

Carte du Jour

Price of Entree denotes the Cost of Dinner
La entrada indica el valor de toda la comida

Served from 12 to 10 P. M.

A la Carte

Veal Cutlet 2.00

Served with
Vegetable & Potatoes

Filet Mignon 3.50

Tuna Fish Salad
2.00

SPECIAL Puerto Rican Dishes

SERVED TO ORDER
- 30 minutes -

Arroz con Pollo

\$2.00

Asopao de Pollo

\$2.00

Appetizers

Choice of

Antipasto Italiane Dill Pickles & Olives Pate de Foie Gras
Half Grapefruit Fresh Sliced Pineapple Fruit Cup Iced Papaya
Chilled Tomato, Orange, Peach, Grapefruit or Pineapple Juice
Stuffed Egg

Soups

Choice of

Cream of Chicken, Reine Onion Soup aux croutons
Cold Jellied Consomme or Madrilene

Entrees

Baked Lobster Thermidore 3.00

Guava Jelly Omelette with Bacon 2.50
Tortilla con jalea y tocineta

Grilled Filet Mignon Condado 4.50

Roast Vermont Turkey, Cranberry Sauce 3.00
Pavo al horno

Broiled Two Lamb Chops with Bacon 3.25

Roast Prime Ribs of Beef au Jus 3.50
Roshif en su jugo

Ham Steak, Hawaiienne 3.00

Tropical Fresh Fruit Salad, Cream Cheese, Guava Jelly 2.25
Ensalada de Frutas tropicales, queso y jalea de guayaba

[Order of Beans & Rice served on Request with above Entrees]

Vegetables

Green Peas

French Fried Potatoes

Corn Mexicaine
Mashed Potatoes
Candied Yams
Waldorf Salad

Desserts

Choice

Apple Pie à la Mode
Peach Melba

Vanilla Pudding, Apricot Sauce
Chocolate Layer Cake
Coconut Sherbet
Banana with Cheese

Condado American Coffee

Milk

Tea

Puerto Rican Coffee

Room Service Charge: 25c. per person

Sunday, April 17, 1948

