HAWAIIAN ROOM

TRY A GLASS OF OUR IMPORTED RED BURGUNDY OR SAUTERNE 30c.

Club Luncheons

With Club Luncheons only, we offer the following appetizers and soups at special prices served from 11:30 A.M. to 2:00 P.M.

**Appetizers**

- Cape Cod Farm—Cape Codery and Tomato Cocktail served in bottle 30c
- Florida Grapefruit 20c
- Broiled Grapefruit 20c
- Jumbo Shrimp Cocktail 20c
- Chilled Tomato Juice 10c
- Prune Juice 10c
- Blue Point Oysters 30c
- Cape Cod Oysters 35c

Country Style Chicken Noodle Soup 15c
Consomme Doria 15c
Biscuits Muffins

- Broiled Boston Scrod, Lemon Butter, au Gratin Potato, Sliced Tomato Vinaigrette 85c
- Curry of Shrimp with Shredded Pineapple, Rice Pilaf with Safran 90c
- Scrambled Eggs with Poultry Livers and Mushrooms, Broiled Eggplant and Potato 80c
- BY REQUEST: BOSTON BAKED BEANS WITH SALT PORK AND BROWN BREAD 80c
- Veal Patty rolled in Bacon, Broiled Peach Half with Prune, and Home made Noodles 85c
- Stuffed Pork Chop Southern Style, Sweet Potato Cake with Apple Ring 85c
- Brussels Sprouts 90c
- Philadelphia Chicken Leg Mixed Grill with Calv’s Liver, Bacon, Tomato, Mushrooms, and Julienne Potatoes 90c

COLD: Cottage Cheese, Tomato Slices, Asparagus Tips and Deviled Eggs 88c

- Pear Custard Tart Napoleon Cake Slices Strawberry Roll Chantilly Delmonico Sliced Grapefruit Apple Pie American or Cream Cheese with Crackers Raspberry Ice Chocolate, Vanilla, Coffee or Coconuts Rum Ice Cream Coffee Milk Tea

★★★★ The Old Fashioned Iron Skillet 95c
Pan Fried Calv’s Liver with Smothered Onions, Sauté Potatoes, String Beans, Farmer Style

Risotto Muffins Tea Biscuits Tea

Matinee $1.25 Luncheon

- Blue Point Oysters (5) Home-made Italian Antipasto 20c
- Half Grapefruit Fresh Fruit Supreme Little Neck Clams 20c
- Broiled Grapefruit Papaya Nectar 30c
- Tomato Juice Consomme Doria 30c
- Country Style Chicken Noodle Soup Choice

ROYAL HAWAIIAN CHICKEN (Creameed Chicken Baked in a Coconuts Shell Topped with Toasted Coconuts and Fresh Pineapple, New Peas) Pickled Best Salad

Baked Cape Cod Oysters with Cocktail Sauce and Shrimp Cheese, Julienne Potatoes, String Beans

Broiled English Lamb Chop with Kidney, O’Brien Potatoes, Bouquet of Broccoli pickled Best Salad

Polish Style Ham Steak with Maple Sugar, Candied Yams, Leek Spinach with Grapefruit Pickled Best Salad

Choice of Desserts du Jour

Coffee Tea Milk

Saturday, January 18, 1941

HAWAIIAN ROOM

**House Specialties**

With Bread and Butter, Coffee, Tea or Milk

**Lamb Chop Grill**
Broiled English Lamb Chop, Canadian Bacon, Little Pig Sausage, French Fried Potatoes, Bouquet of Chef’s Salade 1.00

**Calv’s Liver Plate**
Genoa Calv’s Liver Sautéed in Sweet Butter, Breakfast Bacon, Lyonnaise Potatoes, New Vegetables Vinaigrette 1.00

**Broiled Breast of Turkey**
With Sugar Cured Ham, Fresh Mushrooms, Sauce Colbert, Parisienne Potatoes, New Asparagus Tips 1.40

**Hot Turkey Sandwich Poulette**
Sliced Roast Turkey on Toast with Fresh Asparagus Tips Topped with a Light Supreme Sauce, Mushrooms, and Pitted Olive Fruet Salade 1.00

**Southern Mixed Grill**
Pork Chop, Banana, Grilled Sweet Potato, Stuffed Pepper, Succotash 1.00

**Veal Cutlet, Lexington**
Broiled with Sliced Fresh Mushrooms, Spaghetti in Butter and Parmesan Cheese, New Spinach, Spring Salad 1.00

**Salads**
The Lexington Chef’s Salad Bowl with Toasted Cheese Rolls 60c Garnish of Shrimps, Anchovies or Sardines 75c
- Fresh Fruit Plate, Stuffed Dates, Honey Cream Dressing 65c
- Romaine 35c Tomato 35c Lettuce 70c
- Chicken 1.25 All White Meat 1.60 Lobster 1.60 Crab Meat 1.25
- Shrimp 90c Alligator 1.40

**Sandwiches**
Toasted Tenderloin Steak with Sliced Tomato, Onion 1.35
Sardine 50c Tongue 45c Club 70c Swiss Cheese 35c Corned Beef, Cole Slaw 40c Nut Bread, Cheese 30c Ham 35c Caper 1.75 Ham and Swiss Cheese 50c
Ham and Egg 50c Chicken 60c Smoked Tongue, Sliced Tomato, Russian Dressing 65c

**Desserts and Cheese**
Peach Custard Tart 25c Napoleon Cake Slices 25c
- SOMETHING DIFFERENT: SMOKED KAUERANA CHEESE 30c
- Strawberry Roll Chantilly 30c
- Rice Pudding 25c Cup Custard 25c Assorted Cookies 25c Apple Pie 25c
- Chocolate Ice Cream 25c Chocolate Parfait 40c Orange Sherbet 25c
- Maroon Sundae 40c Burnt Almond Ice Cream 25c Pineapple Ice 25c
- Coffee Ice Cream 25c Coconut Rum Ice Cream 25c Victorian Ice Cream 25c
- Fruit in Season with Cream 40c Grape 40c Fresh Pear 25c
- FRESH FLORIDA STRAWBERRIES 50c
- Texas Pink Grapefruit 25c Fresh Pineapple 25c Fruit Compote 40c
- Creamed Cottage Cheese 25c Cream Cheese 35c Edam Cheese 35c Roquefort 45c
- Camembert 30c American 25c Liederkranz 30c Port du Salut 30c Gouda 35c
- Genuine Swiss Cheese 25 Swiss 25 Emmental 25 30c Brie 35 Stilton 45c

**Beverages**
Coffee 25c Tea 25c Cocoa 30c
- Demi-Tasse 15c Certified Milk 20c Kaffee Hug 30c
- India Tea 25c Grade “A” Milk (bot.) 20c Butter Milk 20c
- Acidophilus Milk 30c Postum 25c Chocolate 30c

Saccomano and Veg-O-Salt served upon request.

NOT RESPONSIBLE FOR PERSONAL PROPERTY UNLESS CHECKED IN COAT ROOM AT ENTRANCE

Alcoholic Beverages will not be served to minors.
HOUSE SPECIALTIES
(With Bread and Butter, Coffee, Tea or Milk)

**Lamb Chop Grill**
Broiled English Lamb Chop, Canadian Bacon, Little Pig Sausage, French Fried Potatoes, Bouquet of Chef’s Salad .......................................................... 1 00

**Calf’s Liver Plate**
Genuine Calf’s Liver Sautéed in Sweet Butter, Breakfast Bacon, Lorraineaise Potatoes, New Vegetables Vinaigrette .......................... 1 00

**Broiled Breast of Turkey**
With Sugar Cured Ham, Fresh Mushrooms, Sauce Colbert, Parisienne Potatoes, New Asparagus Tips ........................................... 1 40

**Hot Turkey Sandwich Poulette**
Sliced Roast Turkey on Toast with Fresh Asparagus Tips Topped with a Light Supreme Sauce, Mushrooms and Chives, Petite Fruit Salad ............. 1 00

**Southern Mixed Grill**
Pork Chop, Banana, Grilled Sweet Potato, Stuffed Pepper, Succotash .................................................. 1 00

**Veal Cutlet, Lexington**
Broiled with Sliced Fresh Mushrooms, Spaghetti in Butter and Parmesan Cheese, New Spinach, Spring Salad .................................... 1 00

**Salads**
The Lexington Chef’s Salad Bowl with Toasted Cheese Rolls 60 Garniture of Shrims, Anchovies or Sardines 75
Fresh Fruit Plate, Stuffed Dates, Honey Cream Dressing 65 Combination 40
Romaine 35 Tomato 35 Lettuce 40 Chicken 1 25 All White Meat 1 60
Coronation Salad (Diced Chicken, Celery, Carrots, Peas) 75 Lobster 1 50 Crab Meat 1 25
Julienne of Chicken, Ham, Tongue, New String Beans 1 00 Shrimp 90 Alligator Pear 40

**Sandwiches**
Toasted Tenderloin Steak with Sliced Tomato, Onion 1 35
Sardine 50 Tongue 45 Club 70 Swiss Cheese 35 Corned Beef, Cole Slaw 40
Nut Bread, Cream Cheese 30 Ham 35 Caviar 1 75 Ham and Swiss Cheese 50
Ham and Egg 50 Chicken 60 Smoked Tongue, Sliced Tomato, Russian Dressing 55

**Desserts and Cheese**
Pear Custard Tart 25 Napoleon Cake Slice 25 Strawberry Roll Chantilly 25
Rice Pudding 25 Cup Custard 25 Assorted Cookies 25 Apple Pie 25
Chocolate Ice Cream 25 Chocolate Parfait 40 Orange Sherbet 25
Maroon Sundaes 40 Burnt Almond Ice Cream 25 Pineapple Ice Cream 25
Coffee Ice Cream 25 Coconut Rum Ice Cream 25 Vanilla Ice Cream 25
Fruit in Season with Cream 40 Grapes 40 Fresh Pear 25
FRESH FLORIDA STRAWBERRIES 35
Texas Pink Grapefruit 25 Fresh Pineapple 35 Fruit Compote 40
Creamed Cottage Cheese 25 Cream Cheese 25 Edam Cheese 35 Roquefort 45
Camembert Cheese 30 American 25 Liederkranz 30 Port du Salut 35 Gouda 35
Genuine Switzerland Swiss Cheese 25 Bel Paese 35

**Beverages**
Coffee 25 Demi-Tasse 15 Certified Milk 20 Kaffee Hag 30
Tea 25 India Tea 25 Grade "A" Milk (bot.) 20 Buttermilk 20
Cocoa 30 Acidophilus Milk 30 Postum 25 Chocolate 30

Saccharine and Veg-O-Salt served upon request.

**NOT RESPONSIBLE FOR PERSONAL PROPERTY UNLESS CHECKED IN COAT ROOM AT ENTRANCE**

Alcoholic Beverages will not be served to minors.
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TRY A GLASS OF OUR IMPORTED RED BURGUNDY OR SAUTERNE 30c.

Club LUNCHEONS

WITH CLUB LUNCHEONS ONLY, WE OFFER THE FOLLOWING APPETIZERS AND SOUPS AT SPECIAL PRICES SERVED FROM 11:30 A.M. TO 2:30 P.M.

Appetizers

Cape Cod Farms—Cape Celery and Tomato Cocktail Served in Bottle 30
Florida Grapefruit 20
Broiled Grapefruit 20
Chilled Tomato Juice 10
Prune Juice 10
Blue Point Oysters 30

Hawaiian Pineapple Juice 10
Jumbo Shrimp Cocktail 20
Marinated Herring 15
Cape Cod Oyster 35

Greenwich Apple Cider 15
Fruit Cup 15
Texas Pink Grapefruit 25

Country Style Chicken Noodle Soup 15

Biscuits 15

Consomme Doria 15

Muffins

Broiled Boston Scrod, Lemon Butter, au Gratin Potato, Sliced Tomato Vinaigrette 85
Curry of Shrimp with Shredded Pineapple, Rice Pilaf with Safran 90
Scrambled Eggs with Poultry Livers and Mushrooms, Broiled Eggplant and Potato 80
BY REQUEST: BOSTON BAKED BEANS WITH SALT PORK AND BROWN BREAD 80
Veal Patty rolled in Bacon, Broiled Peach Half with Prune, and Home made Noodles 85
Stuffed Pork Chop Southern Style, Sweet Potato Cake with Apple Ring, Brussels Sprouts 90
Philadelphia Chicken Leg Mixed Grill with Calf’s Liver, Bacon, Tomato, Mushrooms, and Julienne Potatoes 90
Cold: Cottage Cheese, Tomato Slices, Asparagus Tips and Deviled Eggs 85

Pear Custard Tart 15
Napoleon Cake Slice 15
Strawberry Roll Chantilly 15
American or Cream Cheese with Crackers 15
Chocolate, Vanilla, Coffee or Coconut Rum Ice Cream 15

Delmonico Sliced Grapefruit 15
Raspberry Ice 15

Coffee 15
Milk 15
Tea 15

★★★★ The Old Fashioned Iron Skillet 95 Cents
Pan Fried Calf’s Liver with Smothered Onions, Saute Potatoes, String Beans, Farmer Style

Rolls 1

Muffins 1

Milk 1

Tea Biscuits 1

Tea 1

Matinee $1.25 Luncheon

Blue Point Oysters (5) 1
Half Grapefruit 1
Broiled Grapefruit 1
Country Style Chicken Noodle Soup 1

Choice of Desserts du Jour

Home-made Italian Antipasto Canape of Smoked Salmon Papaia Nectar
Little Neck Clams Fresh Fruit Supreme Tomato Juice Consomme Doria

Roasted Cape Cod Oysters with Crabmeat and Sharp Cheese, Julienne Potatoes, String Beans
Broiled English Lamb Chop with Kidney, O’Brien Potatoes, Bouquet of Broccoli
Polish Style Ham Steak with Maple Sugar, Candied Yams, Leaf Spinach with Grapefruit

Pickled Beet Salad

Coffee 1
Choice of Desserts du Jour

Tea 1

Milk 1

Saturday, January 18, 1941

HAWAIIAN ROOM
HOTEL LEXINGTON
LEXINGTON AVENUE AT FORTY-EIGHTH STREET
NEW YORK CITY

CHARLES E. ROCHESTER
VICE PRESIDENT AND MANAGING DIRECTOR