


THE ESSENCE OF GOOD CUISINE IS TIME — WE BEG YOUR KIND INDULGENCE

## Chef's Special Suggestions

1560  
 the best sea food  
 Bertie Jensen  
 Dennis Smith  
 E. Hemingway way Key West  


We are not responsible for the appearance or flavor of steaks cooked well done.

It requires time to produce most of our dishes, please do not ask us to hurry.

To dine in a quiet, unhurried mood is the best way to enjoy good food.

We are equipped to give the finest service for parties, dinners, banquets and special occasions.

We solicit Clubs, Groups, and Organizations for meetings.

We will not tolerate poor service, poor food or discourteous employees. Please contact either of the owners if we have not pleased you.

### POTATOES

BAKED IDAHO .....	.60
COTTAGE FRIED .....	.40
LYONNAISE ..... 40 AU GRATIN.....	.60
HASHED EN CREAM.....	.40
FRENCH FRIED .....	.40
HASHED BROWN .....	.40

### VEGETABLES

BROCCOLI .....	.75
ASPARAGUS .....	.75
BROILED MUSHROOMS .....	1.00
VEGETABLE DE JOUR.....	.80

### SALADS

MIXED GREEN .....	.40
FRESH VEGETABLE .....	1.00
CAESAR SALAD (for two).....	1.50
SLICED TOMATO .....	.40

### SEA FOOD

Whole Broiled Western Lobster, Drawn Butter 2.95

### APPETIZERS

Guacamole Maison .....	.90
Shrimp, Lobster or Seafood Cocktail.....	.90
Chopped Chicken Livers.....	.75
Stuffed Celery .....	.75
Imported Sardines .....	.50
Herring in Sour Cream.....	.75
Juices: Tomato, Orange.....	.25

### SOUP

French Onion .....	.75
St. Germain .....	.50
Cold Cream Vichyssoise.....	.75
Cold Consomme .....	.50
Consomme Double au Vermicelle.....	.50

### DRESSINGS

OLD FASHIONED FRENCH and CHANTICLEER

1000 ISLAND and ROQUEFORT DRESSING, Extra..... .30