

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¢
Red or White Wine	33¢
Bismark Herring	Marinated Herring
Fresh Fruit Cocktail	Stuffed Celery
Smoked Salmon	Anchovy Fillet on Shredded Lettuce
Grapefruit	Celery Clam Juice
Soups 25¢ each:	Cream of Tomato 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

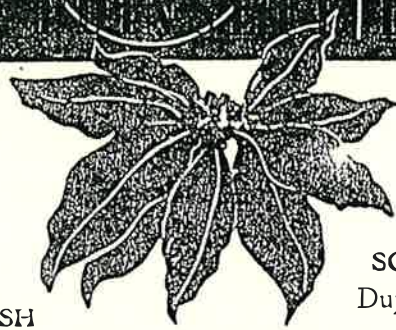
Lettuce and Tomatoes
Cottage Cheese with Green Onions

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 \$4.75</u>
Hard Rolls	Spoon Bread Rye Wholewheat
Coffee Tea	Milks Lemonade Coca Cola Pepsi Cole

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

ENTREES

Roast Royal Squab, En-Casserole	2.50	Calf's Liver Saute with Bacon	1.75
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	Breaded Veal Cutlet	1.70
Creamed Chicken with Rice Poinsett	1.75	Chicken-Ala-King	1.75

CHEF'S SPECIAL

(To Order - 25 Minutes)

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

FROM OUR CHARCOAL GRILL

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

COLD BUFFET

Deviled Egg	.75	Shrimp Salad	1.75	Tuna Fish Nicoise	1.50
Crabflake Salad	1.75	Lobster Mayonnaise	3.00	Lobster Salad	2.25
Sliced Ham with Pineapple Salad	1.65	Chicken Salad	1.75	Tomato Surprise	1.25
Crabflakes Ravigotte	1.70	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		

VEGETABLES

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

DESSERTS

Apple Pie	.30	Cherries Jublee	1.50	Stewed Apricots	.35
Peach Melba	.60	Jello, Whipped Cream	.30	Petit Fours	.50
Fruit Compote	.50	Plum Pudding	.75	Chocolate Parfait	.50
Pineapple Slice	.50	Baked Apple with Cream	.45	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	Camembert	.40	Liederkrantz	.40	Blue	.50
Imported Swiss	.60	Cheddar	.35	Philadelphia Cream Cheese	.45		

BEVERAGES

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

FALL 1948