

Luncheon at the London Chop House

East Indies Hot Punch
(Batavia Arak, Falernum, Lime Juice & Pecans)
1 25

On MONDAY NIGHT, FEBRUARY 13th, the London Chop House is completely reserved for the Lundi Gras Dinner for the Archives of American Art. May we recommend the Caucus Club that night?

HORS D'OEUVRE

CAPE BRETON OYSTERS 1 40 BAKED OYSTERS: casino 2 10 rockefeller 2 35 SNAILS bourguignonne (6) 1 60 (12) 2 75 TOMATO, V-8 or CLAM JUICE 65
CHERRYSTONE CLAMS 1 25 BISMARCK HERRING in chablis wine 1 10 CHOPPED LIVERS 1 10 RIPE OLIVES 60 STUFFED CELERY 1 00
CRACKED DUNGENESS CRAB sauce maison 2 45 SHRIMPS remoulade 1 75 COTTAGE CHEESE w/chives & olive oil 55 MAINE LOBSTER COCKTAIL 2 50
SHRIMP COCKTAIL 1 60 SHRIMP w/AVOCADO a la horcher's 1 90 PROSCIUTTO or JORDAN'S VIRGINIA HAM 1 65 w/melon 1 85
BAKED CLAMS casino 1 80 HALF GRAPEFRUIT 75 MARINATED HERRING 1 25
MELON IN SEASON: SPANISH 90 JUMBO ARTICHOKE vinaigrette 1 25 DUBLIN BAY PRAWNS mustard sauce 2 15

SOUPS

CONSOMME double 60 w/madeira or sherry 85 CONSOMME cleo 90 CLEAR ONION w/sherry 90 FRENCH ONION gratinee 90
COLD VICHYSOISE 75 a la ritz 75 LOBSTER BISQUE SENEGALAISE hot or cold 85 BEEF BOUILLON on the rocks 65

EGGS

BROILED HAM STEAK & EGGS any style 2 25 TODD'S VIRGINIA BACON & EGGS 2 00
OMELETTES: CHEESE w/chives 1 95 FRESH MUSHROOMS 2 00 FRESH TOMATO 1 95 HAM & SCALLIONS 1 95

FISH, FROGS & SEAFOOD

KIPPER SMOKED SALMON garni 2 25 MAINE LOBSTER SALAD 3 75 BENEDICT SALAD w/shrimps & tunafish 2 75 MAINE BABY LOBSTER garni 3 25
SHRIMP SALAD 2 85 KIPPER SMOKED STURGEON 2 85 BEEFSTEAK TOMATO w/SHRIMPS 2 85 w/LOBSTER 3 50 SHRIMPS LOUIS 2 90
AVOCADO w/SHRIMPS remoulade 2 50 w/LOBSTER 3 00 GREEN GODDESS SALAD w/shrimps 2 75 w/lobster 3 25

OYSTER MILK STEW 1 90 HALF & HALF 2 15 FRESH-OPENED OYSTERS fried, virginia bacon rasher 2 50
A MESS OF FILETS OF LAKE ERIE PERCH sauteed in butter 2 35 LAKE ERIE PERCH amandine 2 60 LIVE MAINE BABY LOBSTER broiled 3 65
GRASS FROGS' LEGS roadhouse 3 25 DUBLIN BAY PRAWNS chop house 2 85 SHRIMPS SAUTE maison 3 00 ENGLISH SOLE maitre d'hotel 3 10
LAKE SUPERIOR JUMBO WHITEFISH maitre d'hotel 2 75 tail piece 3 00 LONG ISLAND BAY SCALLOPS fried 2 95 broiled 3 25
BROILED SCAMPI mediterranean 2 95 SOFT SHELL CRABS saute 2 75 amandine 3 00 BUTTERFLY SHRIMPS pancho 2 75 chop house 3 00

TODAY'S ENTREES

saturday, february eleventh, nineteen sixty-one

SOUP Cup of Minestrone Rosemarie 55
FRESH MAINE LOBSTER THERMIDOR (1), julienne potatoes, cole slaw 3 00
BRAISED SHORT RIBS OF BEEF, mushroom sauce, green peas, macaroni au gratin 2 10
VEAL CUTLET SAUTE PARMIGIANA, tomato sauce, peas bonne femme, macaroni au gratin..... 2 75
PAN-BROWNED CORNED BEEF HASH, Plain 1 95 w/a poached egg 2 15
HOT PRIME ROAST BEEF SANDWICH, creamed horseradish, mashed potatoes, pan gravy..... 2 95
HAMBURGER STEAK, pancho sauce, potatoes 2 75 w/roquefort 3 25
BROILED FRESH CALF'S LIVER SLICES, bacon, onions & potatoes 2 85 CALF'S LIVER STEAK 3 10
HAMBURGER CARNETZELS, pancho sauce, potatoes 2 90
ROAST PRIME RIBS OF BEEF au jus, creamed horseradish, mashed potatoes.. 3 90 extra cut.. 4 75

some table wines

No.		Bottle	Half	Glass
WHITE: IMPORTED				
14	Corton-Charlemagne A. Gauffroy 1955	6.00		.90
124	Graacher Himmelreich Reisling 1958	4.75	2.50	.85
RED: IMPORTED				
50	Chateau Grand La Lagune, Ludon 1955	4.50		.80
CHAMPAGNE, etc.				
138	Blanc de Blancs, Extra Dry, Ch. Bayard	9.00	4.75	1.50

Please see Wine List on Reverse Side of this Menu

COLD BUFFET & ENTREE SALADS

CORNED BEEF PLATTER w/chopped liver 2 75 BEEFSTEAK TOMATO w/CHICKEN SALAD 2 55 EDGAR GUEST'S SALAD 2 40
CAESAR SALAD 1 65 WAITER'S SALAD 2 50 MAURICE SALAD 2 50 COTTAGE CHEESE PLATTER a la syd moss 1 90 CHICKEN SALAD 2 85
BEEFSTEAK tartare 4 00 JORDAN'S VIRGINIA HAM & TURKEY garni 3 00 AVOCADO w/CHICKEN SALAD 2 50 COLD CUTS maison 3 00
CHEF'S SALAD BOWL julienne 2 35 w/virginia bacon or anchovies 2 60 w/shrimp 3 15 w/lobster 3 75

PRIME STEAKS, CHOPS & BIRDS

HALF SPRING CHICKEN brandy peach 2 75 NEW YORK SIRLOIN 6 75 FILET MIGNON 6 75 MINUTE STEAK o'brien potatoes 5 75
GIANT LAMB CHOP major grey's chutney 3 75 ENGLISH MIXED GRILL chutney 3 75 BEEFSTEAK & ONIONS velez 4 75
DOUBLE LAMB CHOPS chutney 5 00 BUTTERFLY LAMB CHOPS 4 75 BEEF TENDERLOIN STEAK mushroom sauce 4 55
SAUCES: BEARNAISE 60 MUSHROOM 55 HOLLANDAISE 50 BORDELAISE 55 REMOULADE 50 MUSTARD SAUCE 40 PANCHO 40

VEGETABLES

IMPORTED FRENCH ASPARAGUS 1 00 BROCCOLI 85 GREEN PEAS 65 LEAF SPINACH 70 CREAMED SPINACH 85 FRENCH FRIED ONION RINGS 1 00
STEWED TOMATOES 75 JUMBO ARTICHOKE 1 00 STRING BEANS 75 ZUCCHINI french fried 85 EGGPLANT french fried 80
POTATOES: HASH BROWN 75 AU GRATIN 90 LYONNAISE 80 FRENCH FRIED 60 HASHED IN CREAM 75 MASHED IN BUTTER 55 WILD RICE 1 00

SALADS

LIMESTONE BIBB LETTUCE 1 00 w/tomato 1 25 LETTUCE & TOMATO 1 00 HEARTS OF PALM 1 50 WATERCRESS 90
AVOCADO 90 BEEFSTEAK TOMATO 1 00 CUCUMBERS sour cream 90 MIXED GREENS chop house 70 GARDEN 90 ICEBERG LETTUCE 75
DRESSINGS: RUSSIAN 40 CAESAR 35 1000 ISLANDS 35 MAURICE 35 ROQUEFORT - BLEU 50 VINAIGRETTE 35 GREEN GODDESS 40
GARNISHES & SUNDRIES: ANCHOVIES 50 SLICED HARD COOKED EGG 30 SOUR CREAM 50 PIMENTOS 50 COLE SLAW 35

SANDWICHES

HAMBURGER 1 95 CHEESEBURGER 2 25 ROQUEBURGER 2 35 SLICED TURKEY 1 70 TODD'S BACON & TOMATO 1 50 SLICED CHICKEN 1 80
CHOPPED LIVER & CORNED BEEF 1 90 HAM & SWISS CHEESE 1 75 PROSCIUTTO HAM & TURKEY 2 00 TARTARE SANDWICH 2 90
DEVILED CORNED BEEF 1 65 w/swiss cheese 1 95 SIRLOIN STEAK 5 50 JORDAN'S VIRGINIA HAM & SWISS CHEESE 2 00 grilled 2 25
MELTED CHEESE w/bacon & tomato 1 85 JACK THE BELLBOY 1 95 ARISTOCRAT turkey, jordan's virginia ham, melted roquefort 2 50 CLUB 2 00

CHEESE, FRUIT

CHEESE w/carr's english biscuits: LIEDERKRANZ 75 CHEDDAR 75 FRENCH ROQUEFORT 85 COGNAC ROQUEFORT 85 SWITZERLAND SWISS 85
DANISH BLEU CHEESE 75 HALF GRAPEFRUIT 75 FRESH PINEAPPLE GUITAR 1 00 BERRIES IN SEASON in wine or cream 1 00
BRANDY PEACHES 70 FLORIDA KUMQUATS in curacao 1 00 COMPOTE maison 90 BING CHERRIES in cordial medoc 1 00
SPANISH MELON 90

DESSERTS

BING CHERRIES a la mode 90 w/cherry heering 1 40 COUPE MARRONS 1 00 MANDARIN SUNDAE w/kumquats 1 25 PINEAPPLE SUNDAE west indies 75
PEACH MELBA 1 00 CHOCOLATE MINT PAFAIT 1 00 FRESH STRAWBERRIES chantilly 1 10 FRESH STRAWBERRY MELBA 1 00
PARFAITS: strawberry, chocolate, coffee, hot fudge 90 RAINBOW PARFAIT 1 00 PARFAIT rum or menthe 1 25 FRESH STRAWBERRY SHORTCAKE 90
SUNDAES: strawberry, chocolate, hot fudge 70 chocolate or hot fudge w/pecans 80 COCOANUT SNOWBALL 85 NESSELRODE SUNDAE 1 00
SHERBET: lemon, orange, lime, vanilla 60 newport sherbet 1 00 CHOCOLATE SUISSE SUNDAE 2 00 CAFE LIEGOIS 1 00
FRENCH ICE CREAM: butter pecan, coffee, vanilla, chocolate, black cherry, chocolate butter pecan 60 STRAWBERRY CHEESE CAKE 85 SNOWBALL kahlua 1 25

BEVERAGES

COFFEE cup 25 pot 40 SANKA instant 50 SANKA espresso 65 CAFFE ESPRESSO .45 TEA: darjeeling or formosa oolong 35
WHOLE or SKIM MILK 35 BUTTERMILK 35 ICED TEA 35 ICED COFFEE w/cream 40
POSTUM 50 GAELIC COFFEE w/irish mist 1 60 IRISH COFFEE 1 50 CAFE COGNAC CHANTILLY 1 75

BREAD STICKS, ROLLS, MELBA TOAST, RY-KING, BREAD & BUTTER 20

Close Sundays & Holidays

GARLIC CHEESE TOASTS 40 per order

Detroit, Michigan

