

Today's Specials

Fresh Vegetable Soup .15; cup .10

Consomme Macaroni .15; cup .10

Cherrystones on the Half Shell, Cocktail Sauce	.25
Bluepoints on the Half Shell, Cocktail Sauce	.30
Fresh Opened Oysters in Stew Milk .35 Cream	.45
Baked Cherrystone Clams Casino,	.55
Choice of Vegetable and Potato	.,,
Choice of Vegetable and Potato	.65
Whole Cold Boiled Lobster, Mayonnaise,	
Choice of Vegetable and Potato	.60
Fried New England Ipswich Clams, Tartar Sauce,	
Cole Slaw, French Fried Potatoes	.45
Baked Halibut, Egg Sauce,	
Choice of Vegetable and Potato	.50
Seafood Plate, Clams Casino, Tartar Sauce, Choice of Vegetable and Potato	
Broiled Lake Trout, Lemon Butter,	.55
Choice of Vegetable and Potato	.50
Broiled Jumbo Whitefish, Lemon Butter,	
Choice of Vegetable and Potato	.55
Fried Fillet of Sole or Pike, Tartar Sauce,	
Choice of Vegetable and Potato	.45
Fresh Shrimp Salad Sandwich on Toast	.35
Fried Select Oysters, Tartar Sauce,	
Choice of Vegetable and Potato	.55
G. I. C V. I S	
Choice of Veganile and Pointo	2.2
	.30
Canadian Bacon and Eggs, Country Style,	.50
	.55
Grilled Sausage Links, Apple Sauce,	.,,
	.35
Old Fashioned Wheat Cakes or Southern	
Cream Waffles with Pure Maple Syrup	.20
	.35
Roast Long Island Duckling, Apple Sauce,	
	.65
	.40
	.45
	.25
Yankee Pot Roast, Jardiniere Sauce, Choice of Vegetable and Potato	
Creamed Sweetbreads with Fresh Mushrooms,	.50
	40
	40
riiginia 11am Omerette, regetable and rotato	-10
Bread Pudding .10	
ayer Cake .10 Custard Pie .10 Fresh Cherry Pie .	
Cocoanut Custard Pie .10 Hot Mince Pie, Rum Sauce .	.10
Buttercrunch Ice Cream .10 Marshmallow Sundae	
Fresh Blueberry Pie .10 Fresh Pumpkin Pie .	
emon Chiffon Pie .10 Fruited Jello, Whipped Cream	
ineapple Parfait .20 Neopolitan .10 Hot Fudge Sundae .	
hocolate Eclair .10 Frozen Tart with Hot Fudge Sauce .	
Boston Cream Pie .10 Green Apple Pie, Cheese .	
resh Apple Sauce .10 Baked Apple and Cream .	
ruit Tart .10 Choice of Cheese with Toasted Crackers .	15

\$1.00 DINNER Extraordinary

Sardine Canape

Tomato Juice Cocktail Grapefruit Juice Cocktail
Seafood or Shrimp Cocktail Fruit Cup
Cherrystones or Bluepoints on the Half Shell

Kippered Snacks Relishes

Fresh Vegetable Soup Consomme Macaroni

Whole Broiled Lobster, Drawn Butter (10c extra)
Baked Cherrystone Clams Castino, Tartar Sauce
Whole Cold Boiled Lobster, Mayonnaise
Broiled Whitefah, Maitre e'Horle
Fried Sea Scallops, Tattar Sauce
Fried New England Ipswich Clams, Tartar Sauce
Fried Select Opsters, Tartar Sauce
Broiled Lake Trout, Lemon Butter
Broiled Lake Trout, Lemon Butter

Seafood Plate, Clams Casino. Tartar Sauce Broiled Lamb Chops, Mint Jelly Braised Sweetbreads with Fresh Mushrooms Roast Long Island Duckling, Dressing, Apple Sauce

Prime Ribs of Beef, an just Chicken a la King, Pattie Shell Broiled Calves Liver and Bacon Sizzling Broiled Pork Chops, Apple Sauce Breaded Veal Cutlet, Tomato Sauce Rosat Young Turkey, Giblet Gravy Froiled Half Spring Chicken

(Broiled Tenderloin Steak, 10c extra) Mushroom Sauce

Choice of Vegetable

Au Gratin, New Boiled, Mashed or French Fried Potatoes

Choice from Salad Tray

Ice Cream Pineapple Sherbet Frozen Tart with Hot Fudge Sauce Frozen Pudding Neopolitan Buttercrunch Ice Cream Chocolate Parfait Hot Fudge Sundae Chocolate Eclair Hot Mince Pie, Rum Sauce Fruited Jello, Whipped Cream Iced Honeydew Baked Apple, Cream Choice of Cheese with Toasted Crackers Fruit Tart Tea Coffee Milk Hot Chocolate

SIZZLING SIRLOIN STEAK 35c extra

THANKSGIVING WEEK SPECIAL!

Roast Young Tom Turkey, Giblet Gravy, Candied Sweet Potatoes,

Hubbard Squash, Cranberry Jelly,

Rolls and Butter...



65c

- - WHITE TOKAY, GIN, ORANGE BITTERS, OLIVE 200

55c LUNCHEON

Served from 11 A. M. to 4 P. M

Tomato Iuice Cocktail

Fresh Vegetable Soup

Consomme Macaroni

Fried New England Ipswich Clams, Tartar Sauce Baked Halibut, Egg Sauce Fried Fillet of Red Petch, Tartar Sauce Chicken Croquettes, Mushroom Sauce Yankee Por Roast, Jardiniere Sauce Baked Stuffed Pork Chop Creamed Sweetbreads with Fresh Mushrooms Vigginia Ham Omelette

Vegetable Plate with Scallops or Bacon Choice of Vegetable

Au Gratin, New Boiled, Mashed or French Fried Potatoes
Fresh Pumpkin Pie Bread Pudding

Buttercrunch Ice Cream
Chocolate Eclair Sherbet
Fruited Jello and Whipped Cream
Apple Pie, Cheese Butterscotch Sundae

Tea Coffee Milk Hot Chocolate

FRUIT Relishes, Appetizers Shrimp Cocktail35 Assorted Relish Plate25 Orange Juice ... 15 Sliced Pineapple ... 15 Sliced Peaches ... 15 Hearts of Celery20 Stuffed Celery30 Chicken Liver Canape.... 30 SALADS AND COLD DISHES Pineapple Cream Cheese . . . 25 Fresh Shrimp50 Chef's Salad Bowl, Roquefort Cheese Dressing SANDWICHES (Served on Rye, White or Whole Wheat Bread, Toasted if Desired) Peanut Butter and Jelly15 Chicken Salad Sandwich30 Minced Ham on Toast20 Toasted Cheese and Bacon .. . 30 Toasted Peanut Butter Cream Cheese and Jelly25 Cream Cheese and Pineapple .30 Canadian Bacon and Egg30 Cottage Cheese and Tomato .20 Hot Roast Beef, Potatoes40 Hot Chicken, Potatoes45 Chicken a la King, Potatoes .45 Steak Sandwich, Potatoes45 Hot Ham, Tomato Sauce,

Our Special!

Port . . Muscatel . . Sauterne . . Claret . . Sherry . . Burgundy . .

or Rhine Wine . . .

15c per glass
or if you prefer....
a

CARAFE
for two

Gold Seal, Taylor's, or Widmer's

35 cents

May We Suggest

FRIED SEA SCALLOPS, Tartar Sauce, Cole Slaw, French Fried Potatoes, Rolls and Butter			.50		
	SIZZLING BROILED PORK CHOPS, Appie Sauce, Choice of Vegetable, Potato, Rolls and Butter.				
	SIZZLING TENDERLOIN STEAK, Grilled Onions,				
	Choice of Vegesable, Potato, Rolls and Butter				
	Choice of Vegetable, Potato, Rolls and Batter				
	BROILED FRESH CALVES LIVER and BACON, Choice of Vegetable, Potato, Rolls and Butter				
	BRAISED SWEETBREADS, with Fresh Mushrooms, Choice of Vegetable, Potato, Rolls and Butter				
	ROAST PRIME RIBS OF BEEF, Au Jus, Choice of Vegetable, Potato, Rolls and Butter.				
GRILLED CUBE STEAK, Musbroom Sauce, Choice of Vegetable, Potato, Rolls and Butter					
	CHICKEN A LA KING, Pattie Shell, Choice of Vegetable, Potato, Rolls and Butter				
	BROILED HALF SPRING CHICKEN, Choice of Vegetable, Potato, Rolls and Butter				
GRILLED PORK TENDERLOIN, Apple Sauce, Choice of Vegetable and Potato, Rolls and Butter			.55		
	BROILED LAMB CHOPS, Mint Jelly, Choice of Vegetable, Potato, Rolls and Butter				
	Beer and Ale				
	Dawes Black Horse Ale .35 Tam O'Shanter Ale .15 Blue Ribbon Beer .20 Budweiser Beer .20 Apollo Beer .15 Liebotschaner Beer .15 Black Horse Ale .35	Ballantine's Ale Standard Ale Old Topper Ale Genesee Ale and Beer Schlitz Beer Bass Ale Guiness's Stout			

ALL SUNDAES 15c; WITH NUTS 20c

ALL ICE CREAM SODAS 15c, Choice of Flavors

ALL PARFAITS 20c; Choice of Flavors

(Pasteurized Milk and Cream served in this Restaurant)



"Only the Best for You and Us"



Thanksgiving.



November has always been a month of Thanksgiving since the early days of our forefathers.

As years pass swiftly by and we come again to a troubled world filled with fear, sacrifice and concern, let our hearts be light with the joy of living in America. Let us be thankful that we live in a great country.

Declare forever sacred the loyalty, freedom, and confidence that your forefathers so proudly established for you, your family, and your neighbors-that this great nation shall continue to prosper forever.

"God Bless America"

ROCHESTER'S OUTSTANDING RESTAURANT AND SEAFOOD HOUSE

Special KIDDIES Menu

(For Children Under 10 Years of Age)



Blue Fairy

25c

Scrambled Egg, Bacon Strip

Vegetable Plate Ice Cream Hot Chocolate Chocolate Milk Milk

Geppetto

25c

Bowl of Hot Soup Poached Egg on Toast Mashed Potato Nest with Chicken or

Beef Gravy Ice Cream Hot Chocolate



Chocolate Milk

35c

Hot Chocolate

Milk

Figaro

Grilled Calves Liver and Bacon Grilled Cubed Steak, Gravy Mashed Potato Fresh Vegetable Ice Cream Milk Chocolate Milk

PINOCCHIO 45c

Fruit Cup, Soup or Tomato Juice Roast Turkey, Giblet Gravy, Cranberry Sauce

Chicken a la King Mashed Potatoes Fresh Vegetable Choice of Pudding, Jello, Cake, Pie or Ice Cream Milk Chocolate Milk



Baked Fresh Fish Fresh Vegetable Hot Chocolate Chocolate Milk

Jiminy Cricket 45c Fruit Cup, Soup or Tomato Juice

Broiled Lamb Chop, Bacon Strips Roast Prime Rib of Beef Mashed Potato Fresh Vegetable Choice of Pudding, Jello, Cake, Pie or Ice Cream

Hot Chocolate



35c

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