



# 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
Fresh Lobster Bisque	Vichyssoise
	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	Southern Pecan Pie
Strawberry Shortcake		

Coffee	Tea	Milk	Sanka	Postum	Buttermilk
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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**