FOR DINNER TONIGHT

OUR CHEF SUGGESTS

Broiled Fresh Native Swordfish $3.75

AS A STARTER

- Cold Vichysoise
- Famous Ryder House Clam Chowder
- Chatham Cherrystone Clams on Half Shell (35c.)
- Fresh Fruit Cup with Sherbet
- Anchovy and Tomato Canape
- Marinated Ryder’s Cove Herring in white Wine
- French Onion Soup Au Gratin
- Shrimp Cocktail Maison (75c.)
- Fresh Lobster Cocktail, Remoulade (75c.)

ROAST PRIME RIBS OF BEEF AU JUS
An outstanding favorite—thickly cut

COQUILLE ST. JACQUES
Tender native sea scallops served in a delicious white wine sauce in a French scallop shell

BAKED CLAMS - PROVENCALE
A real treat—Chatham cherrystone clams baked in their own juices and seasoned to perfection

CHOPPED SIRLOIN
Prepared with a subtle Red Wine and Mushroom Sauce

BRAISED SWEETBREADS AU MEDEIRA
A subtle sauce with a rare treat

BREAST OF CHICKEN, SMITANE, WITH WILD RICE
Served with a most unusual sauce

BROILED OR BOILED LIVE LOBSTER
(30 minutes to prepare)
1½ pounds of delicacy—to the King’s taste

BAKED STUFFED LOBSTER
 Delicious chunks of lobster meat in a special sauce; put back into the shell and baked to perfection

LOBSTER NEWBURG
Juicy pieces of fresh lobster in sherry sauce—fit for a Queen

ROAST MAYO DUCKLING, BIGARADE
With an orange sauce you’ll not forget

CASEROLE OF BEEF AND MUSHROOMS
Choice chunks of beef simmered in Burgundy wine

BROILED LAMB CHOPS
Two double thick chops—everyone’s favorite

COCKTAILS

Martini ....... 75  Dry Martini ....... .80
Very, very Dry Martini ....... .85
Manhattan ....... 75  Old Fashioned ....... .80
Daquiri ....... 75
Frozen Daquiri ....... .80  Stinger ....... .85
Whiskey Sour ....... .75  Scotch Sour ....... .85
Bourbon Sour ....... .85
Scotch on the Rocks ....... .80  Bourbon on the Rocks ....... .80
Rye on the Rocks ....... 70  Bacardi ....... .75
Dubonnet Appertif — a small bottle for two ....... $1.00
A cool bottle of Lowenbrau imported Bavarian Beer ....... .75

FROM THE COLD BUFFET

* COLD BOILED LOBSTER ....... $4.75
* FRESH LOBSTER SALAD ....... $4.50
* SHRIMP SALAD ....... $4.25
* CHICKEN SALAD ....... $3.25
* FRESH FRUIT PLATE ....... $3.00

Massachusetts
Old Age Tax 5%
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ASSORTED FRUITS IN SEASON — CREAM DRESSING
Includes Appetizer, Desert and Beverage

OUR SHOP IN THE BARN

has for sale many antiques, unusual decorative accessories and table appointments which contributed to the selection of the Christopher Ryder House for a National Award as one of the country's most outstanding restaurants.

There you will find a distinctive group of gifts and cards for every occasion—even the youngsters.

There is a display of nautical antiques—something the men won't want to miss seeing.

Our Interior Decorating Shop-in-the-barn has many distinctive hand blocked wall papers and fabrics, carpets, lamps, pictures and other home accessories.

CHRISTOPHER RYDER HOUSE

CHOPPED SIRLOIN
Prepared with a subtle Red Wine and Mushroom Sauce ...... $3.25

X BRAISED SWEETBREADS AU MEDEIRA
A subtle sauce with a rare treat ...... $3.95

X BREAST OF CHICKEN, SMITANE, WITH WILD RICE
Served with a most unusual sauce ...... $3.75

BROILED OR BOILED LIVE LOBSTER
(20 minutes to prepare)
1 ½ pounds of delicacy—to the King's taste ...... $4.75

BAKED STUFFED LOBSTER
Delicious chunks of lobster meat in a special sauce; put back into the shell and baked to perfection ...... $4.75

X LOBSTER NEWBURG
Juicy pieces of fresh lobster in sherry sauce—fit for a Queen ...... $4.25

X ROAST MAYO DUCKLING, BIGARADE
With an orange sauce you'll not forget ...... $3.75

X CASSEROLE OF BEEF AND MUSHROOMS
Choice chunks of beef simmered in Burgundy wine ...... $3.50

BROILED LAMB CHOPS
Two double thick chops—everyone's favorite ...... $4.75

MINUTE SIRLOIN STEAK
Just as tempting—a bit thinner cut ...... $4.50

BROILED SIRLOIN STEAK
A thick, juicy cut of beef ...... $5.25

FILET MIGNON
The finest steer tenderloin obtainable—with fresh mushroom caps ...... $4.95

CHATEAU BRIAND—FOR TWO
Double thick filet, sliced on a plank with mushroom caps, garnished ...... $11.50

A LA CARTE DINNER PRICES ON REQUEST

*If you are in a hurry to make the theatre by curtain time, may we suggest choosing from the starred items, all of which can be served without delay.
“Winner of a National Award
as one of the Country’s most outstanding restaurants.”

YOU are dining in the authentic old Cape Cod atmosphere at the Christopher Ryder House, the most detailed plans of which were prepared by the Historic American Buildings Survey and are now preserved in the Library of Congress, in Washington, D. C. We trust that you will find time to view these plans which are displayed in the front hall of the old house.

This house is said to have been built in 1809 by Christopher Ryder, but the exact date disappeared with the destruction of most of the early records in the Barnstable County Court House fire. Christopher Ryder’s ancestor, John Ryder, bought the present site and its surrounding area in 1713 from William Nickerson who had originally acquired it from the Indians as part of a large tract whose boundaries included the present town of Chatham.

Descendants of Christopher Ryder now living in this vicinity have corroborated the fact that he hand carved, while at sea, the beautiful cornices, mantels and dados in the front parlors and bedrooms. Hired carpenters who helped in the construction of the building traveled each day by horse and cart from Harwich, some six miles distant, to work from 6 A. M. to 6 P. M. for a remuneration of one dollar per day.

But one is not nourished on atmosphere alone. For our cuisine we have tried to apply that “old time cooking” to the finest fresh food obtainable . . . a combination which results in authentic old New England dishes; every variety of seafood, iced or steaming . . . thick, juicy, sizzling steaks . . . or the fragrant lobster, served hot with fresh melted, country butter.

We hope that, with us, you enjoy what we have created here - that pleasant combination simply expressed in our slogan . . . “fine food plus atmosphere.”

Donald & Louise Kastner

The Christopher Ryder House

on Route 28, overlooking Ryder’s Cove Chatham Port, Cape Cod, Mass.