It is said frequently that "there is no better place to view a horse race than from the stand of the Atlantic City course."

Seen in the accompanying photograph is a view of the stand from the rear with the paddock area in the foreground. Of steel, brick and concrete construction, the stand provides seating accommodations for 12,000 while another 35,000 fans can witness the races from the standees terrace. The huge tower at one end with its flag mast and television antenna has become a familiar landmark to motorists driving from Philadelphia, Baltimore and Washington, a reminder that only fourteen more miles remain on the trip to the beach and Boardwalk.

Opened for its first season in 1946, the seashore course was pretty barren of trees and shrubbery. Now, however, after careful landscaping and gardening, the plants have begun to take hold and add beauty to the scene. Flags of the United Nations in the rear of the stand and atop the barns in the stable area also give added color.

The terrace dining room which overlooks the walking ring is a popular luncheon spot for the fans, who enjoy the excellent food served by the Harry M. Stevens Co., track concessionaires. Five restaurants, a soda fountain and a number of sandwich stands are kept busy feeding the racing fans, approximately 2,000 of whom can be served at one sitting.
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