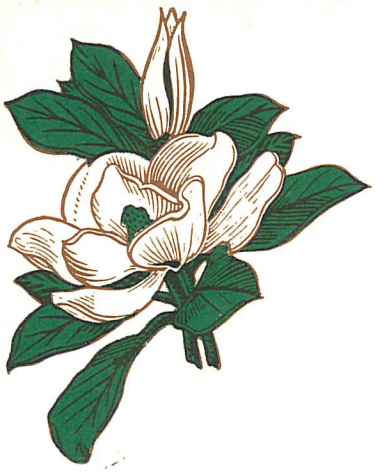




Point Clear

ALABAMA

Summer Menu

APPETIZERS

Shrimp Cocktail	1 60
Tomato Juice	50
Crabmeat Cocktail	1 60
Fresh Fruit Supreme	1 25
Half Grapefruit	60
Smoked Salmon	1 25
Marinated Herring	1 00
Chopped	
Chicken Livers	1 00
Celery and Olives	75
Soups Du Jour	75
Cup Seafood Gumbo	90

VEGETABLES

Potatoes Du Jour	
French Fried Onion Rings	
Hollandaise or Sour Cream	85

Home Style Swiss Steak	
Vegetable Sauce	
Potatoes	Green Salad
Rolls and Butter	4 50

SOUTHERN FRIED CHICKEN

Country Gravy	
Cream Whipped Potatoes	
Buttered Peas	
Mixed Green Salad	
Hot Rolls	4 00

DEEP FRIED JUMBO

Shrimp	
Remoulade Sauce	
French Fried Potatoes	
Tossed Salad	
Hot Rolls	4 25

BEVERAGES

Milk	35
Sanka	35
Postum-Iced Tea	35
Tea (pot)	35
Coffee (pot)	35

DINNER

\$7.50

No Tipping Please. A 15% Charge Is Added For Service.

Tuesday, July 8, 1969

Marinated Herring	Shrimp or Crabmeat Cocktail	
Chilled Orange Juice	Hawaiian Cocktail	
	Sliced Smoked Salmon	
Cream of Spinach	Vichysoisse	Seafood Gumbo
Consomme Pastina	Old Fashioned Navy Bean Soup	

Assorted Relishes

Saltines	Triscuits	Melba Toast
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Oysters Poulette or Bombay or Rockefeller

Whole Broiled Flounder, Butter Sauce

Jumbo Frog Legs Saute Provencale

Red Snapper Throats, Meuniere

Roast Young Chicken, Rice Dressing, Currant Jelly

Charcoal Broiled Strip Sirloin Steak, Mushroom Sauce

Baked Ham, Current Sauce, Spiced Apple

Snowflake Potatoes	Creamed New Potatoes	Baked Idaho Potatoes
Brussel Sprouts	Candied Carrots	Julienne Beans Amandine

Mixed Green Salad		Waldorf Salad	Chilled Lettuce Hearts
		Dressings:	
French	1000 Island	Special Cheese Dressing	Club Dressing

COLD SPECIALS

Assorted Cold Cuts and Potato Salad
Fresh Lobster Salad, Sliced Avocado

Camembert or Cheddar Cheese		
Frozen Eclair with Chocolate Sauce	Ice Cream or Sherbet	
Parfait a la Grand	Baba au Rhum	Strawberry Shortcake
Southern Pecan Pie	Apple Pie	
Cheese Cake	Peach Cream Pie	Black Forest Layer Cake

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.

JULIENNE OF FLOUNDER

Tartar Sauce	
French Fried Potatoes	
and	
Tossed Salad	
Hot Rolls	3 60

CHOPPED SIRLOIN STEAK

French Fried Potatoes	
Buttered Peas	
Tossed Salad	
Hot Rolls	4 00

CHEF'S SALAD BOWL

Julienne of Ham	
Chicken, Tongue and	
Cheese, Egg and	
Tomato Wedge	
Choice of Dressing	
Rolls or Crackers	3 60

FRESH

SHRIMP OR CRABMEAT	
Salad	
With Rolls or Crackers	4 25

BACKFIN LUMP CRABMEAT Au GRATIN

with Rice and Gravy	
Hot Rolls and Butter	4 50

CHEESE

Camembert	75
Cheddar	75
Roquefort	75
Liederkrantz	75
Swiss Gruyere	75

BROILED MINUTE

STEAK, Au Jus	
Potatoes Du Jour	
Tossed Green	
Salad	6 75

ALA CARTE DESSERTS

Assorted Pie Per Slice	50
Jello with W. Cream	40
Butterscotch Sundae	50
Ice Cream or Sherbet	45
Layer Cake	55
Grand Hotel Special	85
Biscuit Tortoni	85
Peach Melba	85
Cheese Cake	85

DOUBLE SIRLOIN BOUQUETIERE

For Two
Person's
16 50

CHATEAUBRIAND

For Two
Person's
17 50

Grand Hotel
On Beautiful Mobile Bay