



POINT CLEAR, ALABAMA

DINNER

A LA CARTE

APPETIZERS

Shrimp Cocktail 1 00	Tomato Juice 35	Crabmeat Cocktail 1 25	Fresh Fruit Supreme 95
Half Grapefruit 35	Smoked Salmon 1 10	Marinated Herring 70	Mackerel in White Wine 1 10
Chopped Chicken Livers 95	Oyster Cocktail 90		Celery and Olives 50

SOUPS

Cold Vichysoisse 55	Jellied Consomme 45	Madrilene 40
Onion Soup Gratinee 60	Seafood Gumbo 50	Turtle Soup New Orleans Style 45
Green Turtle Amontillado 1 00	Consomme Pastina 45	Chicken Consomme with Rice 45

COLD BUFFET

Tomato Stuffed with Shrimp 1 85	Cold Corned Beef 2 10
Roast Prime Ribs of Beef with Potato Salad 3 50	Assorted Cold Cuts with Potato Salad 2 25
Chef Salad Bowl 1 60	Lump Crabmeat with Roquefort Cheese Dressing 2 75
Sliced Turkey and Virginia Ham, Potato Salad 2 85	Chicken or Crabmeat Salad 2 75
Gulf Shrimp Plate 2 25	Florida Fruit Plate 1 85
Kennebec Salmon Mayonnaise, Sliced Egg and Tomatoes 2 75	

FISH

Soft Shell Crabs Saute Amandines.....	2 90
Fried Scallops, Rasher Bacon, Tartar Sauce.....	2 00
Filet of Gulf Trout Saute Amandines.....	2 85
Pompano Pontchartrain.....	3 95
Deep Fried Jumbo Shrimp, Remoulade Sauce.....	2 25
Fried Oysters.....	2 25
Broiled Redsnapper Steak, Meuniere.....	2 85
Julienne of Flounder, Ravigotte Sauce.....	1 95
Crabmeat au Gratin en Casserole.....	2 90
Shrimp de Jonghe.....	2 35

SOUTHERN FRIED CHICKEN

Country Gravy
Cream Whipped Potatoes
Buttered Peas
Mixed Green Salad
Hot Rolls
2 65

CHARCOAL BROILED STEAKS, CHOPS, ETC.

Top Sirloin Steak 3 50	Filet Mignon 5 00	Calfs Liver with Bacon 2 50
Minute Strip Sirloin Steak (12 oz.) 5 25	Broiled Spring Chicken 2 85	Broiled Veal Chops 2 50
Strip Sirloin Steak (16 oz.) 6 50	Broiled Lamb Chops 4 00	Broiled English Lamb Chop 4 50
Strip Sirloin Steak for Two 11.95		Chateaubriand for Two 12.75
Potatoes and Continental Vegetable Served with the Above Hot Dishes — Tossed Green Salad		

VEGETABLES

New Peas 45	Green Beans 45	Stewed Tomato 45	Spinach 45
Buttered Beets 45	Asparagus Hollandaise 1 00	Lima Beans 50	Broccoli Hollandaise 1 00
Au Gratin Potato 60	Baked 50	Mashed 45	French Fried 45
French Fried Onion Rings 85			

SALADS

Hearts of Lettuce 75	Fresh Fruit 1 35	Lettuce and Tomato 85	Louie 90
Mixed Green Salad 85	Pineapple and Cottage Cheese 90		Avocado Pear 95
Sliced Tomatoes 75			Caesar Salad 1 60

DESSERTS

Home Made Pie 45	Layer Cake 40	Meringue Glace Choc. Sauce 65
Jello with Whipped Cream 35	Coupe Au Marrons 65	Grand Hotel Special 75
Frozen Eclair, Choc. Sauce 55	Butterscotch Sundae 45	Parfait Neapolitaine 60
Baba au Rhum 55	Strawberry Shortcake 65	Biscuit Tortoni 60
Ice Cream or Sherbert 40	Peach Melba 65	Chocolate Fudge Pudding a la Mode 55
Crepes Suzette (for two or more persons) 1 85 Per Person		Cherries Jubilee 1 60
(Because of preparation time, please order with Entree)		Cheese Cake 60

CHEESE

Camembert 50	Cheddar 50	Roquefort 50	Liederkrantz 50
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BEVERAGES

Milk 25	Frosted or Chocolate Malts 50	Coffee (pot) 30	Tea (pot) 30	Sanka 30
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