THE AVIATION BUILDING
NEW YORK WORLD'S FAIR, 1940
SUGGESTIONS FOR DINNER

CLAMS, SEAFOOD & APPETIZERS
- Little Neck Clams, 35
- Cherrystem Clams, 40
- Crabmeat Cocktail, 70
- Shrimp Cocktail, 55
- Fresh Fruit Cocktail, 45
- Hearts of Celery, 50
- Tomato Juice, 25, double, 40
- Grapefruit Juice, 25, double, 40
- Orange Juice, 25, double, 40
- Clam Juice, 25, double, 40

SOUPS
- Cream of Watercress, 25, Cup, 20
- Split Pea Soup, 25, Cream of Tomato, 30
- Clam Stew with Milk, 50 — Half and Half, 60
- Clam Chowder, 25
- Broth, Jellied Mirlirone, Jellied Gumbo, Jellied Chicken or Cream Vichyssoise, 25

FROM THE CHARCOAL BROILER TO ORDER
- Lamb Kidney en Brochette, 65
- Broiled Fresh Mushrooms, 75
- Sirloin Steak (per person), 2.15
- Half Broiled Chicken, 1.25
- Tenderloin Steak (per person), 1.90
- Irish or Canadian Bacon, 60
- Lamb Chop (1), 60
- Ham Steak, 1.00

FRESH VEGETABLES & POTATOES
- New Peas in Butter, 35
- New Lima Beans, 35
- Oyster Bay Asparagus, 60
- Cauliflower, 35
- Broccoli, 25
- Artichoke, 30
- String Beans at Gratin, 30
- New Bermuda Potato, 20
- Baked Potato, 25
- French Fried Potatoes, 25
- Corn on the Cob, 20

SALADS
- With choice of Thousand Island, Mayonnaise, French or Russian dressing
- Maurice, 70
- Chef’s, 40
- Fresh Vegetable, 55
- Hearts of Lettuce, 30
- Chicken, 1.15
- All White Meat, 1.40
- Lobster, 1.50
- Crabmeat, 1.15
- Shrimp, 80
- French Bowl, 40
- Combination, 35
- Fresh Fruit, 50
- Sliced Tomatoes, 30
- Romaine Salad, 35
- Rouquette Cheese Dressing, 15c extra
- Special Diet Dressing, 15c extra

FRUIT IN SEASON
- Stewed Fresh Fruits
  - Peaches, plums, cherries or pear, 40
- Fresh Blueberries, 35
- Watermelon, 40
- Honeydew Melon, 30
- Cantaloupe, 25
- Fresh Pineapple, 35
- Halves, 25
- Tokay or Malaga Grapes, 35
- Cultivated Blueberries, 40
- Casaba Melon, 40
- Raw Apple, 15
- Fresh Peaches, Peaches or Apricots, 35
- Baked Apple, 20 — with Cream, 30
- Sliced Peaches with Cream, 35

DESSERTS
- Chocolate Buttermilk Layer Cake, 30
- Rum Ring with Fresh Fruit Sauce, 30
- Prolferate Chantilly, 30
- Coupe Mary Garden, 35
- Chatterbox Pudding, 25
- Petits Fours, 25
- French Pastry, 20
- Danish Pastry, 15
- Rice Pudding, 20
- Cup Custard, 20
- Old-fashioned Peach Shortcake, 35
- Old English Fruit Cake, 35

HOME-MADE PIES
- Fresh Peach Pie, 30
- Mocha Cream Pie, 30
- Blueberry Deep Dish Pie, 30
- New Green Apple Pie, 25

ICE CREAMS
- Cantaloupe Sherbert, 20
- Supervisor Peppermint Ice Cream, 25
- Vanilla, Strawberry Milk or Fresh Peach, 25
- Coffee or Pistachio, 25
- Coupe St. Jacques, 35
- Frozen Fudge, 30
- Peach Melba, 45
- Baked Alaska, 60
- Raisin and Rum Ice Cream, 25
- Bombe Nuitsuki, 35

CHEESE
- Roquefort or Camembert, 30 American, 25
- Edam, 30
- Lieberkrauer, 25
- Brie, 30
- Switzerland Swiss, 30
- Cream, 20 — with Rose or Dijon Mustard, 35

BEVERAGES
- Cafe Diabe, 65
- Coffee or Tea (pot), 20
- Buttermilk, 15
- Sanka Coffee, 15
- Dewe Potam or Coffee Hot, 20
- Ice Tea or Coffee, 20
- Acidophilus Milk, 30
- Golden Guernsey Certified Milk, 15

FRONTED DAQUIRI
WEST INDIAN STYLE
- Cuban Rum, Fresh Lime, Sugar

PLANKED STEAK
- DINNER $2.50
- Our Club Dinner with a choice Planked Steak as the entree

FRESH VEGETABLES
- Choice of Vegetables and Sauce
- New Corn with Lima Beans Fines Herbes
- Cauliflower with Cream Sauce
- Champs Elysees Potatoes
- O’Brien Potatoes
- Delmonico

REFRESHING COLD BUFFET SUGGESTIONS
- Stuffed Half Lobster Ravigote with Celery Knob Salad, Mustard Dressing
- Home-made Galantine of Capon, Indian Relish, Salad Nicoise
- Goose Liver Pate with Fresh Fruit Salad, Port Wine Jelly
- Roast Spring Lamb, Ox Tongue, Swiss Cheese, String Beans Salad
- Smoked Turkey with Baked Sugar-Cured Ham, Waldorf Salad

Beverages
- Watermelon
- Rum Ring with Fresh Fruit Sauce
- Mocha Cream Pie
- Prolferate Chantilly
- Fresh Fruit Compote

Coffee, Tea or Milk
- Select Steak Sandwich on French Bread, with L’Aurore Borealis, 90c

MANHATTAN ROOM
HOTEL NEW YORKER, NEW YORK CITY
FRANK L. ANDREWS, President

CLUB DINNER
SERVED FROM 5:30 P.M. TO 9:00 P.M. PLEASE DO NOT REQUEST SUBSTITUTIONS
- Fruit Supreme Florida
- California Lobster Ravigote
- Tomato Juice
- Pineapple Juice
- Cream of Watercress
- Consomme Pissalade
- Choice of Cold Soup
- Celery
- Radishes
- Olives

NEW YORK WORLD’S FAIR SPECIAL—Mexican Tokany Stew
- with Rice as Prepared in the Ritz-Dupanoleto Hotel, in Budapest (Yeast stew with paprika and mushrooms)...
- Broiled Halibut Steak, Pimento Butter
- Baby Sea Trout Saute Munierne, Diced Potatoes and Artichokes...
- Broiled English Lamb Chop with Kidney, Watercress...
- Broiled Fresh Loin of Pork, Mashed Split Peas...
- Half Roast Spring Chicken, Apple Dressing, Cranberry Sauce...
- Roast Prime Rib of Beef with Natural Gravy...
- Fresh Vegetable Dinner, Steamed in Glass, Poached Egg...

FRESH VEGETABLES
- Choice of Vegetables and Sauce

BEVERAGES
- Watermelon
- Rum Ring with Fresh Fruit Sauce
- Mocha Cream Pie
- Prolferate Chantilly
- Fresh Fruit Compote

Coffee, Tea or Milk
- Select Steak Sandwich on French Bread, with L’Aurore Borealis, 90c

THE HOTEL NEW YORKER OPERATES ALL RESTAURANTS AT LA GUARDIA AIRPORT

Select Steak Sandwich on French Bread a L’Aurore Borealis, 90c

SELECT STEAK SANDWICH ON FRENCH BREAD WITH L’AURORE BOREALIS, 90C
SUGGESTIONS FOR DINNER

CLAMS, SEAFOOD & APPETIZERS

Little Neck Clams, 35  Cherrystone Clams, 40
Crabmeat Cocktail, 70  Shrimp Cocktail, 55
Fresh Fruit Cocktail, 45  Hearts of Celery, 30
Tomato Juice, 25  double, 40
Grapefruit Juice, 25  double, 40
Orange Juice, 25  double, 40
Clam Juice, 25  double, 40

SOUPS

Cream of Watercress, 25  Cup, 20
Consomme Paysanne, 25  Cup, 20
Puree of Split Peas, 25  Cream of Tomato, 30
Clam Stew with Milk, 50 — Half and Half, 60
Clam Stew with Cream, 70
COLD—Beef Broth, Jellied Madrilene,
Jellied Gumbo, Jellied Chicken or
Cream Vichysoise, 25

FROM THE CHARCOAL BROILER TO ORDER

Lamb Kidney en Brochette, 65
Broiled Fresh Mushrooms, 75
Sirloin Steak (per person), 2.15
Half Broiled Chicken, 1.25
Tenderloin Steak (per person), 1.90
Irish or Canadian Bacon, 60
Lamb Chop (1), 60  Ham Steak, 1.00

FRESH VEGETABLES & POTATOES

New Peas in Butter, 35  New Lima Beans, 35
Oyster Bay Asparagus, 60  Cauliflower, 35
Broccoli, 35  Artichoke, 30
String Beans au Gratin, 30
New Bermuda Potatoes, 20  Baked Potato, 25
Fried Fried Potatoes, 25
Corn on the Cob, 20

SALADS

With choice of Thousand Island, Mayonnaise, French or Russian dressing

Maurice, 70  Chef’s, 40
Fresh Vegetable, 55  Hearts of Lettuce, 30
Chicken, 1.15  All White Meat, 1.40
Lobster, 1.50  Crabmeat, 1.15
Shrimp, 80  French Bowl, 40  Combination, 35
Fresh Fruit, 50  Sliced Tomatoes, 30
Romaine Salad, 35

Roquefort Cheese Dressing, 15c extra
Special Diet Dressing, 15c extra
(Lemon juice, mineral oil, Veal-O-Salt, paprika, Worcestershire Sauce)

FRUITS IN SEASON

Stewed Fresh Fruits
(Peaches, plums, cherries or pear), 40
Fresh Blueberries, 35  Watermelon, 40
Honeydew Melon, 40  Cantaloupe, 25
Fresh Pineapple, 35  Half Grapefruit, 25
Tokay or Malaga Grapes, 35
Cultivated Blueberries, 40
Casaba Melon, 40  Raw Apple, 15
Fresh Plums, Peaches or Apricots, 35
Baked Apple, 20  with Cream, 30
Sliced Peaches with Cream, 35

DESSERTS

Chocolate Buttercream Layer Cake, 30
Rum Ring with Fresh Fruit Sauce, 30
Profiterole Chantilly, 30
Coupe Mary Garden, 35
Chatterbox Pudding, 25  Petits Fours, 25
French Pastry, 20  Danish Pastry, 15
Rice Pudding, 20  Cup Custard, 20
Old Fashioned Peach Shortcake, 30
Old English Fruit Cake, 35

HOME-MADE PIES

Fresh Peach Pie, 30  Mocha Cream Pie, 30
Blueberry Deep Dish Pie, 30
New Green Apple Pie, 25 a la Mode, 35

ICE CREAMS

Cantaloupe Sherbet, 20
Sugar Peppermint Ice Cream, 25
Vanilla, Strawberry or Fresh Peach, 25
Coffee or Pistachio, 25  Coupe St. Jacques, 35
Frozen Fudge, 35  Peach Melba, 45
Baked Alaska, 60
Raisin and Rum Ice Cream, 25
Bombe Nelsuko, 35

CHEESE

Roquefort or Camembert, 30  American, 25
Edam, 30  Liederkranz, 25
Brie, 30  Switzerland Swiss, 30
Cream, 20 with Bar le Duc Jelly, 35

BEVERAGES

Cafe Diable, 65  Coffee or Tea (pot), 20
Buttermilk, 15  Sanka Coffee, 25
Demi Tasse, 10  Postum or Koffee Hag, 25
Iced Tea or Coffee, 20  Acidophilus Milk, 30
Golden Guernsey Certified Milk, 15

IMPORTED CHAMPAGNE — BY THE GLASS OR AS A COCKTAIL 85c

MANHATTAN ROOM
HOTEL NEW YORKER, NEW YORK CITY
FRANK L. ANDREWS, President
Club Dinners

SERVED FROM 5:30 P.M. TO 9:00 P.M. PLEASE DO NOT REQUEST SUBSTITUTIONS

- Fruit Supreme Florida
- Clam Juice
- Cream of Watercress
- Celery
- Complete Dinner
- NEW YORK WORLD’S FAIR SPECIAL—Mexican Tokany Stew with Rice as Prepared in the Ritz-Dunapalota Hotel, in Budapest (Veal stew with paprika and mushrooms) 1.50
- Broiled Halibut Steak, Pimento Butter 1.25
- Baby Sea Trout Saute Meunier, Diced Potatoes and Artichokes 1.50
- Broiled English Lamb Chop with Kidney, Watercress 1.65
- Boiled Fresh Loin of Pork, Mashed Split Peas 1.50
- Half Roast Spring Chicken, Apple Dressing, Cranberry Sauce 1.75
- Roast Prime Ribs of Beef with Natural Gravy 1.75
- Fresh Vegetable Dinner, Steamed in Glass, Poached Egg 1.25

- California Lobster Ravigotte
- Tomato Juice
- Consomme Paysanne
- Choice of Cold Soup
- Radishes
- Olives
- Entree Only
- 1.00
- .80
- 1.00
- 1.10
- 1.00
- 1.15
- 1.15
- .75

- Canape with Deviled Ham
- Pineapple Juice
- FRESH VEGETABLES (Choice of One Vegetable and Potato)
- New Corn with Lima Beans Fines Herbes
- Cauliflower with Cream Sauce
- String Beans au Gratin
- Champs Elysees Potatoes
- O’Brien Potatoes
- Potatoes Delmonico

- Refreshing COLD BUFFET Suggestions
- Stuffed Half Lobster Ravigotte with Celery Knob Salad, Mustard Dressing 1.50
- Home-made Galantine of Capon, Indian Relish, Salad Nicoise 1.50
- Goose Liver Pate with Fresh Fruit Salad, Port Wine Jelly 1.40
- Roast Spring Lamb, Ox Tongue, Swiss Cheese, String Beans Salad 1.50
- Smoked Turkey with Baked Sugar-Cured Ham, Waldorf Salad 1.75

- French Bowl Salad

- Chatterbox Pudding
- Chocolate Buttercream Layer Cake
- Fresh Peach Pie
- Cantaloupe Sherbet
- Chocolate, Vanilla or Peach Ice Cream
- Watermelon
- Rum Ring with Fresh Fruit Sauce
- Mocha Cream Pie

- Coffee, Tea or Milk
- WE SERVE ONLY BOTTLED GOLDEN GUERNSEY CERTIFIED MILK
- Select Steak Sandwich on French Bread a L’Aurora Borealis, 90¢