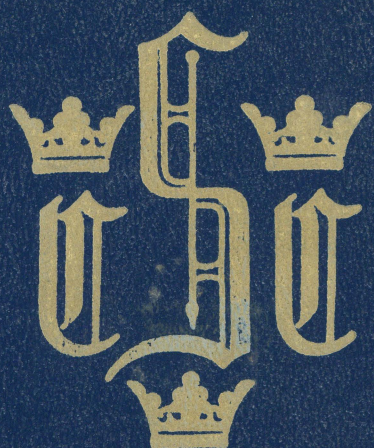




The
Swedish Club
of
Chicago

The Smorgasbord Tradition

The traditional Swedish Luncheon or Dinner begins with the Smörgåsbord; and in taking Smörgåsbord, one begins with herring, bread and butter, generally accompanied by a small glass of aquavit and pilsner.

Smörgåsbord had its origin in Viking feast days. Distances were long; upon the rare occasions when friends could gather together—a wedding, a christening, a funeral—they invariably stayed for days or weeks. They brought with them food, and the heavily laden tables became contests, each guest tried to outdo the other. Those from the farms brought cheeses and greens; those from the lakes and sea brought fish; while those from the forest brought game and other woodland delicacies.

To unaccustomed palates the Smörgåsbord is surprisingly rich, so it is best to sample a little of each and return to those which have particularly taken your fancy. Dine entirely off the Smörgåsbord if you wish. If you do, start with the pickled herring, then take a new plate for the cold cuts, the hot dishes, and later your choice of many fine cheeses.

Our table is laden with many delicacies. It is our gracious gesture of hospitality, a way of saying “Welcome to our Club!”, and our wish that your visit will be a pleasant adventure long to be remembered.

THE SWEDISH CLUB OF CHICAGO

Dinner

Appetizers

SHRIMP COCKTAIL	4.95	HERRING & POTATO	3.25
FRENCH FRIED HAVARTI		GRAVAD LAX	
with Tomato-Onion Sauce	3.95	Marinated Salmon with Mustard-Dill-Sour	
SOUP OF THE DAY	1.25	Cream Sauce	4.95
FRENCH ONION SOUP	1.50	FRESH FRUIT & Imported Cheese	3.95

Entrees

THE SWEDISH BIFF STEAK	Prime Tenderloin with Sauteed Onions	
and Boiled Potatoes.		11.50
TOURNEDOS LaSalle	Prime Beef Tenderloin,	
Prepared to order with Mushroom Caps and Bernaise Sauce		12.50
VEAL ala OSKAR	White Provimi Veal with Asparagus Spears,	
Crabmeat & Hollandaise Sauce.		13.50
CHICKEN CALVADOS	Boneless Breast of Chicken,	
Baked with Apples and an Apple Brandy Cream Sauce.		9.95
PRIME EYE OF THE RIB	Prime Rib Eye Steak,	
Broiled to order and served with a Horseradish-Sour Cream Sauce.		11.95
"JOHN ERICKSON'S" SMORGASBORD		
(Available on Tuesdays, Wedensdays and Thursdays only.)		
Includes Appetizers, Entrees, Vegetables, Dessert and Beverage.		12.00
THE SCANDINAVIAN GRILL: Lamb Chop, Tenderloin, Bacon & Sausage.		12.95

DET DJUPA, MORKA OCH KALLA

Check our Chalkboard for today's
Freshest Fish in Chicago!

ALL ENTREES ARE SERVED WITH YOUR CHOICE OF ANY OF THE CLUB'S SALADS:

Fresh Tossed Greens, Served with the Club's Dressing
The Swedish Apple Salad, with Celery Seed Dressing
Cottage Cheese and Fresh Fruit Salad

ASK ABOUT TODAY'S HOMEMADE DESSERTS
OR TRY OUR FAMOUS CUPPACHINO ICE CREAM
WITH HOMEMADE HOT FUDGE SAUCE! 2.00

Beverages .75¢

