

1948-4

Salads Mixed on Your Table

CHEF'S SALAD BOWL (A Combination of Lettuce, Romaine, Tomatoes, Celery, Watercress, Diced Ham and Hard Boiled Eggs) 90

DERBY SALAD (Mixed Green, Cole Slaw, Julienne of Chicken, Tongue, Eggs, Derby French Dressing 1.35

MIXED GREEN SALAD 75

COBB SALAD (Chicken, Crisp Bacon, Avocado, Tomato, Eggs, Chives, Roquefort Cheese, Lettuce, Romaine, Watercress, Chicory) All Chopped Fine Served in Chilled Salad Bowl with Old Fashioned Derby Dressing 1.50

CALIENTE SALAD—for one person 1.25, two persons 1.75, four persons 2.50 (Romaine, Garlic, French Bread Croutons, Minute Egg Dressing, Parmesan Cheese)

GOURMET SALAD—for one person 1.25, for two persons 1.75, for four persons 2.50 (Mixed Green, Cheese Croutons, Anchovy Filets, Minute Egg, Bacon, French Dressing)

Charcoal Broiler

Tenderloin Steak 2.50

Minute Steak 2.25

Top Sirloin 2.50

Filet Mignon 3.50

French Lamb Chop 2.10

N. Y. Cut Sirloin Steak 3.25

Half Chicken, Potatoes 1.75

Broiled T-Bone Steak 3.00

Broiled Mushrooms with Bacon on Toast 1.85

Broiled Calf's Liver Steak 1.65

Veal Sweetbreads 2.00

Whole Broiled Lobster, French Fried Potatoes 2.10

French Fried Potatoes Served with All Charcoal Broiler Orders