

A LA CARTE SPECIALS

CELERY 20c

GREEN ONIONS 15c

OLIVES 20c

FRESH FRUIT COCKTAIL 25c

LOBSTER COCKTAIL 45c

SOUPS: TUREEN 30c; CUP 20c

COLD TOMATO BROTH

PUREE JACKSON

BOILED MACKEREL, PARSLEY SAUCE 70c

SPANISH OMELETTE 60c

BRAISED BEEF, A LA MODE 65c

ROAST SPRING LAMB, MINT SAUCE 85c

JELLIED CHICKEN AND HAM 75c; WITH POTATO SALAD 90c BOILED or MASHED POTATOES 20c

BUTTERED BEETS 20c

GARDEN PEAS 20c

SALMON SALAD, MAYONNAISE 65c

FRUIT SALAD 50c

CHICKEN SALAD 65c

CHILLED CUP CUSTARD 25c

LEMON MERINGUE PIE 20c

CANTALOUPE (½) 25c; A LA MODE 40c

BERRIES WITH CREAM 25c

ICE CREAM WITH WAFERS or FRUIT CAKE 25c

WHITE or GRAHAM ROLLS 15c BRAN MUFFINS 15c BUTTERMILK 15c

TABLE D'HOTE LUNCHEON

Price opposite each item includes the full course meal.

Please write on Meal Check each item selected to ensure correct service.

COLD TOMATO BROTH

BOILED MACKEREL, PARSLEY SAUCE 75c

SALMON SALAD, MAYONNAISE 75c

BRAISED BEEF, A LA MODE 90c

ROAST SPRING LAMB, MINT SAUCE \$1.00

JELLIED CHICKEN AND HAM, WITH POTATO SALAD \$1.00

BOILED OF MASHED POTATOES

BUTTERED BEETS OF GARDEN PEAS

Choice of

CHILLED CUP CUSTARD
LEMON MERINGUE PIE
BERRIES WITH CREAM
ICE CREAM WITH WAFERS or FRUIT CAKE
CANADIAN CHEDDAR CHEESE WITH CRACKERS

BREAD or ROLLS

TEA

COFFEE

MILK

ICED TEA

ICED COFFEE

CHOCOLATE MILK DRINK

BUTTERMILK

H-22-A