



# Dinner

NO TIPPING PLEASE. A 15% CHARGE IS ADDED FOR SERVICE.

\$8.00

Friday, November 26, 1971

## Oysters On The Half Shell

Chilled V-8 Juice	Sardines in Oil	
Orange and Grapefruit Supreme	Shrimp or Crabmeat Cocktail	
Cream of Mushroom Soup	Chicken Consomme	Vichyssoise
Fresh Lobster Bisque	Jellied Tomato Bouillon	

## Assorted Relishes

Saltines	Triscuits	Melba Toast
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Broiled Shrimp on Toast, Remoulade Sauce

Baked Oysters Au Gratin or Rockefeller

Redsnapper Steak, Maitre d'Hotel, From the Grill

Rainbow Trout Amandines

Breast of Capon, Wild Rice, Sauce Poulette

Roast Ribs of Prime Beef, au Jus

Baked Ham Steak, Fried Pineapple Ring, Bigarade

Tenderloin Tips En Brochette, from the Grille

Baked Idaho Potatoes

Cream Whipped Potatoes

Creamed Carrots

Mashed Sweet Potatoes

French Fried Zucchini

New Peas au Beurre

Riverside Salad

Hearts of Lettuce

Vegetable Salad Bowl

Dressings:

French 1000 Island

Special Cheese Dressing

Club Dressing

## COLD SPECIALS

Avocado Stuffed with Gulf Shrimp Ravigotte

Cold Sliced Corned Beef, Potato Salad, Spiced Peach

Coconut Cream Pie

Swiss Cheese

Angel Food Cake

Cheese Cake

Apple Pie

Baba au Rhum

Frozen Eclair with Chocolate Sauce

Ice Cream or Sherbet

Strawberry Shortcake

Southern Pecan Pie

Coffee

Tea

Milk

Sanka

Postum

Buttermilk

Lamb Chops, Fish or Steaks when not on menu may be substituted at an additional charge of \$2.50.

Room Service Charge \$1.00 per person.

Grand Hotel • Point Clear • Alabama