

The Poinsett Hotel, Greenville, S. C.

"CAROLINAS FINEST" M E N U

J. MASON ALEXANDER, Manager

TABLE D'HOTE PORTIONS

APPETIZERS

Canape of Genuine Imported Caviar	\$1.50
Antipastoes	75¢
Bismark Herring	50¢ each
Fresh Fruit Cocktail	
Smoked Salmon	
Grapefruit	
Soups	25¢ each
Canape of Genuine Imported Caviar	\$1.50
Red or White Wine	33¢
Marinated Herring	
Stuffed Celery	
Anchovy Fillet on Shredded Lettuce	
Celery	
Clam Juice	
Consomme	
Julienne	
Fresh Crab Meat Cocktail	.50
Select Shrimp Cocktail	.50
Lynnhaven Oysters on Half Shell	.60

ENTREES - The Price of Entree Includes Vegetables

<u>Ready:</u>	Broiled Filet of Spanish Mackerel, Butter Sauce	.95
"	Scrambled Eggs with English Bloaters	.95
"	Boiled Fresh Red Salmon, Egg Sauce	1.35
"	Ham Knuckles with Sauer Kraut	.95
"	Hungarian Beef Gulasch with Noodles	1.45
"	Roast Stuffed Turkey, Cranberry Sauce	2.25
"	Broiled Calf's Liver with Bacon	1.75
"	Breaded Small Veal Cutlet, Tomato Sauce	1.00
"	Roast Prime Rib of Beef Au Jus	2.25
"	Assorted Cold Cuts, Potato Salad	1.75
<u>25 Min:</u>	Frog Legs Saute Provencale	2.25
"	Fried Unjointed Chicken Southern Style	1.65
"	Select Filet Mignon from the Grill	3.25
"	Breast of Guinea Hen Under Bell Ideal	2.50
"	Grilled Baby Lamb Chops on Toast	1.85

VEGETABLES - Choice of two

Turnip Greens	Candied Yams	Potatoes	Baby Lima Beans
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SALADS: 25¢ each

Lettuce and Tomatoes
Cottage Cheese with Green Onions

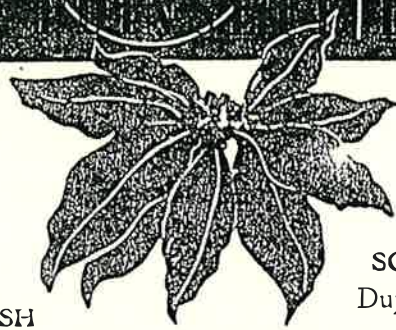
DESSERTS

25¢ each:	Green Apple Pie with Cheese
	Hot Mince Pie with Rum Sauce
	Vanilla Butter Pecan Chocolate Strawberry Ice Cream
	Orange Lime Pineapple Sherbet
Cheese:	American Camembert Swiss Liederkranz
	New York State Blue Cheese
	<u>CHAMPAGNE BOTTLE</u> \$4.75

Hard Rolls	Spoon Bread	Rye	Wholewheat
Coffee	Tea	Milks	Lemonade
		Coca Cola	Pepsi Cola

SATURDAY OCTOBER 16, 1948

In Ordering From This Menu, An Extra Charge Is Made If Entree Is



OYSTERS AND COCKTAILS

- Antipasto75
- Oysters (6)75
- Anchovy Canape (4)60
- Shrimps .75, Large 1.00
- Crabflakes .75, Large 1.00
- Clam Juice 8 oz.25
- Tomato Juice 8 oz.25
- Fruit Juice 6 oz.35
- Grape Juice 6 oz.35
- Fruit Cocktail45

HORS D'OEUVRES

- Caviar Canape Domestic.. .75
- Hors D'oeuvres Poinsett(6) 1.25
- Italian Salami75
- Ripe Olives (4)30
- Queen or Stuffed Olives(6) .35
- Celery40
- Stuffed60
- Tomato Parisienne 1.00
- Salmon Canape75

SANDWICHES

- Combination60
- Club-Double85
- Club-Single60
- Chicken70
- Chicken Salad60
- Tongue45
- Ham50
- Virginia Ham75
- Ham and Egg60
- Cream Cheese45
- Imp. Swiss Cheese or Rye .45
- Aged American40
- Lettuce and Tomato40
- Hot Chicken 1.00
- Hot Roast Beef 1.50
- Bacon and Tomato40
- Deviled Egg45

SALADS

- Hearts of Lettuce50
- Lettuce and Tomato50
- Cole Slaw30
- Potato40
- Fruit Salad, Mayonnaise... 1.00
- Asparagus Tips75
- Poinsett Waldorf60
- Chiffonade Mixed60

DRINKS

- Miller High Life25
- Pabst Blue Ribbon25
- Schlitz25
- Ballentines Ale25
- Apollinaris, Imported35
- Bass Imported Ale35
- White Rock35
- Perrier Water, Imported35
- Club Soda20
- French Vichy Water40
- Coco-Cola10
- Guinness Stout60

Our ability is not limited to this Menu.

Room Service Charge
.25 Per Person

MINIMUM CHECK 40c

SOUPS

Dujour .35

FISH

- Shrimp Casserole Poinsett 2.00
- Stuffed Deviled Crab 1.25
- Fried Sea Bass .85
- Fried Filet Sole Tartar Sauce .90
- Long Island Scallops Au Curry with Rice 1.75
- Shad Roe with Bacon 2.25
- Broiled (Baby) Lobster, Whole 3.25
- Broiled Fresh Fish in Season .85
- Crabflakes Newburgh 1.75
- Oyster Stew, Half & Half 6 Oysters) 1.00

ENTREES

- Roast Royal Squab, En-Casserole 2.50
- Prime Ribs of New York Beef Au Jus 2.50
- Unjointed Fried Half Spring Chicken Southern Style 1.75
- Virginia Ham Steak, Pineapple Glace 2.50
- Creamed Chicken with Rice Poinsett 1.75
- Calf's Liver Saute with Bacon 1.75
- Breaded Veal Cutlet 1.70
- Chicken-Ala-King 1.75

CHEF'S SPECIAL

(To Order - 25 Minutes)

- Double Entrecote Fried Onions 7.00
- Poulet en-Casserole-Vegetables Bourgeoise 3.50
- Chateaubriat For Two 7.00

FROM OUR CHARCOAL GRILL

- Half Spring Chicken, Waffles 1.75
- Tenderloin Steak 3.25
- Va. Ham and Eggs, Red Eye Gravy 2.25
- Lamb Chops 2.25
- Sirloin Steak For One 3.25
- English Mixed Grill 2.00

COLD BUFFET

- Deviled Egg .75
- Crabflake Salad 1.75
- Sliced Ham with Pineapple Salad 1.65
- Crabflakes Ravigotte 1.70
- Shrimp Salad 1.75
- Lobster Mayonnaise 3.00
- 1.65
- 2.25
- Sliced Smithfield Cachat Ham, Fruit Salad 2.25
- Assorted Cold Cuts 2.50
- Health Salad in the Bowl 1.00
- Smoked Beef Tongue Garnie 1.50
- Brisket, Corned Beef, Potato Salad 1.75
- Tuna Fish Nicoise 1.50
- Lobster Salad 2.25
- Chicken Salad 1.75
- Tomato Surprise 1.25

VEGETABLES

- New String Beans .35
- Sweet New Peas .35
- Asparagus Tips .60
- Potatoes: Souffle .60
- Au Gratin .50
- Lyonaise .35
- Candied Yams-Poinsett .35
- Fresh Spinach .35
- Cauliflower .35
- French Fried .35
- Hashed in Cream .40
- Cottage Fried .35
- Fried Sweets .40
- Buttered Beets .35
- Buttered Carrots .35
- Fried Egg Plant .50
- Hashed Brown .35
- O'Brien .35
- Grilled Sweets .40
- Louisiana .50

DESSERTS

- Apple Pie .30
- Peach Melba .60
- Fruit Compote .50
- Pineapple Slice .50
- Cherries Jubilee 1.50
- Jello, Whipped Cream .30
- Plum Pudding .75
- Baked Apple with Cream .45
- Stewed Apricots .35
- Petit Fours .50
- Chocolate Parfait .50
- Parfait Poinsett .50
- St. Coupe Jack .75

ICE CREAM

- Coffee, Chocolate, Vanilla .30
- Sherbets, Pineapple, Lemon, Orange, Raspberry .30
- Chocolate Sauce .10 Extra

CHEESE

- Aged American .35
- Imported Swiss .60
- Camembert .40
- Cheddar .35
- Liederkrantz .40
- Blue .50
- Philadelphia Cream Cheese .45

BEVERAGES

- Tea, Pot .25
- Postum .25
- Coffee, Pot .25
- Sanka .25
- Milk .15
- Demi-tasse .25
- Hot Chocolate .30
- Buttermilk .15

FALL 1948