



Point Clear

ALABAMA

DINNER

Saturday, March 17, 1962

Oysters On The Half Shell Caviar Canape Imported Sardine
Fresh Fruit Supreme Shrimp or Crabmeat Cocktail

The Assorted Relish Tray

Turtle Soup New Orleans Style French Onion Soup Vichyssoise
Cream of Tomato Soup Seafood Gumbo Consomme au Riz

Saltines Triscuits Melba Toast Ry Krisp

Pompano Saute, Amandines

Baked Oysters Rockefeller or Bercy

Fried Eastern Scallops, Sauce Louise

Mushrooms Stuffed with Crabmeat a la Mornay

Broiled Rock Lobster Tails, Drawn Butter

Roast Prime Ribs of Beef, au Jus

Charcoal Broiled Strip Sirloin Steak, Chasseur

Breast of Pheasant, Pamela, Sous Cloche

Braised Rack of Lamb, Parisian, Demi Glace

Assorted Cold Cuts and Potato Salad, Spiced Peach

New Orleans Gulf Shrimp Plate

French Fried Potatoes New Corn in Cream Baked Idaho Potatoes
Asparagus Spears, Hollandaise Snowflake Potatoes

Steamed Rice

Fruit Salad, Honey Dressing Hearts of Lettuce

Chef's Salad Bowl

Dressings: French 1000 Island Roquefort

Assorted Cheese Strawberry Shortcake Baba au Rhum
Rainbow Parfait Ice Cream Southern Pecan Pie Sherbet
Chocolate Sundae Toasted Almond Layer Cake
Biscuit Tortoni Peach Melba Cheese Cake
Apple Pie Hot Mince Pie Black Bottom Cream Pie

Coffee Tea Milk Sanka Postum Buttermilk

Fish or Steaks, when not on Menu, may be substituted at an additional charge.

Due to the limited capacity of the Dining Room, tables are not permanent. We suggest gratuities after each meal, either in cash or charged to your dinner check if you prefer.

No allowance made to American Plan Guests for meals missed.

Room Service Charge 50c per person.

Grand Hotel

On Beautiful Mobile Bay