

R E A Building

May 13th 1946

Audrey Auslander

With the sincere admiration

of Joseph Auslander

Ami apolovur

Vincent T. Niemo

Photograph by W. J. ROEGE



ROCKEFELLER
Center

Luncheon
CLUB

LUNCHEON

ELECTIVE MENU DETERMINES PRICE OF LUNCHEON

Cherrystone Clams Chopped Liver in Aspic Shrimp Cocktail Antipasto
 V-8 Cocktail Apple Juice Supreme of Fruit Clam Juice Cocktail
 Cream of Tomato Soup Consomme Celestine

Fresh Boule's Shad - Butter sauce 1.50
 Fried Filet of Flounder with Tartar Sauce 1 45
 Scrambled Eggs with Shrimps, Creole 1 45
 Pot Roast of Beef on Buttered Egg Noodles 1 45
 Southern Ham Grill 1 75
 Baked Turkey Loaf with Giblet Gravy and Cranberry Sauce 1 50
 Loin Lamb Chop Grill, Club Style (15 minutes) 1 85

AMERICAN WINE, RED OR WHITE (Per Glass) 40c.

COLD SUGGESTIONS

Assorted Cold Cuts with Potato Salad 1 65
 Fresh Salmon Steak in Jelly, Garni 1 50
 Hard Boiled Eggs with Potato Salad 1 25
 Sliced Virginia Ham with Mixed Green Salad 1 85
 Ham and Cheese Sandwich, Garni 1 25

Buttered String Beans

Mashed or Parsley Potatoes

Green Apple Pie

A Stewed Strawberry Rhubarb

Boston Cream Pie

Cream Caramel

Queens Bread

Ice Cream or Sherbet

Camembert Cheese with Toasted Crackers

Coffee, Tea or Milk

NO SUBSTITUTIONS PLEASE

Monday, May 13, 1946

All prices are our ceiling prices, or below. By OPA regulation, our ceilings are based on our highest prices from April 4 to 10, 1943. Our menus or price lists for that week are available for your inspection.

We, in cooperation with the Famine Emergency Committee Program for feeding the starving people of the world, are endeavoring to conserve on the use of oil and wheat.

We are required to offer the same portions as during April 4 to 10, 1943. However, the usual basket of bread and rolls on each table will be omitted, and only one roll or one slice of bread will be served and that with the entree.

At the request of the patron additional rolls or bread will be served.



A LA CARTE

CLAMS AND APPETIZERS

Cherrystone Clams 40
 Supreme of Fruit 45

Orange Juice 30
 V-8 Cocktail 30

Tomato Juice 30
 Kraut Cocktail 20

SOUPS

Cream of Tomato Soup 30

Consomme Celestine 30

FISH

Fried Filet of Flounder with Tartar Sauce 95
 Chopped Clam Pan Roast 1 10
 Clam Stew, Half and Half 95

EGGS

Scrambled Eggs with Shrimps, Creole 95
 Omelette with Swiss Cheese 80 Omelette with Jelly 80

ENTREES (Ready)

Pot Roast of Beef on Buttered Egg Noodles 95
 Southern Ham Grill 1 25
 Baked Turkey Loaf with Giblet Gravy and Cranberry Sauce 1 00
 Loin Lamb Chop Grill, Club Style (15 minutes) 1 35

(Luncheon Vegetable and Potato Served with All Entrees and Fish)

FROM THE GRILL

Lamb Chop (1) 75 Broiled Chicken (half) 1 15
 Calf's Liver Saute with Bacon 1 00

SANDWICHES

Chicken 70 Tongue 50 Ham 50
 Club 1 00 Combination 60 Melted Cheese and Bacon 65

COLD SUGGESTIONS

Fresh Vegetable Salad 80 Chicken Salad (all white meat) 1 50
 Assorted Cold Cuts 1 15 Sugar Cured Ham 90 Tunafish Salad 80

All Cold Dishes are Served with Potato Salad

VEGETABLES

Beets in Butter 25 Fresh Whole Spinach 30 Buttered Carrots 30
 Cauliflower Hollandaise 65 Fresh Asparagus, Hollandaise 85 New Peas 35
 Fresh String Beans 35 New Lima Beans 35

CHEESE

Swiss 30 Camembert 30 Brie 30 Roquefort 30

DESSERTS

Boston Cream Pie 25 Queens Bread 25 Cream Caramel 25
 Chocolate Pudding, Vanilla Sauce 25 Preserved Cherries 25
 Old Fashioned Rice Pudding, Vanilla Sauce 25 Apple Pie 25 Fruit Jello 25
 Grapefruit 30 Chocolate Eclair 25 Choice of Ice Cream 30
 Fresh Strawberries and Cream 50 Fresh Hot House Rhubarb 25

COFFEE, TEA, ETC.

Coffee with Cream 15 Chocolate 20 Tea 15 Milk 15
 Iced Coffee 15 Iced Tea 15

Items desired which are not on menu will be prepared on request