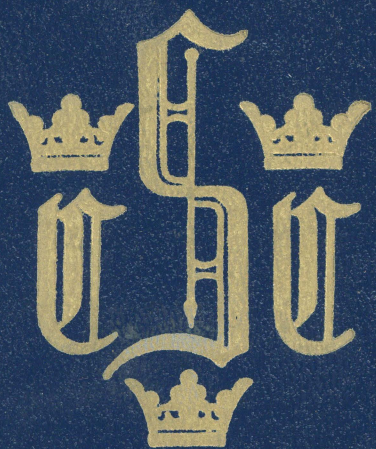




The
Swedish Club
of
Chicago

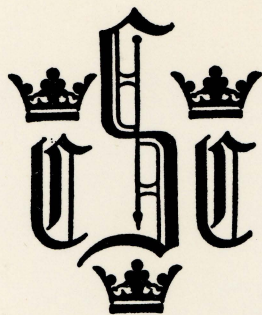
The Smörgåsbord Tradition

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 out-do 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 TRADITIONAL SWEDISH SMÖRGÅSBORD DINNER

Rice Pudding or Ice Cream

Beverage

\$5.75

You may also enjoy a Smörgåsbord Appetizer with your dinner, \$2.50

Tonight's Dinner Suggestions

HOMEMADE SOUP
CHILLED JUICES

HOT BEEF CONSOMME
COLD TOMATO MADRILENE .45

CONQUILLE OF BAKED SHRIMPS DE JOHNGE, BAKED RICE	7.50
BROILED CANADIAN WHITEFISH, SAUCE TARTAR	5.95
FILET OF WALLEYE PIKE SAUTE, LEMON BUTTER	5.95
BROILED HALF CHICKEN, MAITRE D' BUTTER	4.95
CALF'S LIVER SAUTE, SMOTHERED ONIONS, CRISP BACON	6.25
BROILED PORK CHOPS, WARM APPLE SAUCE	7.50
VEAL PARMESAN, PASTA ITALIENNE	6.50
BROILED TOURNEDOS HENRY V, WRAPPED IN BACON, ONION RINGS	8.50

BAKED, SWISS FRIED, BOILED OR MASHED POTATOES	
PEAS AND MUSHROOMS	STEWED TOMATOES
PERFECTION MOLD	CHEFS TOSSED SALAD

WEDNESDAY OCTOBER 5, 1977

The Desserts

Swedish Apple Cake with Vanilla Sauce .80

Strawberry Meringue .95

Swedish Rum Pudding, Raspberry Sauce .50

Ice Cream or Sherbet .50

Parfaits .55

Fresh Fruit in Season

Butterscotch, Strawberry or Chocolate Sundae .65

Dinner Menu

Appetizers

Fresh Fruit Cocktail Supreme	1.25	Consomme	.45
Gulf Shrimp Supreme	2.50	Ost Sillbiten	1.25
Marinated Herring	.95	Chilled Juice	.30
Tureen of Soup	.65	Frukt Soppa	.60
Smörgåsbord Appetizer	2.50	Fresh Fruit in Season	

For Your Dining Enjoyment

PRIME BONELESS SIRLOIN STEAK, Mushroom Saute	9.00
SWEDISH BIFFSTEK MED LÖK: Broiled Prime Tenderloin, Served with Sauteed Onions	8.50
PRIME FILET MIGNON, Mushroom Cap	8.50
HALF SPRING CHICKEN, Disjointed if desired	4.50
CENTER CUT PORK CHOPS, Apple Sauce	7.00
WHOLE DOVER SOLE, Almond Butter	9.25
CANADIAN WHITEFISH, Butter Broiled	5.50
SOUTH AFRICAN ROCK LOBSTER TAIL, Drawn Butter	
DEEP FRIED JUMBO GULF SHRIMP, Tartar Sauce	5.95
BROILED CHOICE CHOPPED SIRLOIN STEAK, Grilled Bermuda Onion	4.25

*A Mixed Green Salad or Cole Slaw, Potato or Vegetable, and Assorted Rolls and Butter
will be Served with the Above Entrées*

(Please allow a minimum of thirty minutes for preparation)

From the Pantry

HEART OF LETTUCE	.50	SLICED TOMATOES on Lettuce	.65
FRUIT WITH COTTAGE CHEESE	.65	MIXED GREEN SALAD	.50
PLATTER OF GULF SHRIMP Served with Potato Salad and Garnish, Assorted Rolls and Butter	5.50		

For the Lighter Appetite

PRIME TENDERLOIN STEAK SANDWICH, Served on Toast Points, French Fried Potatoes and Garnish	5.95
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Coffee	.35	Tea	.35	Milk	.35
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Wines

Champagnes and Sparkling Wines

	Bottle	Half Bottle
PIPER HEIDSIECK BRUT	17.50	
<i>French Dry Champagne</i>		
ASTI SPUMANTE	7.50	
<i>Italian Sparkling Wine, slightly sweet</i>		
CHATEAU ANTOINE CHAMPAGNE	5.00	
CHATEAU ANTOINE SPARKLING BURGUNDY	5.00	
COOK'S IMPERIAL BRUT	8.00	4.50
<i>California Dry Champagne</i>		
COOK'S BURGUNDY	8.00	4.50
<i>New York State Sparkling Burgundy</i>		
CHATEAU ANTOINE BURGUNDY	12.00	
<i>French Sparkling Burgundy</i>		
P. MASSON COLD DUCK	7.50	4.00

Rose Wines

LANCER'S CRACKLING VIN ROSE	6.50	4.00
<i>Portuguese Medium Dry Sparkling Wine</i>		
WENTE BROTHERS ROSE	5.50	3.00
<i>California Still Rosé</i>		
MATEUS	5.50	
ISABEL	5.50	

White Dinner Wines

CRUSE AND FILS FRERES CHABLIS	8.00	4.50
<i>A French White Burgundy Wine</i>		
ANHEUSER AND FEHRS LIEBFRAUMILCH	7.00	4.00
<i>A German Rhine Wine</i>		
ANHEUSER AND FEHRS BERNKASTELER	7.00	4.00
<i>A German Moselle Wine</i>		
WENTE BROTHERS DRY SEMILLON	5.50	3.00
<i>(California) Sauterne</i>		
WENTE BROTHERS CHABLIS	5.50	3.00
<i>(California)</i>		

Red Dinner Wines

CRUSE AND FILS BEAUJOLAIS	5.50	3.00
<i>A French Red Burgundy</i>		
CRUSE AND FILS FRERES SAINT-JULIEN	12.50	6.50
<i>A French Red Bordeaux</i>		
LOUIS MARTINI STILL BURGUNDY	5.50	3.00
<i>California Mountain Red Wine</i>		

Also available for your enjoyment

AQUAVIT

SKÅNE (Sweden) AALBORG (Denmark) O. P. ANDERSON (Sweden) LOITENS (Norway)

Domestic and Imported Beers and a Variety of After Dinner Wines and Liqueurs

