Ye Olde Chop House
Established 1800

The Only Cozy Corner in the Financial District.

118 Cedar Street
One Block West of Broadway
PHONE: WOrth 2-8061

Grill open Monday to Friday until 8 P.M.
Saturday until 3 P.M.

Please take me along and show me to your friends

Harry Kramer, Host for thirty-nine years
CHOP HOUSE COCKTAIL...... 50

Clams & Seafood

Shrimp Cocktail 75  Lobster Cocktail 80  Crabmeat Cocktail 75

CHINCOTEAGUE OYSTERS 50  Blue Point Oysters 40
Little Neck Clams, Half Shell 40
CHINCOTEAGUE BAY CHERYSTONE CLAMS, Half Shell 50
Clam Broth, cup 15

Tomato Juice Cocktail 20  Clam Juice Cocktail 25
Crabmeat Salad 1 95  Shrimp Salad 1 35

Wednesday, March 27, 1946

IMPORTED GRAPE'S DRY SUPERIEUR — Large Bottle
COLCOMBET BURGUNDY, OR CHABLIS — Large and Half Bottle

Turtle Soup 35  Scotch Broth with Barley 25
       Hot Consomme, cup 15  Clam Chowder 25
       Soup without Meat or Fish Order 85

Fried Filet of Flounder, Green Salad 95
Deviled Lobster, Chop House Style 1 40
Broiled Shad Roe with Cole Slaw 1 25
Broiled Maine Lobster
Broiled Turtle Steak, Current Jelly 1 65

Fresh Mushroom Omelette 95
Venison Ragout with Noodles 1 20
French Roast with Carrots and Peas 1 20
Broiled Lamb Chops, String Beans 1 60
Broiled Venison Steak, with Jelly 1 75
BROILED YOUNG TURKEY, Baked Potato 1 55
BROILED HALF GUINEA HEN, Baked Potato, Jelly 1 25
BROILED HALF PHEASANT, Baked Potato 1 65
Roast Long Island Duckling with Green Salad 1 15
Broiled Salad with Bacon 1 60
Broiled Veal Kidney 1 15

Brandyed Peaches 60  Honey Dew Melon 45  Sliced Fresh Pineapple 80

DESSERTS

All prices are our Ceiling Prices or Below — By O.P.A. Regulation, our ceilings are based on our highest prices from April 4, to April 10, 1943. Our Menus for that week are available for inspection.

Our Grill Specialties

Ten Minutes

ENGLISH MUTTON CHOP 2 25  Grilled Virginia Ham 1 35
Combination Chop 1 35  Broiled Lamb Kidneys and Bacon 1 15
Half Broiled Spring Chicken 1 35  Whole Roast Chicken 1 10
Broiled Country Sausage 1 00  Grilled Irish Bacon, Sweet Potato

All orders served with baked potato

Specialties In Season

Long Island Scallop, Diamond Back Terrapin, Shad Roe and Pompana, Stone Crabs
Broiled Half So. American Partridge  Broiled Half Mallard Duck
Whole Broiled Plover  Whole Broiled So. American Quail
Broiled Half So. American Pheasant  Broiled Venison Steak
Broiled Reindeer Steak  Broiled Half Scotch Crouse

Rabbit Legs

All game served with sweet potato and currant jelly

Imported Sardines In Oil, portion  Imported Caviar, portion
C. & B. Chow Chow  Imported Anchovies In Oil
Major Gray's Chutney  Green Olives 25
   C. & B. Walnuts 85

Salads without Meat or Fish Order 75

Green Peas 80  Stewed Corn 50  Celery 25
Spinach 30  Asparagus Tips 45
Combination Salad, half portion 35  Hearts of Lettuce, half portion 35
Hash Browed Potatoes 25  Lyonnaise Potatoes 25  Au Gratin Potatoes 50
Preserved Peaches or Pears 30  Plum Pudding with Hard Sauce 50
Spumoni Ice Cream 25  Sliced Oranges 25
Half Grapefruit 25  Fruit Salad 60

HOME MADE APPLE PIE 25  MINCE PIE 30  PUMPKIN PIE 25

Domestic Camembert 25  Port de Salute 40
Liederkranz or Cream 25  Bleu

Buttermilk 10  Coffee with Cream 15
Iced Tea or Iced Coffee 10  Tea 15

All Dining Rooms Air Conditioned
“Shall I not take mine ease in Mine Inn?”
HENRY IV, III:

Ye OLDE CHOP HOUSE, 118 Cedar Street, occupies one of New York’s old buildings and in every way suggestive of the very early days in New York’s history; the best of food is served; a la carte.