

# LONDON CHOP HOUSE

## Aperitifs

Americano 1 45 Akvavit, Aalborg 1 40  
 Bitter Campari 1 30 Absinthe Drip 1 55  
 Dubonnet blonde or red 1 25 Fernet Branca 1 30  
 Herbsaint 1 50 Kir—Vin Blanc Cassis 1 35  
 Lillet white or red 1 25 Margarita 1 65  
 Absinthe Francaise 1 60

## Dinner



## Aperitifs

Pernod (90°) 1 50 Punt e Mes on the rocks 1 25  
 Negroni 1 50 — Ouzo, Metaxa 1 55  
 Sherry: Tio Pepe Fino, Gonzales Byass 1 40  
 Pastis de Marseille, Berger or Ricard 1 50  
 St. Raphael, Golden, on the rocks 1 25  
 Dry Sack Sherry on the rocks 1 45  
 Vermouth Cassis 1 25

## HORS D'OEUVRE

### shellfish:

Conchitas Con Parmesan 2 65  
 Gulf White Shrimp Cocktail 2 65  
 CRACKED DUNGENESS CRAB mustard sauce 4 25  
 DUBLIN BAY PRAWNS sauce maison 4 25

BAKED OYSTERS *cassino* 3 25 *rockefeller* 3 25 OYSTERS ON 1/2 SHELL: *long island* 2 75  
 CHERRYSTONE CLAMS on 1/2 shell 2 50 Shrimps *remoulade* 3 25 *1000 isle* 3 25  
 Steamed Soft-Shell Clams w/natural broth & melted butter 3 50 per person  
 Nova Scotia Lobster Cocktail 4 25 ATLANTIC BLUE CRAB LUMP COCKTAIL 4 00  
 BAKED CHERRYSTONE CLAMS: *cassino* 3 25 *escargot butter* 3 25

Anchovies & Pimento w/capers 1 75 Hearts of Palm *vinaigrette* 1 75 Sliced Tomato & Onion 1 50 Escargots (Snails) *champenoise* (6) 2 75  
 Tomato or Vegetable Juice Cocktail 1 00 Pascal Colorado Celery w/roquefort 1 50 Avocado Supreme *remoulade* 1 65 Celery Hearts, Radishes, & Mixed Olives 1 50 Imported Beluga Caviar, jar 5 75  
 TODAY'S MELON: California Honey Dew 1 50 Spanish Melon 1 50 Whole Marsh Grapefruit 1 35 Iceland Maatjes Herring *campagna onions* 1 50 Artichoke Hearts *vinaigrette* 1 75

## SOUPS

Gazpacho *andalucia* 1 40  
 Clear Onion Soup w/imported sherry 1 55  
 Vichyssoise hot or cold 1 40  
 Onion Soup Lyonnaise in tureen 1 55  
 Consomme Cleo w/madeira 1 40  
 Lobster Bisque Senegalaise hot or cold 1 55  
 Consomme double en tasse 1 25

## FISH & SEAFOOD

Pan-Broiled Scottish Sea Scallops w/coral on toast, virginia bacon 5 50  
 Dublin Bay Prawns saute maison, garlic butter 6 25 broiled 6 50  
 Wisconsin Grass Frogs' Legs roadhouse 5 75 *provencale* 6 00 *nicoise* 6 25  
 A Mess of Fillets of Yellow Perch sauteed in butter 4 25 broiled 4 50  
 Great Lakes Silver Smelts, fried 4 25 boneless, broiled 4 50  
 Imported Whole Dover Sole broiled, maitre d'hotel 6 00  
 Lake Superior Jumbo Whitefish broiled 4 50 tailpiece 5 00  
 Broiled Live Nova Scotia Chicken Lobsters (2) drawn butter 10 50  
 Long Island Bay Scallops roadhouse, virginia bacon 5 50  
 Nova Scotia Lobster newburg, imported sherry 8 50  
 Shrimps Saute maison, garlic butter 5 00  
 Escargots *champenoise* (12) 4 75  
 Butterfly Gulf White Shrimps pancho 5 00  
 Pan-Broiled Scampi mediterranean 5 25  
 Fresh-Shucked Oyster Fry, virginia bacon rasher 4 75  
 CHOICE OF TARTARE OR REMOULADE SAUCE SAUCE AMANDINE 5 5



## Some table wines

NO.			BOTTLE	HALF	GLASS
WHITE: IMPORTED					
317	Chateauf-neuf-du-Pape Blanc "La Bernardine"	Rhone	1966	7.50	1.25
237	Gewurztraminer Grand Reserve, Leon Beyer	Alsace	1967	6.75	3.50 1.15
RED: IMPORTED					
103	Brouilly "Chateau de la Chaize" Roussy de Sales	Beaujolais	1968	5.25	2.75 1.00
283	Chateau Timberlay	Gironde	1966	5.75	
318X	Chateau Timberlay	Gironde	1964		3.00
323X	Chateau Giscours	Margaux	1965		2.50
ROSE: IMPORTED					
145	Cabernet d'Anjou, A. Gouin	Loire	1967		2.50 1.00
90	Lancers Vin Rose	Portugal	1967	9.25	4.75
CHAMPAGNE, ETC.					
290	St. Germain "Blanc de Blancs" Brut English Market Cuvee	France	1966	9.75	1.85
319	Asti Spumante, Marini & Rossi	Italy	N.V.	10.50	
312	Pommery, extra dry	France	N.V.	14.25	7.25
2	Great Western, brut	N.Y. State	N.V.	9.75	
10	Beaulieu, brut	Napa, California	1965	10.25	5.25
198	Sparkling Burgundy, BV Rouge Beaulieu	Napa Valley, Calif.	1965	10.25	5.25 1.85

PLEASE SEE WINE LIST ON REVERSE SIDE OF MENU

## ENTREES

3 saturday, february twenty-first, nineteen-seventy

SOUP: Cream of Fresh Mushroom w/Imported Sherry 95  
 JUMBO GULF SHRIMPS A LA NEWBURG en casserole, toast points, french fried potatoes 5 00  
 VEAL CUTLET SAUTE PARMIGIANA, tomato sauce, fresh green beans, egg noodles 5 95  
 ROAST LONG ISLAND DUCKLING FLAMBE, bigarade sauce, fresh green beans, au gratin potatoes 6 00

## SPECIALTIES

Roast Prime Ribs of Beef au Jus, creamed horseradish 6 75 beef-eaters cut 8 25 (thickly cut or sliced thin, on request)  
 Beefsteak & Onions velez 6 75 Skillet Steak w/smothered onions 7 50  
 Butterfly Tenderloin Steak o'brien potatoes 6 25  
 Broiled Hamburger Steak pancho 4 95 w/roquefort 5 50 Four Baby Lamb Loin Chops saute a la grecque 5 25 Steak au Poivre flambe 8 50  
 Jim Beard's Hamburger au Poivre flambe 6 25 Hamburger Carnetzels 5 25 Beef Schnitzel w/mushrooms & onions 7 25

Plank Beef Tenderloin jardiniere 7 50  
 Calf's Liver Slices virginia bacon & smothered onions 5 25  
 Split Minute Steak garlic butter 8 00  
 Chateaubriand bouquetiere (for 2 or more) 9 50 per person

## GRILLS

Giant Spring Lamb Rib Chop, (triple cut), virginia bacon 5 50 2 Butterfly Spring Lamb Rib Chops, virginia bacon 6 75  
 Prime Beef Tenderloin Steak fresh mushroom sauce 6 00 2 Double Spring Lamb Rib Chops, virginia bacon 6 75  
 Calf's Liver Steak virginia bacon & smothered onions 6 25 Filet Mignon broiled mushroom cap 8 75  
 Prime Minute Steak (12 oz.) o'brien potatoes 7 75 Prime Aged Sirloin Steak boneless (16 oz.) 9 00 (for 2) 18 00

## Sauces:

Pancho 55  
 Pizzaiola 75  
 Bearnaise 75  
 Bordelaise 75  
 Hollandaise 75  
 Fresh Mushroom 75  
 Cognac Roquefort 85  
 Major Grey's Chutney 40

## VEGETABLES

Rapini (bitter broccoli) butter sauce 1 25 Fresh Artichoke w/drawn butter 1 65 Artichoke Hearts w/pimento, butter sauce 1 65  
 Broccoli butter sauce 1 25 Creamed Spinach 1 50 Petite Green Peas in Butter 1 00 French Fried Onion Rings 1 50  
 Zucchini french fried 1 35 saute in butter 1 35 boiled w/hollandaise 1 50 Onions saute 1 00 Fresh Mushrooms broiled or saute w/sherry 2 50  
 Eggplant french fried 1 35 New String Beans 1 00 Leaf Spinach 1 00 Stewed Tomatoes 1 25  
 Potatoes: Baked Idaho 1 00 w/chives & sour cream 1 25 au jus 1 25 Au Gratin 1 25 Cottage Fried 1 75 French Fried 1 00 Lyonnaise 1 25  
 O'Brien 1 00 Hashed in Cream 1 10 New Potatoes in Jacket 1 00 Mashed w/butter 85 Hashed Browned 1 25 American Fried 1 00

## SALADS

(include chef's garlic dressing)

Limestone Bibb Lettuce 1 50 Watercress & Tomato maison 1 65 Cole Slaw 90 Doner Salad 2 75 Avocado, watercress & bibb lettuce 1 75  
 Garden Salad pincus 1 35 Mixed Greens chop house 1 25 Sliced Beefsteak Tomato 1 25 w/bermuda onion 1 50 Watercress 1 35  
 our own Caesar (per person) 1 65 Hearts of Lettuce & Sliced Tomato 1 50 Hearts of Lettuce 1 25 golanty 1 35 Doc Greene's 2 50 Cucumbers sour cream 1 35  
 Hearts of Palm w/limestone, vinaigrette 1 75 Hearts of Romaine w/green goddess dressing 1 60 Hilda 1 40 Avocado Pear 1 50 w/bibb lettuce 1 75  
 Dressings: Green Goddess 75 1000 Island 75 Russian 85 Vinaigrette 65 Roquefort-Bleu 85

GARLIC CHEESE TOASTS 75 per order

COVER CHARGE 50 per person

Closed Sundays & Holidays