



hearth and EMBERS Luncheon



A LA CARTE SPECIALTIES:

(Julienne Potato, Salad, Rolls and Butter)

Chopped Prime Sirloin Steak	\$1.75
Sliced Prime London Broil	2.15
Tenderloin Tidbits on a Skewer	2.75
Spring Luncheon Lamb Chops	2.65
Prime Luncheon Sirloin Steak	3.45
Luncheon Ham Steak	1.85
Filet Mignon Steak	5.50
Our "Sir Loin"	5.50

Our Seafood Features

(Potato, Green Salad, Rolls and Butter)

Filet of Sole—Saute Meuniere	2.00
Fried Deep Sea Scallops	2.35
Broiled Lobster Tail	3.95

Broiled Sandwiches

Hearthburger (Cheese and Mushrooms) ..	1.35
Sliced Prime London Broil	1.65
Chopped Prime Sirloin	1.25

Salads

(Rolls and Butter)

Our Famous Fashion Park	1.60
Caesar Salad (Mixed at Your Table)	1.75
Fresh Fruit Plate	1.75
Shrimp, Tomato and Egg Plate	2.25
Tomato Wedge Star	
Chicken Salad, Capers, Cheese Sticks ..	1.75

Hot Sandwiches

(French Fried Potatoes, Salad)

Hot Turkey, Giblet Gravy	1.60
Chicken Poulette, Manger	1.60
Open Face Roast Beef, Brown Gravy	1.85

Cold Sandwiches

(Lettuce, Tomato, Dill Pickle, Potato Chips)

Baked Ham80
Ham and Swiss Cheese90
Club Sandwich (3-decker)	1.50
Cold Roast Beef	1.65
Lean Prime Corned Beef90
Turkey, all white meat	1.25
Bacon, Lettuce and Tomato80

LUNCHEON

FRIDAY, AUGUST 18, 1961

Appetizer

TOMATO JUICE .30	APPLE JUICE .30	V-8 COCKTAIL .30
FRESH SHRIMP COCKTAIL .95		HALF GRAPEFRUIT .35
FRESH FRUIT SUPREME .55	MARINATED HERRING, SLICED ONION .65	
SMOKED SALMON ON BED OF LETTUCE .70		

Soup

(CUP)

CORN CHOWDER .30		
FRENCH ONION SOUP, AU GRATIN .30	POT AU FEU .30	

LUNCHEON SPECIAL

STUFFED WHOLE TOMATO WITH TUNAFISH SALAD,
COLE SLAW, RIPE AND GREEN OLIVES
CHOICE OF VEGETABLES
ROLLS AND BUTTER \$ 1.85

Entrees

SHRIMP NEWBURGH WITH RICE PILAF, AU SHERRY	1.80
ITALIAN SPAGHETTI, TOMATO SAUCE, PARMESAN CHEESE	1.60
FRESH BROCCOLI WITH SHARP RAREBIT CHEESE SAUCE, ON TOAST	1.75
PLATTER OF BONELESS MAINE SARDINES, POTATO SALAD, COLE SLAW	
TOMATO WEDGE, GARNI	1.70
SNOWFLAKE, AU GRATIN, OR FRENCH FRIED POTATOES	
FRESH SPINACH WITH CHOPPED EGG SALAD	
CREAMED CORN	

Salads

INDIVIDUAL MIXED GREEN SALAD .35	COMBINATION SALAD .35
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Desserts

PIE DU JOUR .30	ASSORTED CHEESE WITH TOASTED CRACKERS .45	
FRESH CHEESE CAKE .30	ICE CREAM .30	FRUIT COMPOTE .45
ASSORTED FRENCH PASTRY .50	COCONUT SNOWBALL, CHOCOLATE SAUCE .40	
PROFITEROLES AU CHOCOLATE .40	MANGER ICE CREAM PIE .45	

Beverages

MANGER COFFEE .25	MILK .25
RELAXING SANKA .30	BUTTERMILK .25
POT OF DARJEELING TEA .25	ICE TEA .30

THE MANGER HOTEL, ROCHESTER, NEW YORK