

dinner at the London Chop House

- PUNT e MES on the Rocks — Italian Aperitif 75
 East Indies Hot Punch w/Batavia Arak, Falernum, Lime Juice & Pecans 1 25
 Margarita (Tequila, Cointreau & Lime in a Mist) 1 25
 Imported Holland Genever Gin on the Rocks 1 05
 St. Raphael - Aperitif on the rocks 75

CRACKED DUNGENESS CRAB ON ICE, Sauce Maison 2 45

- Shelter Island Oysters, Small 1 15
 Oysters Rockefeller 2 65
 Shrimps 1000 Isles 1 65
 COCKTAILS: Shrimp 1 55
- Mignonette or Cocktail Sauce 10
 Oysters Casino 2 25
 Baked Clams Casino 1 90
 Shrimp & Avocado 1000 Isles 1 75
- Cherrystone Clams 1 00
 Baked Oysters Chambord 2 25
 Shrimps Remoulade 1 75
 Lobster 2 75

- MELON IN SEASON: Cantaloupe 65 Casaba 85 Cranshaw 85
 Cold White Asparagus Vinaigrette 85
 Imported Beluga Caviar 3 75
 Celery Hearts, Radishes & Mixed Olives 90
 Bismarck Herring 1 00
 Chopped Livers Maison 1 10
 Roquefort Stuffed Celery 95
 Jordan's Virginia Ham 1 65; w/Fresh Pineapple 1 85; w/Melon 2 00
- Cottage Cheese w/Chives & Olive Oil 65
 Marinated Herring, Sour Cream 1 10
 Avocado Supreme, Remoulade 90
 Anchovy Filets on Rye Toast 1 05
 Clam Juice Cocktail 60
 V-8 or Tomato Juice 55

- Consomme Double en Tasse 60
 Clear Onion w/Sherry 85
 Cold Vichyssoise 70
 Beef Bouillon on the Rocks 60
- Consomme Cleo w/Madeira 85
 French Onion au Fromage 85
 Bisque of Lobster Senegalaise, Hot or Cold 85
 Cold Cream of Tomato a la Ritz 65

- Broiled Scampi Mediterranean 3 85
 Danish Turbot, Broiled or Saute, Tartar Sauce 3 45
 Soft Shell Crabs Saute 3 75; Amandine 4 00
 Long Island Bay Scallops, Tartare, Fried 3 75; Broiled, Butter Sauce 4 00
 Maine Lobster, Broiled, Drawn Butter 5 75
 Tiny Frogs' Legs, Roadhouse 3 85; Provencal 4 00
 Broiled Lake Superior Jumbo Whitefish, Maitre d'Hotel 3 25; Tail Piece 3 50
 A Mess of Filets of Lake Perch Sauteed in Butter 3 10; Amandine 3 25
 Baked Oysters Rockefeller 2 65

SOUP: Fresh Vegetable Soup 50

- SPAGHETTI CARUSO w/FRESH CHICKEN LIVERS, IMPORTED PARMESAN CHEESE 2 50
 ROAST SHOULDER OF LAMB, DIXIE STYLE, LEAF SPINACH, RISSOLE POTATOES 2 50
 POTTED PORK CHOPS SAVOYARD w/POTATOES & VEGETABLES 3 55
 BROILED FRESH CALF'S LIVER SLICES, BACON & ONIONS..... 3 75; THICK LIVER STEAK..... 4 00
 ROAST HEAVY PRIME RIBS OF STEER BEEF, BAKED IDAHO POTATO..... 4 95; EXTRA CUT..... 5 95

- Shrimp Salad 3 10 Shrimps Louis 3 50 Maine Lobster & Salad, Mayonnaise 3 55 Lobster Salad 4 00
 Deviled Corned Beef, Sliced Thin 2 75 Steak Tartare, Garni 5 25 Assorted Cold Cuts w/Turkey 3 25

Boneless Chicken, Sesame 3 95

- Broiled or Fried Spring Chicken (1/2), Brandied Peach 3 35 Chicken in Red Wine, Bordelaise 3 95
 Butterfly Lamb Chops, Major Grey's Chutney 4 85 Giant Rib Lamb Chop, Major Grey's Chutney 3 75
 Lamb Chop Mixed Grill, Chutney 4 10 Rib Lamb Chops, Major Grey's Chutney 4 85
 Beef Tenderloin Steak, Mushroom Sauce 4 60 Planked Beef Tenderloin Jardiniere, Potatoes Duchesse 5 65
 New York Cut Sirloin Steak 6 75 Double Sirloin Steak 13 75 Filet Mignon, Broiled Mushrooms 6 55
 Hamburger Steak, Pancho 3 25 Beefsteak & Onions, Velez 4 85 Butterfly Steak, Fresh Mushrooms 6 25
 Minute Steak, O'Brien Potatoes 5 75 Chateaubriand Bouquetiere (for 2 or more) 7 55 per person
 Bearnaise Sauce 50

- Leaf Spinach 60 Creamed Spinach 80 Garden Peas 65
 Fresh Mushrooms 1 25 New String Beans 65 Stewed Tomatoes 75 French Fried Onions 90
 Fresh Zucchini: French Fried 75; Sauteed in Butter 75; Boiled w/Hollandaise 95 Eggplant: French Fried 75

- Baked Idaho 65; w/Chives & Sour Cream 90 Au Gratin 80 Cottage Fried 90 Lyonnaise 80
 Parsley 55 French Fried 65 O'Brien 75 Hashed Brown 75 Hashed in Cream 75

- LETTUCE: Kentucky Bibb Limestone 1 00; w/Beefsteak Tomato 1 35 Hearts of Iceberg 80 Romaine Hearts & Lettuce 80
 Avocado, Watercress & Bibb Lettuce 1 15 Watercress & Avocado 90 Tomato & Spanish Onion, Chef's Dressing 90 Pincus 85
 Chop House Mixed Greens 80 Golanty 90 Watercress & Beefsteak Tomato 90 Beefsteak Tomato, Sliced or Whole Peeled 90
 Caesar 1 15; (for 2) 1 75 Maurice 2 25 Cucumbers, Sour Cream 80 Sliced Avocado 85 Waiter's 2 15 Beefsteak Tomato & Lettuce 90
 DRESSINGS: 1000 Island 50 Roquefort Cheese 60

- Liederkrantz or Cheddar Cheese 70 «Served w/Carr's English Biscuits» Imported Roquefort or Swiss 80
 Brandied Peaches or Bing Cherries 65; w/Sour Cream 90 Fresh Strawberries w/Heavy Cream 1 00
 Ripe Pineapple w/Rum 1 50 Fresh Pineapple a la Menthe 1 75 Fresh Pineapple Guitar on Ice 1 00
 Fresh Peaches w/Cream 90; w/Sour Cream 1 00 Casaba Melon 85 Cranshaw Melon 85 Cantaloupe 65

- Brandy Torte Cake 90 Fresh Strawberry Melba 1 00 Bing Cherries a la Mode 90 Strawberry Cheese Cake 90
 Fresh Peach Melba 95 Cocoanut Snowball 95 Pineapple Sundae, West Indies 85 Rainbow Parfait 1 00
 FRENCH ICE CREAM: Butter Pecan, Coffee, Vanilla, Chocolate, Fruit Delight, Black Cherry 60 Fresh Strawberries Chantilly 1 25
 Fresh Peach Shortcake 95 Parfait w/Liqueur 1 50 Cantaloupe a la Mode 1 00 Fresh Strawberry Shortcake 1 00
 PARFAITS: Strawberry, Chocolate, Coffee 95 Cherries Jubilee 2 00
 SUNDAYS: Strawberry, Chocolate, Hot Fudge 75; Chocolate or Hot Fudge Pecan Nut 85 Crepes Suzette (for 2 or more) 2 25 per person
 FRUIT SHERBET: Lemon, Pineapple, Orange 60; Bouquet of Fruit Sherbet 75; Newport Sherbet 1 10 Cafe Liegoise 1 00

- Caffe Espresso 55; Iced 60 Sanka Instant 55 Sanka Espresso 65 Coffee w/Cream, pot 50 TEA: Darjeeling or Formosa Oolong 50
 Gaelic Coffee w/Irish Whiskey 1 55 Caffe Diablo w/Italian Coffee & Imported Brandy 1 75 Irish Coffee w/Irish Mist 1 55

- Bread Sticks, Rolls, Melba Toast, Ry-King, Bread & Butter 25 Cheese & Garlic Toasted Breads 45, per portion

Chef de Cuisine: PANCHO

Closed Sundays & Holidays

LONDON EAST Now Serving Luncheon — 123 Kercheval, Grosse Pointe Farms TU 4-5015

Detroit, Monday, October 20, 1958

SOME TABLE WINES

NO.		BOTTLE	HALF	GLASS
	Montilla, Solera Fina	7 50		75
	Sherry, Amontillado	10 00		1 00
	Madeira, Dry Sercial	10 00		1 00
	Port, Dry Humour	9 50		95
	WHITE: IMPORTED			
130	Vouvray, Loire, Marc Bredif 1955	5 25	2 75	90
	ROSE: FRENCH			
114	Tavel Pont du Gard 1955	4 50		
113	Anjou Rose, Sparkling Royal de Neuville	9 00		
	RED: IMPORTED			
102	*Clos de la Chartreuse, Cote du Rhone 1953	4 25	2 50	85
116	*Beaujolais Fleurie 1955	4 75	2 50	
131	*Chateaufort-du-Pape, Chartreuse 1953	5 25	2 75	
90	Chianti, Ruffino 1951	4 25	2 25	
127	Chianti Riserva Ducale, Ruffino 1949	5 25		
	CHAMPAGNE			
110	Korbel, Brut 1950	8 00		
12	Paul Masson, Calif., Brut	8 00		
109	Great Western, Brut	8 00		
117	Cook's Imperial, Brut	8 50		
	FRENCH CHAMPAGNE, ETC.			
129	Blanc de Blancs, Extra Dry, Ch. Bayard	9 00	4 75	1 50
4	Philipponnat, Brut 1952	12 75	6 50	
	SPARKLING BURGUNDY			
5	Chauvenet Red Cap	12 00	6 25	
132	Chauvenet Pink Cap	12 00		

Please see Wine List on Reverse Side of this Menu

Butterfly Shrimps Pancho 3 35; Chop House 3 55

Lobster Newburg w/Imported Sherry 5 00
 Oyster Fry, Bacon, Tartar Sauce 2 65

shell foods ▶

hors d'oeuvre ▶

soups ▶

fish, frogs & seafood ▶

plats du jour ▶

cold platters ▶

birds ▶

chops ▶

steaks ▶

vegetables ▶

potatoes ▶

salads ▶

cheese, fruit ▶

desserts ▶

coffee, tea ▶

The London Chop House