

Queen's Hotel

Montreal

DINNER

6.00 to 8.30

75 cents

Fruit Cocktail
Fish Chowder Manhattan
Chicken Salad Parisienne
French Fried Potatoes Lettuce and Tomato Salad
 or Salmon Steak Anchovy Butter
New Peas Rissolées Potatoes
Stewed Pears with Cream
Tea or Coffee or Milk or Butter-milk

90 cents

Choice of
Tomato Juice Cocktail
Fish Chowder Manhattan Consommé Vermicelle
Halibut Parsley Sauce
Fish Salad

Choice of
Braised Veal with New Carrots Oysters Stewed Dieppoise
Assorted Cold Meat with Chicken
Vegetable Dinner Fried or Boiled Eggs
Fruit Salad Cheese, Jelly, Spanish or Plain Omelet
Roast Ribs of Beef au Jus
Roast Black Duck Red Currant Jelly

SHERBET

Choice of
Boiled Potatoes Rissolées Potatoes
Choice of
New Peas Baked Tomatoes
Lettuce Salad with French Dressing

Choice of
Chocolate or Vanilla Ice Cream with Cake
Blueberries with Cream Stewed Pears
Canadian Oka Cream Cheese
Tea or Coffee or Milk or Butter-milk

1.25

Celery and Olives
Fish Chowder Manhattan
Fillet of Sole Bonne Femme
or Roast Whole Baby Wild Duck with Watercress
French Fried Potatoes Egg Plant Provençale
Lettuce Salad
Ice Cream with Cake
or Baked Apple with Cream
or Roquefort Cheese with Crackers
Tea or Coffee or Milk or Butter-milk

Bread and Butter included in the above Dinner
Additional charge of 25c on room service.

A LA CARTE

Half dozen Oysters on Shell, plain 40, Cocktail 50

RELISHES

Crab flake Cocktail 50 Lobster Cocktail 60 ½ Grape fruit 20 Grape Fruit Supreme 30
Fruit Cocktail 25 with Anisette 40 Little Neck Clams ½ doz 40 with Cocktail Sce 50
Orange Juice 20 Grape fruit Juice 20 Tomato Juice 15

HORS-D'OEUVRE

Iced Celery 15 King Herring 40 French Sardines 40 Queen Olives or Stuffed Olives 20
Anchovy Salad with egg 50 Antipasto 50 Tuna Fish 30 Sliced Tomatoes 10
Assorted 80 Stuffed Celery 30 Tomato Queen's Style 30

SOUPS

*Consommé Vermicelle 15 Consommé in cup 15 Cream of Tomatoes 20
Fish Chowder Manhattan 20 Consommé Vermicelle 20

FISH

*Fried Haddock 1000 Island dressing 35 *Fried Fillet of sole Tartare Sc. 45 *Fish Salad 30
*Baked Halibut Dugléré 45 *Cold Lobster Broiled live Lobster
Lobster Newburg 1.25 Broiled Scallops and Bacon 60 Stewed Oysters in Cream 50
Halibut Parsley Sauce 40

EGGS

Scrambled eggs on Toast 35 Boiled 30 Fried and Bacon 35 Shirred beurre noir 40
Poached on Toast and Bacon 40
Plain omelet 30 Ham 35 Spanish 40 Créole 40 Fresh mushroom omelet 45

ENTREES

Wiener Schnitzel 55 Veal Cutlet Spaghetti 45
Chicken Casserole Paysanne 2.00 Tournedos Rossini 1.50 Chicken à la King 1.00
Sweetbread and Mushrooms under Glass 1.10 Sirloin Steak Sauté Minute 80
Braised Veal with New Carrots 45 Vegetable Dinner 50
Oysters Stewed Dieppoise 50

GRILL

Sirloin steak 75 Special 1 00 Mignon of Beef Maître d'Hôtel 1.25 Mixed Grill 90
Lamb Kidneys and Bacon 75
Calf's liver and bacon 50 Fillet of Beef 1 50 Lamb Cutlets 60 Pork chops 50
Half Broiled Chicken and Bacon 1 00 Half Broiled Black Duck 80
*Roastbeef 50 *Roast Lamb 50 *Roast Turkey 60 *Roast Squab 60 Roast Black Duck 1.50

VEGETABLES

Fresh Peas 25 Green Beans 20 New Carrots 20 Boiled Onions 20
Spinach with cream 20 Plain Spinach 20
French Peas 35 Stewed Tomatoes 15 Spaghetti Italienne 25 Macaroni au Gratin 25
Cauliflower Hollandaise or D. B. 40 Asparagus D.B. or Hollandaise 50
Home Fried 15 Sautés 15 Boiled 10 Mashed 10 French Fried Potatoes 15
Hashed Browned 20 O'Brien Potatoes 25

COLD MEATS

Ox Tongue 50 Ham 40 Lamb 40 Roast beef 40 Paté de fois Gras 35
Chicken with Ham 60 Sliced Turkey 60 Ass. Cuts with Chicken 65

SALADS

Chicken 75 Fresh Lobster
Lettuce Salad 20 Lettuce and Tomato 20 Cold Slaw 15 Beet 15 Fruit 50
Red Cabbage 15 Vegetable 50 Florida 40 Potato Salad 15

SWEETS

*Apple Pie 15 *Caramel Cup Custard 15 *Ass. Stewed Fruits 25
Fresh Peach Shortcake 25 *Blanc mange 10
*Pie à la mode 25 Meringue Chantilly 25 Stewed Prunes 15 French Pastry 15
Vanilla 20 Napolitaine 20 Chocolate 20 Coupe St. Jacques 40 Sherbet 15 Water Ices 15

FRUITS

Pear (2) 20 Grapes 20 Orange 10 Bananas 10 Apple 10

CHEESE

Roquefort 25 Camembert 25 Canadian 15 Oka Cheese 15 Gruyère 20 Cream White 20

BREAD

White Brown French Raisin Whole Wheat Rye Rolls
Corn or Bran Muffins
Tea 20 Coffee Cup 10 Pot 20 Demi Tasse 10 Milk 10 Butter-milk 10

Bread and Butter 5c.

Additional charge of 5 cents per portion on room service
Prices listed are per person.