

# Crystal • Dining • Room

## LUNCHEON

Potato and Leek Soup	Assorted Relish Tray	Consomme aux Perles	Chilled Tomato, Apple or Pineapple Juice
Fried Long Island Scallops, Tartar Sauce .....			55
Steamed Finnan Haddie a l'Anglaise .....			60
Broiled King Mackerel, Maitre d'Hotel .....			65
Shirred Eggs with Canadian Bacon .....			55
Fancy Corned Brisket of Beef and Cabbage .....			65
Spaghetti with Meat Sauce .....			55
Broiled Spring Lamb Chop, au Cresson .....			65
Frankfurters and Potato Salad .....			55
Chicken Croquettes, Supreme Sauce .....			55
Roast Loin of Fresh Jersey Pork, Apple Sauce .....			65

Wax Beans in Cream, Carrots Vichy or Cauliflower Polnaise

Risscle, Whipped or New Parsley Potatoes

### CHOICE

Apple, Custard or Red Raspberry Pie	Sherbet	Ice Cream	Fruit Jello
Butterscotch Pudding	Chocolate Layer Cake	Baked Apple and Cream	Tea - Coffee - Milk
American or Swiss Cheese with Toasted Crackers			

**40¢ Special**  
WAFFLES with SLICED PINEAPPLE  
WHIPPED CREAM

**40¢ Special**  
TOMATO STUFFED with SHRIMP SALAD  
RUSSIAN DRESSING  
Rolls and Butter

Served from 11:30 A. M. to 2:00 P. M.

Price of Entree Includes Complete Luncheon

Tuesday, December 26, 1939

## a la Carte . . .

### Cocktails

Blue Point Oysters 35	Lobster 90	Cherrystone Clams 35	Crabmeat 65
Shrimp 50	Half Grapefruit 20		Fruit in Season 35

### Soups

Consomme, Chicken Okra or Chicken Broth with Rice - SERVED IN TUREEN 25, CUP 15

### Fish

Planked Lake Erie Trout or Whitefish 90

Crabflakes au Gratin 85	Fried Filet of Sole, Tartar Sauce 70
Broiled Lobster, according to size	Oysters or Clams Casino 85

### Steaks - Chops - Chicken

Sirloin Steak 1.60	Steak Minute, O'Brien Potatoes 1.35	Filet Mignon 1.60, Bouquetiere 2.00
Lamb Chops (2) 90	Pork Chops (2) 80	Mixed Grill 1.00
Broiled Half Chicken, Hashed in Cream Potatoes 1.00		English Mutton Chop 1.00
		Welsh Rarebit 50

### Vegetables and Potatoes

Broccoli 30	Cauliflower Hollandaise 30	Spinach, String Beans, Peas or Lima Beans 30	au Gratin 35
Baked 20	Mashed 15	Saute, French Fried or Julienne 25	Hashed in Cream, Lyonnaise or Fried Sweet 30

### Salads

Crabmeat 90	Shrimp 75	Fruit 50	Chef's 50
Lobster 1.50	Chicken 1.10, All White Meat 1.35		Fashion Park 85

### Desserts - Ice Cream

Pie, per cut 20	Rice Pudding 15	French Pastry 20	Fruit Jello 15	Cup Custard 15
Macaroons 15	ASSORTED ICE CREAM 25	Sherbet 20	Spumoni 35	

### Cheese

Swiss Gruyere, Switzerland, Edam, Camembert, Liederkrantz or Roquefort 25	American 20
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### Beverages

Coffee, per pot 15	Tea, per pot 15	Milk 10	Kaffee Hag or Sanka 20	Hot Chocolate 20
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HOTEL SENECA ["Skeeter" Palmer playing nightly in the Lv. noe Grill] ROCHESTER, N. Y.