OAK HILLS MANOR

Where Tasty Food is Served

MENU

W. A. PETERSEN, Prop.
### A la Carte

#### APPETIZERS
- Half Grapefruit ...................................... $0.25
- Tomato, Pineapple or Grapefruit .................. $0.25
- Shrimp Cocktail ...................................... $0.60
- Crab Meat Cocktail ................................ $0.60
- Lobster Cocktail .................................... $0.90
- Cherry Stone Clam Cocktail ......................... $0.60
- Oyster Cocktail ..................................... $0.60
- Celery and Olives .................................. $0.35
- Fruit Supreme ...................................... $0.25

#### SOUP
- Soup du Jour ......................................... $0.30

#### SEAFOOD
- Fried Flounder, Tartar Sauce ....................... $1.00
- Broiled Sea Bass, Julienne Potatoes ............. $1.25
- Filet of Bluefish, Saute Meuniere ............... $1.25
- Broiled Whole Maine Lobster ......................
- Broiled or Fried Scallops, Bacon and Cole Slaw .......................................................... $1.50
- Lobster a la Newburgh ................................ $2.50
- Fresh Shrimp Creole ................................ $1.85

#### FROM THE GRILL
- Broiled Lamb Chops (2) ............................ $1.75
- Brochette of Chicken Livers & Mushrooms .... $1.75
- Broiled Cal's Sweetbread with Ham ................ $2.00
- Combination Mixed Grill ............................ $2.50
- Ham and Mushrooms on Toast ..................... $2.00
- Broiled Sirloin Steak ................................ $2.75
- Broiled Tenderloin Steak ........................... $2.75
- Broiled Ham Steak, Pineapple Fritter .......... $1.75
- All dishes served with French Fried Potatoes

#### ENTREES
- Chicken a la King ................................ $1.50
- Sweetbread & Mushrooms, Chafing Dish .......... $1.75
- Steak, Minute Sauce O'Brien ....................... $2.50
- Half Spring Chicken, Mascotte .................... $1.75
- Spanish Omelette ................................... $1.25
- Broiled Fresh Mushrooms, Bacon on Toast ........ $1.50
- Chopped Tenderloin Steak, Mushroom Sauce ...... $1.25
- Fried Boneless Chicken ............................ $1.50
- Chicken a la Maryland ............................. $1.50
- Roast Turkey ........................................ $1.75
- Roast Beef .......................................... $2.00
- Wiener Schnitzel Garni ............................ $1.50

#### VEGETABLES
- New Peas .......................................... $0.30
- String Beans ....................................... $0.30
- Spinach ............................................ $0.30
- Beets ............................................... $0.30
- Carrots ............................................ $0.30
- Potatoes ........................................... $0.30
- Tomatoes ......................................... $0.30

#### SANDWICHES
- Chef's Sandwich ................................. $1.00
- Ham ................................................. $0.60
- Hamburger ......................................... $0.50
- Chicken ............................................ $0.75
- Western ............................................ $0.75
- Swiss Cheese ...................................... $0.50
- Combination ....................................... $0.65
- Lettuce and Tomato ................................ $0.50
- Club ............................................... $1.00
- Melted Cheese and Bacon ......................... $0.85
- Steak Sandwich, French Fried Potatoes .......... $2.00
- Ham or Bacon and Eggs ........................... $0.75
- Prime Beef (Cold) ................................ $0.75

#### SALADS
- Lobster .............................................. $2.25
- Fresh Shrimp ...................................... $1.75
- Crabmeat .......................................... $1.75
- Chicken ............................................ $1.50
- Combination Chef Salad .......................... $1.50
- Lettuce and Tomato ................................ $0.75
- Waldorf ........................................... $1.00
- Fruit .............................................. $1.25

#### COLD DISHES
- Assorted Cold Cuts ................................ $1.65
- Sliced Turkey ...................................... $1.65
- Cold Duckling, Apple Sauce ....................... $1.50
- Cold Half Lobster, Mayonnaise—whole—

#### DESSERTS
- Apple Pie .......................................... $0.25
- Fruit Pie in Season ............................... $0.25
- Layer of Plum Cake—Fruit Cake ................. $0.25
- Pie a la Mode ..................................... $0.35
- Fruit Jello ......................................... $0.20
- Caramel Custard .................................. $0.25
- Peach Melba ....................................... $0.40
- Pear Helene, Chocolate Sauce .................... $0.40
- Coupe St. Jacques ................................ $0.40
- Ice Cream ......................................... $0.25

#### COFFEE, ETC.
- Ice Tea or Coffee ................................ $0.20
SPECIAL DINNERS
Served from 5 to 10 p.m.

Choice of Soup

Glass on Half Shell Shrimp Cocktail Grapefruit
Fruit Cocktail
Chicken Liver Tomato Juice

Fried Chicken Country Style $2.25
Yankee Pot Roast Corn Fritter
Fried Scallops Tartar Sauce 2.25
Broiled Filet of Sole Lemon Butter 2.25
Roast Maryland Turkey Cranberry Sauce 2.50
Chicken Pot Pie 2.50
Sliced Club Steak Mushroom Sauce 2.75
Broiled Sweet Breads with Bacon 2.75
Broiled Shad Roe and Bacon 2.75
Roast Prime Ribs of Beef au Jus 2.75
Seafood au Gratin Casserole 2.75
Broiled Live Maine Lobster 3.50
Broiled Filet Mignon with Mushrooms 5.75

Fresh Vegetables and Potatoes

Home Made Pies Hot Fudge Cake Ice Cream
Pineapple Sundae Chocolate Sundae Fruit Jello
Caramel Custard Orange Sherbet Frozen Yogurt
Bread and Butter Pudding Danish Apple Cake
Cheese and Crackers

COCKTAILS
Alexander Applejack
Bacardi
Clover Club
Champagne
Daiquiri
Dubonnet
Orange Blossom
Old Fashioned
Manhattan
Martini
Stinger
Jack Rose
West India
Golden Fizz
Gin Rickey
Tom Collins
Pink Lady
Gin Fizz
Planter's Punch
Rye Whiskey
Gin Sour
Whiskey Buck
Silver Fizz
Rum Collins
Claret Punch
Brandy Sidecar
Brandy Egg
Sloe Gin
Cuba Libre
Ward8
Whiskey Sours
Scotch Sours
Scotch Buck
Rye Hi Ball

VERAGES

Sherry, Dom. 35
Port, Dom. 35
Sauterne, Dom. 35
Claret, Dom. 35
Muscatel, Dom. 35
Burgundy, Dom. 35
Imported 45

WINE

Per Glass

Sherry, Dom. 35
Port, Dom. 35
Sauterne, Dom. 35
Claret, Dom. 35
Muscatel, Dom. 35
Burgundy, Dom. 35
Imported 45

WINE BOTTLES


Burgundy, Sparkling
Imp. 3.25 6.50
Burgundy, Sparkling
Dom. 2.75 5.00
Sauterne, Imp. 2.10 4.00
Sauterne,
Dom. 1.35 2.50
Champagne, Imp.
from 7.00 to 12.00
Champagne,
Dom. 3.25 6.00
Domestic Wines 2.50
Great Western
Champagne 6.00

STEAK DINNER
$3.75

Homemade Shep Melon
Braised Shrimp or Cherystone Clams
Soup du Jour
Celery Olives
Broiled Sirloin Steak with Mushrooms
Vegetables Potatoes
Hearts of Lettuce and Tomato
French or Russian Dressing
Pie du Jour Ice Cream
Chocolate Sundae
Coffee

OAK HILLS MANOR SPECIAL COCKTAIL 50

CLOSED MONDAYS
Special Attention
given to
WEDDINGS \ PARTIES and BANQUETS