CONTINENTAL DINNER $1.00

CHOICE OF
Fried Fresh Shrimp With Hot Sauce or Chilled Tomato Juice
Fresh Mixed Sea Food Cocktail
SOUP
Mackerel and Tomato Soup or Clear Beef Consomme

SALAD
Carrot, Apple and Pineapple Salad
CHOICE OF ENTREE

A
Broiled U. S. No. 1 Good Steer T-Bone Steak, Fresh Fried Potatoes, $1.25
Roast Young Tom Turkey, Celery Dressing, Cranberry Jelly
Fried Fresh Rainbow Trout (in Corn Meal), Cole Slaw
Fried One-half Milk Fed Chicken, De-jointed, Country Gravy
Fried One-half Dozen Large Eastern Oysters, Cole Slaw, Slice Lemon

B
Coffee
Milk
Tea
Vegetable

SODA
Choice of Soft Drinks

Choice of Desserts
SPLIT PEA 20

SEA FOODS IN SEASON
½ Doz. Stewed Oysters .50
Local Halibut .50
½ Doz. Raw Oysters .50
¼ Doz. Oysters in Cream .65
¼ Doz. Fried Oysters .65
Fried Eastern Scallops .60
Fresh Lobster Louie .75
Filet of Sole .50
Broiled Whole Baby Lobster .75
Grilled Sword Fish .55
Crabmeat Louie .60
Fresh Shrimp Louie .65
Jumbo Shrimp .50

STeAKS AND CHOPS
Steer T-Bone Steak 2.49
New York Cut Sirloin 2.99
Beef Tenderloin 1.99
Half Fried Chicken .75
New York Planked, for two 2.50
Chicken a la King .75
Welsh Rarebit .75
Ham Steak, Candied Sweets .75
Fried Chicken Livers .75
2 Thick French Lamb Chops .65
Pork Chops .50
Breaded Veal Cutlets .50
Baby Beef Liver, Bacon .50
Hamburger Steak .40
Vegetable Plate .35
Farm Sausage Cakes .40
Cremed Tuna Fish .30
Breaded Pork Tenderloin .75
Chicken Fried Steak .60

WAFFLES AND TOAST
Cream Waffles .30
Wheat Cakes .20
Buttermilk Cakes .20
Buckwheat Cakes .20
Cinnamon Toast .15
Meila Toast .10
Milk Toast .15
French Toast with Ham .35
Corn Toast .20

POTATOES
Baked Potatoes (5-8 P. M.) .10
American Fried .10
French Fried .10
Shoe String .20
Lyonnaise .15
Au Gratin .20
Long Branch .15
Cottage Fried .20

FRUITS IN SEASON
Pineapple Juice .15
Grapefruit Juice .15
Orange Juice .10
Sliced Oranges .10
Sliced Pineapple .15
Melba Peach .15
Baked Apple, Cream .15
Half Cantaloupe .15
Apple Sauce .10
Fancy Prunes .10
Preserved Figs .15
Half Grapefruit .10

SALADS
Chef's Salad Bowl .50 or with Sea Food .65
Avocado Salad .35
Combination Salad .35
Chicken Salad .50
Fresh Shrimp Salad .65
Cottage Cheese and Pineapple Salad .35
Fruit Salad, Whipped Cream .40
Potato Salad .15
Lettuce - Tomato Salad .35
Lettuce - Egg Salad .35
Fresh Lobster Salad .65
Head Lettuce .20
Sliced Tomatoes .20
Crabmeat Salad .50

THIRD DAY, May 29, 1941

TABLE D'HOTE DINNER
Choice of Entree Determines the Price of Dinner
Includes Soup, Salad, Vegetable and Potatoes, Drink and Dessert

Mackerel and Tomato Soup

Broiled U. S. No. 1 Steer Top Sirloin Steak, French Fried Potatoes

Broiled One-half Milk Fed Spring Chicken, De-jointed, on Toast, Country Gravy

Roast Young Tom Turkey, Celery Dressing, Cranberry Jelly

Roast Long Island Duckling, Celery Dressing, Apple Sauce

Medium Rare Prime Rib of Beef, Natural Gravy

Baked Virginia Ham, Candied Sweet Potatoes

(2) Thick Broiled French Lamb Chops on Toast, Fruit Jelly

Broiled Fancy Steer Rib Steak, French Fried Potatoes

Assorted Cold Cuts of Meat, Potato Salad

Chicken Fried Dinner Steak, Country Gravy

Grilled Chops of Grain Fed Pork, Green Apple Sauce

Breaded Cutlets of Milk Fed Veal, Country Gravy

Fried Baby Beef Liver with Bacon or Onions

Roast Eastern Steer Sirloin of Beef, Brown Gravy

Roast Leg of Lamb, Celery Dressing, Jelly

Roast Leg of Pork, Celery Dressing, Apple Sauce

Dinner Omelettes, Spanish

Old Fashioned Beef Stew

Boiled Tongue, Spanish

Vegetable Plate, Poached Egg

Hamburger Steak, Smothered Onions

SEA FOOD SUGGESTIONS
Fresh Daily
Includes Soup, Salad, Vegetable and Potatoes, Drink and Dessert

Fried Fresh Rainbow Trout (in Corn Meal), Cole Slaw
Fried One-half Dozen Large Eastern Oysters, Cole Slaw
Grilled Morro Bay Abalone Steak, Tartar Sauce
Grilled Red Salmon Steak, Tartar Sauce
Steamed Nova Scotia Finnan Haddie, Parsley Potatoes
Grilled Fresh Tuna Steak, Tartar Sauce
Grilled Eastern Scallop, Tartar Sauce
Grilled Fresh Baracuda Steak, Tartar Sauce
Grilled Local Yellowtail, Tartar Sauce
Fresh Fried Shrimp, a la Maryland, Hot Sauce
Fried Fillet of Local Halibut, Tartar Sauce
Fried Fillet of Sole, Lemon Butter
Grilled Local Sandab, Lemon Butter

VEG COLES
Potatoes
Coffee
Milk
Tea
Vegetable
Buttermilk

CHOICE OF DESSERT
Pineapple Meringue Pie
Peach Tapioca Pudding
Old Fashion Apple Pie
Vanilla Ice Cream
French Youngberry Pie
Orange Sherbet
Fresh Rhubarb Pie
Chocolate Sundae
Cherry Pie
Chocolate Ice Cream
Hot Mince Pie
Mint Sherbet
Fruit Jello with Whipped Cream
Black Walnut Ice Cream

INCLUDING DRINK—CHOICE OF JELLO OR PUDDING
No Substitutes on These Specials
Creamed Tuna Mashes on Toast
Fried Egg Plant, Rasher Bacon
Browned Beef Hash, Poached Egg

SPECIAL SANDWICH
Boiled Ham Sandwich, Potato Salad

COCKTAILS
Fresh Large Eastern Oyster 50c

Fresh Shrimp 30c

COKKAGE CHARGE 90c
## COCKTAILS
- Fresh Lobster Cocktail .65
- Crab Meat Cocktail .35
- Tomato Juice .10
- Avocado Cocktail, 1000 Island Dressing .35
- Fresh Oyster Cocktail .30
- Mixed Sea Food Cocktail .35
- Fresh Shrimp Cocktail .50
- Fruit Cocktail .25
- Cocktail .35

## APPETIZERS
- Ripe Olives .15
- Stuffed Olives .15
- Celery en Branch .20
- Stuffed Celery .35
- Fresh Garden Radishes .10
- Sardine Canapes .50
- Roquefort Cheese .25
- Assorted Appetizers .50

## SOUPS
- Cream of Tomato .25
- Vegetable .20
- Old Fashioned Navy Bean .20
- Clam Chowder .20
- Consomme .20
- Chicken with Noodles .20
- Split Pea .20

## SEA FOODS IN SEASON
- ½ Doz. Stewed Oysters .50
- Local Halibut .50
- ½ Doz. Raw Oysters .50
- ¼ Doz. Oysters in Cream .45
- ¼ Doz. Fried Oysters .45
- Fried Eastern Scallops .65
- Fresh Lobster Louie .75
- Filet of Sole .50
- Broiled Whole Baby Lobster .75
- Grilled Sword Fish .55
- Crabmeat Louie .50
- Fresh Shrimp Louie .65
- Fried Shrimp .50

## STEAKS AND CHOPS
- Steak T-Bone Steak .45
- New York Cut Sirloin .45
- Beef Tenderloin .100
- Top Sirloin .75
- Club Cut Sirloin .75
- Rib Steak .40
- Half Fried Chicken .75
- New York Planked, for two .250
- Chicken a la King .75
- Welsh Roast .75
- Ham Steak, Candied Sweets .75
- Fried Chicken Livers .70
- 2 Thick French Lamb Chops .65
- Pork Chops .50
- Breaded Veal Cutlets .50
- Baby Beef Liver, Bacon .50
- Hamburger Steak .40
- Vegetable Plate .35
- Farm Sausage Cakes .40
- Creamed Tuna Fish .50
- Breaded Pork Tenderloin .75
- Chicken Fried Steak .60

## WAFFLES AND TOAST
- Waffles .20
- Buckwheat Cakes .20
- Wheat Cakes .20
- Cinnamon Toast .15
- Buttermilk Cakes .20
- Melba Toast .10
- Milk Toast .25
- French Toast with Ham .35
- Corn Cakes .20

## POTATOES
- Baked Potatoes (8-10 P. M.) .10
- American Fried .10
- Hashed Brown .10
- French Fried .10
- Shoe String .20
- Lyonnaise .15
- Au Gratin .20
- Long Branch .15
- Cottage Fried .20

## FRUITS IN SEASON
- Pineapple Juice .15
- Grapefruit Juice .15
- Orange Juice .10
- Sliced Oranges .10
- Sliced Pineapple .15
- Melba Peach .15
- Baked Apple, Cream .15
- Half Cantaloupe .15
- Apple Sauce .10
- Fancy Frumes .10
- Preserved Figs .15
- Half Grapefruit .10

## SALADS
- Chef's Salad Bowl .50
- Avocado Salad .35
- Combination Salad .35
- Chicken Salad .50
- Fresh Shrimp Salad .85
- Cabbage Cheese and Pineapple Salad .35
- Fruit Salad, Whipped Cream .60
- Potato Salad .15
- Lettuce - Tomato Salad .35
- Lettuce - Egg Salad .35
- Fresh Lobster Salad .65
- Head Lettuce .20
- Sliced Tomatoes .20
- Crabmeat Salad .50

## SANDWICHES
- Bacon and Avocado .35
- Chicken Salad .25
- Fried Egg .15
- Beef, Pork or Ham, Barbecued .20
- Hamburger (Toast or Plain) .15
- Roquefort Cheese .35
- Ham and Cheese, Toasted .30
- Tuna on Toast .25
- Baked Ham .20
- Deviled Egg .20
- Denver (on Toast) .25
- Grilled Cheese Sandwich .25
- Fried or Boiled Ham .20
- Ham and Egg .25
- Beef or Pork .20
- Cheeseburger .25
- Cold Turkey, Cranberry Sauce .35
- Hot Turkey, Cranberry Sauce .40
- Bacon and Tomato .25
- Lettuce and Tomato .15
- Hot Chicken Sandwich .45
- Hot Beef or Pork .25
- Cold Chicken .40
- Sardine .30

## THREE DECKER SANDWICHES ON TOAST
- Baked Ham, American or Swiss Cheese .35
- Tuna, Minced Olive .35
- Fried Ham, Tomato and Lettuce .35
- Sardine and Deviled Egg .35
- Assorted Cuts of Meats, American Cheese .50
- Imported Norwegian Sardines, Head Lettuce .30
- Cold Corned Beef, Cole Slaw .30
- Chilled Shrimp on Ice, Mayonnaise .30
- Flaked Tuna with Potato Salad .30

## COLD MEATS
- Cold Sliced Breast of Chicken, Combination Salad 1.00
- Cold Sliced Turkey, Lettuce and Tomato Salad 1.00
- Assorted Cuts of Meats, American Cheese .50
- Cold Corned Beef, Cole Slaw .30
- Chilled Shrimp on Ice, Mayonnaise .30
- Flaked Tuna with Potato Salad .30

## EGGS AND OMELETTES
- (2) Eggs Fried or Boiled .25
- (2) Eggs Scrambled .25
- (2) Eggs Poached, Toast .30
- (2) Eggs Vienna .50
- Ham and Eggs .45
- Bacon and Eggs .45
- Full Order Ham or Bacon, or Sausage .40
- Fresh Tomato Omelette .45
- Spanish Omelette .45
- Omelette, Cheese .45
- Omelette, Jelly .45
- Omelette, Cheese, Oyster .60
- Side of Eggs (2) .15
- Side Order of Ham, Bacon or Sausage .15

## VEGETABLES
- Shoe Peg Corn .10
- Stewed Tomatoes .10
- June Peas .10
- Green String Beans .10
- Fresh Garden Spinach .10
- Stewed Carrots .10

## DRINKS
- Ice Tea .10
- Coffee, Cup .05
- Mixed Teas, Pot .10
- Postum, Pot .15
- Milk, Per Bottle .10
- Buttermilk, Per Glass .10
- Hot Ovaltine, Per Cup .15
- Hot Chocolate, Per Cup .15

## ICE CREAM AND DESSERTS
- Ice Cream or Sherbet .10
- Pineapple Special .30
- Banana Special .30
- Home Made Pies, Per Cup .25
- Perfait .25
- Malted Milk .20
- Our Chocolate Flakes .20
- Fruit Jello .15
- Layer Cake .10
- Mixed Cookies .10
- Milk Shakes .15
- American or Swiss and Crackers .15

## CORKAGE CHARGE 50¢
We Are Not Responsible for Lost Articles
COCKTAILS

Martini .......... 30 
Manhattan ....... 30 
Old Fashioned ... 30 
Gibson .......... 30 
Bronx ........... 30 
Orange Blossom ... 30 
Dubonnet ....... 30 
Bacardi ......... 35

FIZZES AND RICKEYS

Gin .............. 30 
Sloe Gin .......... 30 
Silver .......... 35 
Whiskey Sour ... 30 
Tom Collins ..... 30

MIXED DRINKS

Gin Buck ....... 30 
Gin Daisy ........ 30

GINS AND SPIRITS

Domestic Gns ... 30 
Imported Gns ... 35 
Bacardi Rum .... 35 
Jamaica Rum .... 35 
Tequila .......... 35 
Vodka .......... 35

IMPORTED COGNACS, LIQUERS AND CORDIALS

Creme de Menthe, green 35
Creme de Menthe, white 35
Gilka Kummel .... 35 
Chartreuse, yellow .... 40
Benedictine .... 40 
Imported Cognac ... 35 & 50
Grand Mariner, Orange 50
Cointreau .......... 40

WINES

Domestic .......... 15 
Imported .......... 35

San Gabriel Table Wines

Sauterne, 12 oz. bottle ...... 50
Claret, 12 oz. bottle .... 50 
Reisling, 12 oz. bottle ... 50
Burgundy, 12 oz. bottle ... 50

BEER (Bottles Only)

Local ............ 15 
Eastern .......... 20
Guinness Stout, 11 oz. bottle ... 50
Bass Ale, 11 oz. bottle .... 50

CHAMPAGNES

Mumm's Extra Dry .......... 3.50 6.75

Half Btl. Btl.