



# Riggs House.



## MENU.



### SOUPS.

Mock Turtle.

Italian Paste.

### FISH.

Baked Black Bass, Port Wine Sauce.

### BOILED.

Capon, Bread Sauce.

Ham.

Tongue.

Potatoes.

Mashed Potatoes.

Rice.

Corn.

Stewed Tomatoes.

Corned Beef and Spinach.

### ROAST.

Saddle of Mutton.

Ribs of Beef.

Turkey, Cranberry Sauce.

Chicken, Stuffed.

Baked Sweet Potatoes.

Fried Parsnips.

Fried Oyster Plant.

### COLD DISHES.

Pressed Corned Beef.

Roast Beef.

Beef Tongue.

Boned Turkey.

Chicken, a la Mayonnaise.

### ENTREES.

Sweetbreads, Larded, a la Toulouse

Supreme of Chicken, a la Duchess.

Lamb Cutlets, Breaded, au Petit Pois.

Oyster, a la Poulette.

Baked Beans, with Pork.

### GAME.

Mallard Duck.

Red-Head Duck.

Prairie Chicken.

Corn Salad.

Lettuce.

Small Pickles.

Olives.

### PASTRY.

Pound Pudding, Wine Sauce.

Mince Pie.

Cream Pie.

Assorted Cake.

Charlotte Russe.

Orange Water Ice.

Peach Ice Cream.

### FRUITS.

Apples.

Oranges.

Bananas.

Dates.

Raisins.

English Walnuts.

Almonds.

Shellbarks.

*Dining Room will be closed at 12 P. M.*

**FEBRUARY 22, 1880.**

A first-class Café attached to the House for Ladies and Gentlemen,  
KEPT OPEN UNTIL 12 O'CLOCK EVERY NIGHT.

# Wines.

## CHAMPAGNE.

Bollinger Dry (Sec) . . .	\$3 25
G. H. Mumm & Co., Dry Verzenay . . . . .	3 00
G. H. Mumm, & Co., Extra Dry . . . . .	3 25
Piper Heidsieck . . . . .	3 00
George Goulet, Extra Dry	3 25
Henriot & Co. Dry Sellery	3 00
Veuve Clicquot Ponsardin	3 25
Pommery & Greno, Sec . .	3 25
L. Rœderer's Carte Blanche	3 25
Pints of above.	

## HOCK.

Niersteiner . . . . .	2 00
Hockheimer . . . . .	2 50
Rudesheimer . . . . .	2 50
Liebfraumlilch . . . . .	3 50
Sterwein . . . . .	2 00
Pints of above.	

## SHERRY.

Yriarte . . . . .	2 50
Imperial Amontillado . .	3 00

## BURGUNDY.

Pommard . . . . .	2 50
Chambertin . . . . .	4 50
Macon . . . . .	1 50
Pints of above.	

## PORT.

London Dock . . . . .	2 50
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## WHITE WINES.

Sauternes, Cruse & Fils Freres . . . . .	\$1 00
Haute Sauternes, Cruse & Fils Freres . . . . .	2 00
Chablis . . . . .	2 00
Chateau Yquem . . . . .	4 00
Chat. Latour Blanche . .	4 00
Vin de Graves, B. & G. .	2 00
Pints of above.	

## CLARET.

Table . . . . .	75
Medoc . . . . .	1 00
St. Julien . . . . .	1 00
Margaux . . . . .	2 00
St. Julien, Superior . . .	1 50
Pontet Canet . . . . .	2 50
Lafite . . . . .	3 00
St. Estephe . . . . .	1 50
Larose . . . . .	2 50
Leoville . . . . .	2 50
Pints of above.	

## ALE.

Bass Ale . . . . .	35
Younger's Ale . . . . .	35

## BEER.

St. Louis Beer . . . . .	25
Milwaukie Beer . . . . .	15
Rochester Beer on Draught.	

*Corkage, \$1 00 per Bottle.*

