Suggests for Luncheon

CLAMS, SEAFOOD & APPETIZERS

Little Neck Clams, 40
Cherrystone Clams, 45
Crabmeat, 40
Chowder, 50
Sautéed Clams, 35
Tomato Juice, 30
Grapefruit Juice, 30
Orange Juice, 30
Clam Juice, 30

SOUPS

Cream of Watercress, 25
Cream of Tomato, 30
Cream of Chicken, 25
Cream of Celery, 35
Clam Stew with Millet, 55 — Half and Half, 65
Clam Stew with Cream, 75
Cold—Beef Broth, Jellied Marmalade, Jellied Gumbo, Jellied Chicken or Cream Chivesnois, 25

SANDWICHES

Tongue, 45
Chicken, 50
Ham, 35
Toasted Ham and Cheese, 50
Swiss Cheese, 40
Cheese Salad, 40
Club, 70
Nut Bread with Cream Cheese, 30
Steak Sandwiches on French Bread, 1.00

FRESH VEGETABLES & POTATOES

New Peas in Butter, 40
New Lima Beans, 40
Oyster Bay Asparagus, 70
Carrots, 45
Broccoli, 40
Artichoke, 35
String Beans au Gratin, 45
New Bermuda Potato, 25
Baked Potato, 30
French Fried Potatoes, 30
Corn on the Cob, 25

SALADS

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

Maurice, 80
Chef’s, 45
Fresh Vegetable, 60
Hearts of Lettuce, 35
Chicken, 1.25
All White Meat, 1.50
Lobster, 1.60
Crabmeat, 1.25
Shrimp, 90
Combination, 40
Fresh Fruit, 55
Sliced Tomatoes, 35
Romaine Salad, 40

FRUITS IN SEASON

Stewed Fresh Fruits

(Peaches, plums, cherries or pear, 45
Blueberries, 40
Watermelon, 45
Honeydew Melon, 45
Cantaloupe, 30
Pineapple, 40
Half Pineapple, 30
Tolay or Malaga Grapes, 40
Cultivated Blueberries, 45
Casaba Melon, 45
Row Apple, 20
Plums, Peaches or Apricots, 40
Baked Apple, 25 with Cream, 35
Sliced Peaches with Cream, 40

DESSERTS

Chocolate Buttercream Lover Cake, 30
Rum Ring with Fresh Fruit Sauce, 30
Blueberry Cake, 30
Coupe a Mary Garden, 35
Chatterbox Pudding, 30
Petits Fours, 30
French Pastry, 25
Danish Pastry, 20
Rice Sponge, 20
Cup Custard, 25
Old Fashioned Peach Shortcake, 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, 25
Sugared Peppermint Ice Cream, 30
Vanilla, Strawberry or Fresh Peach, 30
Coffee or Pichtocho, 30
Coupe a St. Jacques, 30
Frozen Fudge, 40
Peach Melba, 50
Baked Alaska, 65
Raisin and Rum Ice Cream, 30
Bombé Nélusko, 40

CHEESE

Roquefort or Camembert, 35
American, 30
Edam, 35
Liederkranz, 35
Brie, 35
Switzerland Swiss, 35
Cream, 25 with Bar le Duc Jelly, 40

BEVERAGES

Cafe Diable, 75
Coffee or Tea (Pot), 25
Buttermilk, 20
Sanka Coffee, 50
Demi Tasse, 15
Postum or Koffee Hag, 30
Iced Coffee or Tea, 25
Acidophilus Milk, 35
Golden Guernsey Certified Milk, 20

SATURDAY, AUGUST 17, 1940

DE LUXE LUNCHEONS

15c ADDITIONAL WHEN SERVED WITH THESE LUNCHEONS

Iced Cantaloupe Stuffed Deviled Egg
Clam Juice Assorted Hors d’Oeuvres
Pineapple Juice Tomato Juice
Cuban Rum, Fresh Lime, Watercress
Sugar
Consome Poyanne
Choice of Cold Soups

Appetizers and Soups

Served from 11:30 A.M. TO 3:00 P.M.
Please do not request substitutions
Relish and preserves — hot biscuits, rolls, muffins, toasted ry-krisp
With Dessert Entree Only

NEW YORK WORLD’S FAIR SPECIAL—Bole de Vienne as Prepared in the Chateau Frontenac, Quebec
(Served meat balls served with buttered noodles)

Broiled Baby Flounder, Pimento Butter, Lyonnaise Potatoes
Timbale of Broccoli
Fried Deep Sea Scallops, Tartar Sauce, Julienne Potatoes
Omelette with Fresh Mushrooms, Chives, Lorette Potatoes
Hungarian Beef Goulash, Buttered Spatzels
Chicken Chow Mein with Fried Noodles, Stewed Rice
Roast Milk-fed Veal with Carrots Vichy, Whipped Potatoes
Broiled Noysette of Spring Lamb, String Beans
Grilled Deviled Pig’s Feet, Sharp Sauce, Whipped Potatoes, New Peas
Fresh Vegetable Luncheon, Steamed in Glass, Fried Tomato

REFRESHING COLD BUFFET SUGGESTIONS

Can of Imported Sardines with Lemon, Raw Vegetable Salad
Pre-cooked Eggs, Mayonnaise, Fresh Vegetable Salad
Sole Alexandra: Romaine, alligator pear, orange, grapefruit, red peppers, Parisienne dressing
Deviled Smoked Ham Knuckle, Dill Pickle, Potato Salad
Fried Boneless Chicken Leg with Sliced Tomatoes, Asparagus Tips Vinaigrette

TODAY’S SALAD PLATE COMBINATIONS

Bouquet of Broccoli, French Dressing, Sliced Sugar-Cured Ham
Heart of Palm Salad with Fresh Shrimps, Lorenzo Dressing

THE HOTEL NEW YORKER Operates All Restaurants at La Guardia Airport

THE ICE TERRACE HOTEL NEW YORKER, NEW YORK CITY FRANK L. ANDREWS, President

FRONT PAGE ILLUSTRATION

ROAST PRIME RIB OF BEEF A La Carte $1.10

Coffee, Tea or Milk
We serve only bottled golden Guernsey certified milk

CUBAN RUM, FRESH LIME, SUGAR

Today's SALAD PLATE COMBINATIONS

Chatterbox Pudding
Blueberry Cake
Cantaloupe Sherbet
Chocolate, Vanilla or Coffee Ice Cream — Choice of Cheese with Crackers

ALL NEW YORKER DESSERTS HOME-MADE IN OUR KITCHENS

FROSTED DAIQUIRI WEST INDIES STYLE 45c
Suggestions for Luncheon

CLAMS, SEAFOOD & APPETIZERS
- Little Neck Clams, 40
- Cherrystone Clams, 45
- Crabmeat Cocktail, 80
- Shrimp Cocktail, 60
- Fresh Fruit Cocktail, 50
- Hearts of Celery, 35
- Tomato Juice, 30 double, 45
- Grapefruit Juice, 30 double, 45
- Orange Juice, 30 double, 45
- Clam Juice, 30 double, 45

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, 55 — Half and Half, 65
- Clam Stew with Cream, 75
- COLD—Beef Broth, Jellied Madrilene, Jellied Gumbo, Jellied Chicken or Cream Vichysoise, 25

SANDWICHES
- Tongue, 45
- Chicken, 50
- Ham, 35
- Toasted Ham and Cheese, 50
- Swiss Cheese, 40
- Chicken Salad, 50 Club, 70
- Nut Bread with Cream Cheese, 30
- Steak Sandwich on French Bread
  a L'Aurora Borealis, 1.00

FRESH VEGETABLES & POTATOES
- New Peas in Butter, 40
- New Lima Beans, 40
- Oyster Bay Asparagus, 70
- Cauliflower, 40
- Broccoli, 40
- Artichoke, 35
- String Beans au Gratin, 35
- New Bermuda Potato, 25 Baked Potato, 30
- French Fried Potatoes, 30
- Corn on the Cob, 25

SALADS
With choice of Thousand Island, Mayonnaise, French or Russian dressing
- Maurice, 80
- Chef's, 45
- Fresh Vegetable, 60
- Hearts of Lettuce, 35
- Chicken, 1.25
- All White Meat, 1.50
- Lobster, 1.60
- Crabmeat, 1.25
- Shrimp, 90
- French Bowl, 45
- Combination, 40
- Fresh Fruit, 55
- Sliced Tomatoes, 35
- Romaine Salad, 40

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

FRUITS IN SEASON
Stewed Fresh Fruits
- Peaches, plums, cherries or pear, 45
- Watermelon, 45
- Blueberries, 40
- Cantaloupe, 30
- Pineapple, 40
- Halal Grapfuit, 30
- Tokay or Malaga Grapes, 40
- Cultivated Blueberries, 45
- Casaba Melon, 45 Raw Apple, 20
- Fresh Plums, Peaches or Apricots, 40
- Baked Apple, 25 with Cream, 35
- Sliced Peaches with Cream, 40

DESSERTS
- Chocolate Buttermilk Layer Cake, 30
- Rum Ring with Fresh Fruit Sauce, 30
- Blueberry Cake, 30 Coupe Mary Garden, 35
- Chocolat Pudding, 30 Petits Fours, 30
- French Pastry, 25 Danish Pastry, 20
- Rice Pudding, 20 Cup Custard, 25
- Old Fashioned Peach Shortcake, 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, 25
- Sugared Peppermint Ice Cream, 30
- Vanilla, Strawberry or Fresh Peach, 30
- Coffee or Pistachio, 30 Coupe St. Jacques, 40
- Frozen Fudge, 40 Peach Melba, 50
- Baked Alaska, 65
- Raisin and Rum Ice Cream, 30
- Bombe Nelsuko, 40

CHEESE
- Roquefort or Camembert, 35 American, 30
- Edam, 35 Liederkranz, 30
- Brie, 35 Switzerland Swiss, 35
- Cream, 25 with Bar le Duc Jelly, 40

BEVERAGES
- Cafe Diable, 75
- Coffee or Tea (Pot), 25
- Buttermilk, 20
- Sanka Coffee, 30
- Demi-Tasse, 15
- Postum or Kaffee Hag, 30
- Iced Coffee or Tea, 25 Acidophilus Milk, 35
- Golden Guernsey Certified Milk, 20

Bread and Butter 10c per person on all dishes à la carte

THE ICE TERRACE
HOTEL NEW YORKER, NEW YORK CITY
FRANK L. ANDREWS, President
Appetizers and Soups

15c ADDITIONAL WHEN SERVED WITH THESE LUNCHEONS

Iced Cantaloupe                  Assorted Hors d’Oeuvres
Clam Juice                      Tomato Juice
Cream of Watercress             Consomme Paysanne
Choice of Cold Soups

Stuffed Deviled Egg

De Luxe Luncheons

SERVED FROM 11:30 A.M. TO 2:30 P.M.  PLEASE DO NOT REQUEST SUBSTITUTIONS

Relish and Preserves — Hot Biscuits, Rolls, Muffins, Toasted Ry-Krisp

With Dessert & Beverage          Entree Only

NEW YORK WORLD’S FAIR SPECIAL—Boule de Viande as Prepared in the Chateau Frontenac, Quebec,
(Stewed meat balls served with buttered noodles) ..........  .90  .70
Broiled Baby Flounder, Pimento Butter, Lyonnaise Potatoes,  .90  .70
Timbale of Broccoli
Fried Deep Sea Scallops, Tartar Sauce, Julienne Potatoes,  .85  .65
Cole Slaw
Omelette with Fresh Mushrooms, Chives, Lorette Potatoes  .90  .70
Hungarian Beef Goulash, Buttered Spaetzles  .1.25  .90
Chicken Chow Mein with Fried Noodles, Steamed Rice  .1.25  .90
Roast Milk-fed Veal with Carrots Vichy, Whipped Potatoes  .1.00  .80
Broiled Noisette of Spring Lamb, String Beans, O’Brien Potatoes  .1.15  .85
Grilled Deviled Pig’s Feet, Sharp Sauce, Whipped Potatoes,  .95  .75
New Peas
Fresh Vegetable Luncheon, Steamed in Glass, Fried Tomato  .85  .65

Refreshing COLD BUFFET Suggestions

Can of Imported Sardines with Lemon, Raw Vegetable Salad .... .85  .65
Poached Eggs Mosaique, Fresh Vegetable Salad  .90  .70
Salad Alexandra: Romaine, alligator pear, orange, grapefruit,  .85  .65
red peppers, Parisienne dressing
Deviled Smoked Ham Knuckle, Dill Pickle, Potato Salad  .90  .70
Fried Boneless Chicken Leg with Sliced Tomatoes,  .1.00  .80
Asparagus Tips Vinaigrette

Today’s SALAD PLATE Combinations

Bouquet of Broccoli, French Dressing, Sliced Sugar-Cured Ham... .90  .70
Heart of Palm Salad with Fresh Shrimps, Lorenzo Dressing ...... 1.00  .80

Fruit Slice
Chocolate Buttercream Layer Cake
Blueberry Cake
Cantaloupe Sherbet
Chocolate, Vanilla or Coffee Ice Cream

Chatterbox Pudding
Rum Ring with Fresh Fruit Sauce
Fresh Peach Pie
Choice of Cheese with Crackers

Coffee, Tea or Milk

WE SERVE ONLY BOTTLED GOLDEN GUERNSEY CERTIFIED MILK

ROAST PRIME RIB OF BEEF A La Carte $1.10
## The Dish of the Day

Here are the six most popular dishes on our luncheon menus.

This isn't OUR say-so but that of our guests. They voted with dollars; by their orders they told us what they prefer.

And so each dish is now assigned to its regular day of the week, that guests may know when their favorite luncheon will be ready to enjoy.

In addition, of course, there is a wide variety each day of delicious hot and cold selections to please every palate.

<table>
<thead>
<tr>
<th>Day</th>
<th>Dish</th>
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<tbody>
<tr>
<td>Monday</td>
<td><strong>BOILED BRISKET OF CORNED BEEF</strong></td>
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<td>Steamed fresh cabbage and boiled potatoes</td>
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<td>New York corned beef is cut from specially-fed, extra-heavy prime beef and is given an unusually mild, savory cure. You’ll like it!</td>
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<td>Tuesday</td>
<td><strong>FRENCH LAMB STEW</strong></td>
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<td>Real French peasant-cooking, this — tender lamb with golden carrots and little white onions; green peas and a bit of tomato, all blended in with a tasty, velvety gravy. Better come early on Lamb Stew day!</td>
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<td>Wednesday</td>
<td><strong>BOILED SHORT RIBS OF BEEF</strong></td>
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<td>Fresh vegetables and Bouillon potatoes</td>
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<td>Selected, American-raised steer beef, simmered slowly for full flavor and melt-in-your-mouth tenderness. A &quot;homey&quot; dish indeed, which is why it's so popular!</td>
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<td>Thursday</td>
<td><strong>CHICKEN POT PIE, FAMILY STYLE</strong></td>
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<td>Light, flaky crust tops off a medley of farm-fresh milk-fed chicken, young onions, baby carrots, peas and potatoes — in a rich, chicken gravy. Just like Sunday dinner back home!</td>
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<td>Friday</td>
<td><strong>MIXED SEAFOOD NEWBURG</strong></td>
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<td>With snowy boiled rice</td>
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<td>Firm, flaky meat of ocean-fresh lobster and crab, with a deep-sea scallop or two and a brace of dainty shrimps — in a piquant creamy sauce flavored with genuine Sherry wine</td>
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<td>Saturday</td>
<td><strong>HUNGARIAN BEEF GOULASH</strong></td>
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<td>With Home-made Buttered Spatzles</td>
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<td>Generous chunks of choice beef, cut from fresh —not pre-cooked—“rounds,” served up in waves of delicious brown gravy, made savory with spices and that famous Hungarian Rose Paprika. Shades of old Vienna!</td>
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