



THE POINSETT HOTEL, GREENVILLE, S. C.

"CAROLINAS' FINEST"

J. MASON ALEXANDER, MGR.

M E N U

THE PRICE OF ENTREE INCLUDES

Choice of one:

Appetizers and Relishes

WINES: Sherry Red Wine White Wine
 Celery and Olives - Stuffed Celery - Half Grapefruit -
 Half Cantaloupe - Shrimp, Seafood, Crab Meat or Fresh
 Fruit Cocktail - Orange, Tomato, Grape or Pure Apple
 Juice - Bismark Herring - Canape Anchovies in Oil

SOUPS: Cream of Celery, Cold Tomato Bouillon

COCKTAILS: Aperitif Cocktail per glass .25
 French Dubonnet Cocktail per glass .25
 French or Italian Vermouth Cocktail per glass .25

ENTREES:

* Fried Cod Fish Cakes, Poached Egg and Bacon .60
 * Omelette with American Cheese .60
 * Blanquett of Veal A La Cream, Fresh Mushrooms .60
 * Chicken Giblet Pot Pie .60
 * Stuffed Tomato with Salmon Salad .70
 Broiled Pork Chop, Mustard Butter .70
 Half Fried Unjointed or Broiled Spring Chicken .80
 Grilled Spring Lamb Chops, Watercress .90
 Broiled Rib of Beef Steak Minute .90
 * Roast Prime Ribs of N. Y, Beef Au Jus 1.10
 "Anything from the Grill is Cooked to Order"

Choice of Two:

New Spinach in Cream, Fresh Blackeye Peas
 Corn Saute, Candied Yams
 Mashed Potatoes, Steamed Rice and Gravy
 Florida Salad, Cole Slaw

DESSERTS: .15 Extra

Green Apple Pie and Cheese - Fresh Cherry Cobbler A La Mode
 Sherbets: Orange, Pineapple or Raspberry
 Vanilla, Chocolate, Fresh Peach, French Marron or Coffee
 Ice Cream. Sauces: Butter Scotch or Chocolate
 Pineapple Chunklets
 Imported Swiss Roquefort Camembert Cheddar
 Edam Cream or New York State Cheese
 Hard Rolls Corn Sticks Wholewheat Rye Bread
 Coffee Tea Milk Buttermilk Lemonade Coca Cola

PRIX FIXE LUNCHEON Tuesday June 11, 1940

(Please Do Not Request Substitutions)