

Hotel Paso del Norte

El Paso, Texas

March 17, 1927

APPETIZERS

Lobster Cocktail 60	Fresh Lobster Cocktail 75
Fruit Cocktail 45	Grapefruit Cocktail 40
Orange and Grapefruit Cocktail 40	Crab Meat Cocktail 40
Shrimp Cocktail 40	Celery Hearts 30
Sweet Relish 20	Sweet Pickles 20
Stuffed Celery 60	Radishes 15
Sweet Chow Chow 20	Imported Green Olives 25
Caviar Canape (Domestic) 55	Imported Caviar Canape 75
Anchovy on Tomato 45	Anchovy Canape 45
	Chow Chow 20
	Stuffed Olives 20
	Green Onions 15
	Krystal Kukes 20

ENTREES FOR TODAY

Vegetable Soup with Italian Paste 15
Special Omelet Celestine 60
Ragout of Spring Lamb, Printaniere 50
Boiled Salmon Cardinal 50
Salisbury Steak, Creole Sauce 50
Smoked Beef Tongue with Spinach 75
Roast Sirloin of Beef, Porte Maillot 85
Roast Valley Turkey with Cranberry Jelly 90
Prime Rib of Beef au Jus 75 Extra Cut 1.40

FRESH VEGETABLES

TODAY ONLY

Vegetable Dinner 60

Peas 25

Spinach 20

Asparagus 40

Summer Squash 20

SELECTED SALADS

Del Norte 50

Royalette 50

Tom Coryate 55

Dancette 50

DELICIOUS DESERTS

Cocoanut Meringue Pie 15

Peach Pie 15

Old Fashion Strawberry Shortcake 25

Orange Custard Pie 15

Boston Cr. Pie 15

Coupe St. Andre 35

Chocolate Cake 15

PLATE LUNCH 60c

Vegetable Soup with Italian Paste

Choice of

Ragout of Lamb, Printaniere

or

Salisbury Steak Creole

Creamed Hominy

Steamed Potato

or

Cold Corned Beef, Flemish Style

Sliced Tomato

Bread

Drink

SPECIAL LUNCH 75c

Vegetable Soup with Italian Paste

Choice of

Ragout of Lamb, Printaniere

or

Salisbury Steak, Creole

or

Cold Corned Beef, Flemish Style

Daytona Pudding, Huckleberry Sauce

Bread

Drink