

Bill of Fare

Kroch Library's menu collection is a cornucopia of culinary history

By Beth Saulnier

Among the many treasures in Cornell's Rare and Manuscript Collections are some 12,000 slices of gustatory life: original copies of menus dating from the mid-nineteenth century onward. They come from establishments far and wide—hometown spots to fancy *boîtes*, tiki bars to railway cars, ocean liners to family diners. "It's fascinating to see the depth and breadth," says Lance Heidig, a reference and instruction librarian on the Hill who has helped faculty use the menus in their classes. "You see restaurants across the whole spectrum of dining out—we've got famous places, but also chains and little mom-and-pop shops. It's really fun to look at these things and compare them. There's so much of everything, I've barely scratched the surface."

Housed in Kroch Library, the collection—technically several of them, some with specific foci such as airline menus—occupies dozens of storage boxes. Since only a relative handful have been scanned, parsing this culinary treasure trove involves diving in and exploring. (Like the rest of Kroch's holdings, the collection is open to the public, at least in normal times; due to COVID safety regulations, access to the reading room is currently limited to members of the Cornell community who are participating in surveillance testing, and advance reservations are required.) "Menus can help answer so many questions, because they contain so many layers of data," says Katherine Reagan, the Ernest L. Stern Curator of Rare Books & Manuscripts, noting that they've informed

research by historians, designers, journalists, economists, and more. "They are advertising, so they need to catch the customer's eye with an appealing design and enticing descriptions. They preserve evidence of what people ate and what foods were popular. They allow researchers to trace the rise and fall of certain food trends, or when the culinary traditions of

'Menus can help answer so many questions,' says curator Katherine Reagan, 'because they contain so many layers of data.'

other regions and cultures of the world first appear in America and in what form."

About half of Kroch's menus—some 6,000—stem from a collection originally amassed by hospitality legend Oscar Tschirky and donated to the Hotel school following his death in 1950. Known as "Oscar of the Waldorf," Tschirky served as *maître d'hôtel* of New York City's Waldorf Astoria for an astounding half-century, from 1893 to 1943. ("Few ever knew his surname," the *New York Times* said in his obituary, "but three generations of travelers and diners-out were flattered because their opulence, their social position, or their public standing entitled them to call this former busboy Oscar, and bask in the expansiveness of his famous genial smile.") The rest come from a variety of sources, including a collection begun by the Hotel school in 1930 and contributions by alumni who've amassed them during their

travels around the country and the globe: while the bulk are from North America, there are also menus from throughout Europe and as far away as Japan and New Zealand. "It's a hidden gem—it's not talked about as much as it should be," says Heather Foulks Kolakowski '00, a Hotelier who's now on the faculty as a lecturer in food and beverage management. "It's really interesting to go and see the menus, not only from a culinary standpoint but also from an anthropological one. The historical context is really cool—how preferences and tastes change, and also how terminology and phrases that were commonplace in the late 1800s or early 1900s are not common now."

As examples of dishes that once populated menus but have fallen out of favor, Kolakowski cites terrines and aspics, as well as "offal" like chicken livers and sweetbreads; in more recent decades, she notes, Chilean sea bass was widely popular on seafood menus, but nowadays the species is considered endangered. Kolakowski gets a particular kick out of the prices on century-old menus, with elaborate feasts available for what would now be the cost of a latte. "But I guess it's all relative," she says with a laugh. "Back in the day it was probably a very expensive meal." A fan of Cornell's menu and cookbook collections since her undergrad days, Kolakowski has used the Kroch holdings as a teaching tool in her classes. "The composition of a menu is core to a restaurant," says Kolakowski, who also holds a degree from the Culinary Institute of America. "What you choose to sell ties >

Menu



Imperial Hotel
Tokyo

The President Special

LES HORS D'OEUVRE Les Canapés Champs Elysées — Le Caviar frais
CANAPÉS FRESH IRANIAN
Les Céleris en Branches — Les Délices culinaires d'
CELERY STICKS SELECTED DELICACIES

LES POTAGES La Tasse de Terrapène au Xérès — La Crème
SOUPS CLEAR TERRAPIN SOUP WITH SHERRY CREAM

LES ENTREES Le Homard Thermidor — La Sole "Alber"
LOBSTER THERMIDOR FILET OF CHANNEL SOLE
Le Ris de Veau Financière — La Perdrix
SWEETBREAD "FINANCIERE" HIMALAYAN

Le Coq de Bruyère farci "Pan-Am"
STUFFED ROCK CORNISH GAME HEN

LE ROTI Notre Spécialité: La Côte de Boeuf
ROAST OUR SPECIALTY: PRIME RIB OF STEER BEEF

LA GRILLADE La double Noisette d'Agneau grillée
FROM THE GRILL DOUBLE LAMB CHOP WITH KIDNEYS

LES LEGUMES Les Haricots verts fins au Beurre
VEGETABLES BUTTERED STRING BEANS

LA SALADE Les Coeurs de Laitue à l'Estragon
SALAD HEARTS OF LETTUCE WITH TARRAGON

LES FROMAGES Camembert — Roquefort — Gruyère
CHEESE

LES ENTREMETTS Les Crêpes Suzette — Le Dessert
DESSERTS

LES FRUITS Les Fruits de Saison
SELECTED FRESH FRUIT

Demi-Tasse — Café
DEMI-TASSE

IF YOU WOULD LIKE TO MAIL THIS MENU HOME OR TO A FRIEND

CUISINE BY

MAXIM'S

OF PARIS



707⁺ CLIPPER Menu

"La bonne Cuisine est la base
du véritable bonheur."

A. Escottier

PAN AMERICAN



in to how your kitchen is set up, how the food is presented on the plate to the guest. The menu sets the operational standards for a lot of aspects of the restaurant, but it also sets the ambience and expectations that guests have when they come in—the type of paper you use, the colors. Is it in a binder? Does it have pictures? Does it have wine pairings? Does it talk a little about the history of the restaurant? All of those things really add to the guests' experience."

While many of the menus in the collection are from long-gone local establishments, others represent well-known eateries or chains—from the mass market to the height of elegance. There are examples from IHOP, Chili's, Long John Silver's, Olive Garden, Pizza Hut—and from L.A.'s famed Brown Derby, La Tour d'Argent and Maxim's in Paris, and numerous iconic NYC spots, from the 21 Club to the Russian Tea Room to Tavern on the Green. "We talk about chefs like Escoffier and Paul

JET AGE (top and above): Dining on Pan Am during the golden era of air travel in the 1960s. Previous page: From a hotel in Japan, 1960.

Special DINER A LA CARTE

ois d'Iran
NIAN CAVIAR
s de la Voiture
CACIES

ime aux Champignons de Paris
CREAM OF MUSHROOM SOUP

bert"
SOLE

dix des Neiges du Tibet - Riz sauvage
LAYAN PARTRIDGE WITH WILD RICE

RE HEN

uf rôtie à la Broche

grillée aux Rognons

urre - Les Pommes Idaho au Four
BAKED IDAHO POTATOES

stragon

- Edam - Port Salut

Le Biscuit glacé aux Liqueurs - La Tarte "Maxim's"
ICE CREAM CAKE WITH LIQUEUR TART "MAXIM'S"

on

Café Américain - Café Sanka - Thé Orange Pekoe
AMERICAN COFFEE SANKA COFFEE ORANGE PEKOE TEA

R TO A FRIEND, JUST ADDRESS IT ON THE BACK AND GIVE IT TO YOUR CLIPPER FLIGHT ATTENDANT



NOS GRANDS VINS DE FRANCE

CHAMPAGNE

Charles Heidsieck
Blanc de Blancs

BORDEAUX ROUGE

Château Haut Brion

BOURGOGNE BLANC

Beaune Clos des Mouches

LES LIQUEURS

Crème de Menthe

Cointreau

Bénédictine

Cognac

Bocuse, and they seem like these mythical figures," says Aaron Adalja, an assistant professor of food and beverage management at the Hotel school who has also used the menu collection in his classes. "But when I can show students a menu from Bocuse's iconic restaurant in France—when they see that manifested physically—it really drives home the idea of how these chefs shaped modern cuisine."

As Adalja and Kolakowski both note, among the most striking items in the collection are menus from Windows on the World, the famed restaurant atop the North Tower of the World Trade Center that was destroyed in the September 11 terrorist attacks. Kolakowski has vivid memories of dining there as an undergrad during a class trip—for a course in restaurant entrepreneurship—yet as Adalja observes, "there's an entire generation of students who don't know about Windows on the World because they were born after 9/11.

But it's not only important because it was at the top of the World Trade Center; it was incredibly significant in cuisine because it set so many standards in fine dining."

Reflecting both Tschirky's interests and the Hotel school's pedagogy, the menu

'The menu sets the operational standards for the restaurant,' says Professor Heather Kolakowski '00, 'but it also sets the ambience and expectations that guests have.'

collection also includes numerous examples from hostelries around the world—not only for regular meal service but for banquets (some of them eye-popping in their Gilded Age opulence) honoring people and organizations. There are menus from Hotel Ezra Cornell, the school's annual student-run hospitality conference, as well as those that reflect a bygone era of elegance in travel,

including luxe repasts on the Union Pacific Railroad, Pan Am, and Cunard's White Star Line. And as Heidig points out, the collection is still being added to; one alum, Paul Fishbeck '56, has been annotating and sending in menus from his global travels for decades. "What we have in Rare and Manuscript Collections are the raw materials of history," Heidig observes. "They have questions embedded in them, and they're just waiting for researchers to come and find the answers. And these are living, growing collections. We're documenting the past, but we're also documenting the present."

A sampling of Kroch's many menus appears on the following pages.

Do you or someone you know have a collection of menus that might be of interest to Kroch?

While space is limited and the archives are unable to accept every offer, they welcome inquiries about potential donations at rareref@cornell.edu.



DELUXE AND SIMPLE (clockwise from top left):
Windows on the World, the elegant restaurant lost on
9/11; a 1922 banquet in Cleveland; hotel cocktails,
1949; kids' cuisine at an Ohio hotel, circa the 1960s.



The Connor Hotel

Aug. 6, 1949

SLOE GIN FIZZ

1 teasp. of sugar — 1½ oz. of lemon juice — 1 jigger of sloe gin. Shake well with cracked ice and strain into a high-ball glass. Fill with ice-cold soda.

EGGNOG

1 teasp. of sugar — 1 whole egg — 3 oz. of milk — 1 jigger liquor (brandy, whiskey, rum, or cherry are most used.) Shake with cracked ice and strain, then sprinkle grated nutmeg on top.

DAIQUIRI

½ teasp. of sugar — ½ oz. of lemon or lime juice — 1 jigger of white rum. Shake well with cracked ice, then strain.

PLANTER'S PUNCH

1 teasp. of sugar — 1 jigger of Jamaica rum — 1 oz. of lemon or lime juice. Shake well with fine ice and pour unstrained into a 10-oz. glass. Decorate with slice of orange, lemon, cherry, and sprig of fresh mint.

CUBA LIBRE

Cube of ice — Juice and rind of ½ lime — 1 jigger of rum — Fill with cola.

SIDE CAR

¼ oz. of brandy — ½ oz. of lemon juice — ½ oz. Cointreau or triple sec. Shake well with cracked ice and strain into cocktail glass.

MINT JULEP

Muddle a few sprigs of fresh mint with 1 teasp. sugar and splash of soda in a 10-oz. glass. Fill glass with fine ice and pour in 1½ oz. of bourbon. Set glass into container and pack tightly with fine ice. Stir mixture briskly for minute or so to freeze ice to outside of glass. Lift out and decorate with 2 sprigs mint—slice of orange, lemon—and a cherry. Fine powdered sugar dusted over mint will add to festive appearance of drink.

SINGAPORE SLING

1 oz. of lemon juice — ½ teasp. of sugar — 1 oz. cherry brandy — 1 oz. of gin. Shake well with cracked ice and pour unstrained into a 10-oz. glass and decorate with slice of orange, lemon, and a cherry.

FROZEN DAIQUIRI

½ teasp. of sugar — ½ oz. of lemon or lime juice—dash of maraschino liqueur — 1½ oz. of white rum. Mix with fine cracked ice on an electric mixer or shake well by hand. Pour unstrained into champagne "saucer" and top with a cherry.

MANHATTAN

2/3 rye or bourbon whiskey and 1/3 sweet vermouth — bitters if desired. Stir with cracked ice and strain. Serve with cherry. DRY MANHATTAN: Dry instead of sweet vermouth.

OLD FASHIONED

1 lump of sugar saturated with bitters, splash of soda, muddle — 1 slice of orange, lemon, and a cherry — 1 cube of ice — over which pour 1 jigger of rye, bourbon, or Scotch whiskey.

SHERRY FLIP

1 teasp. of sugar — 1 whole egg — 1 jigger of sherry. Shake well with cracked ice and strain into a DeMott glass—sprinkle nutmeg on top. (Brandy or port can be used instead of sherry.)



SLOE GIN FIZZ



EGGNOG



DAIQUIRI



PLANTER'S PUNCH



CUBA LIBRE



SIDE CAR



MINT JULEP



SINGAPORE SLING



FROZEN DAIQUIRI



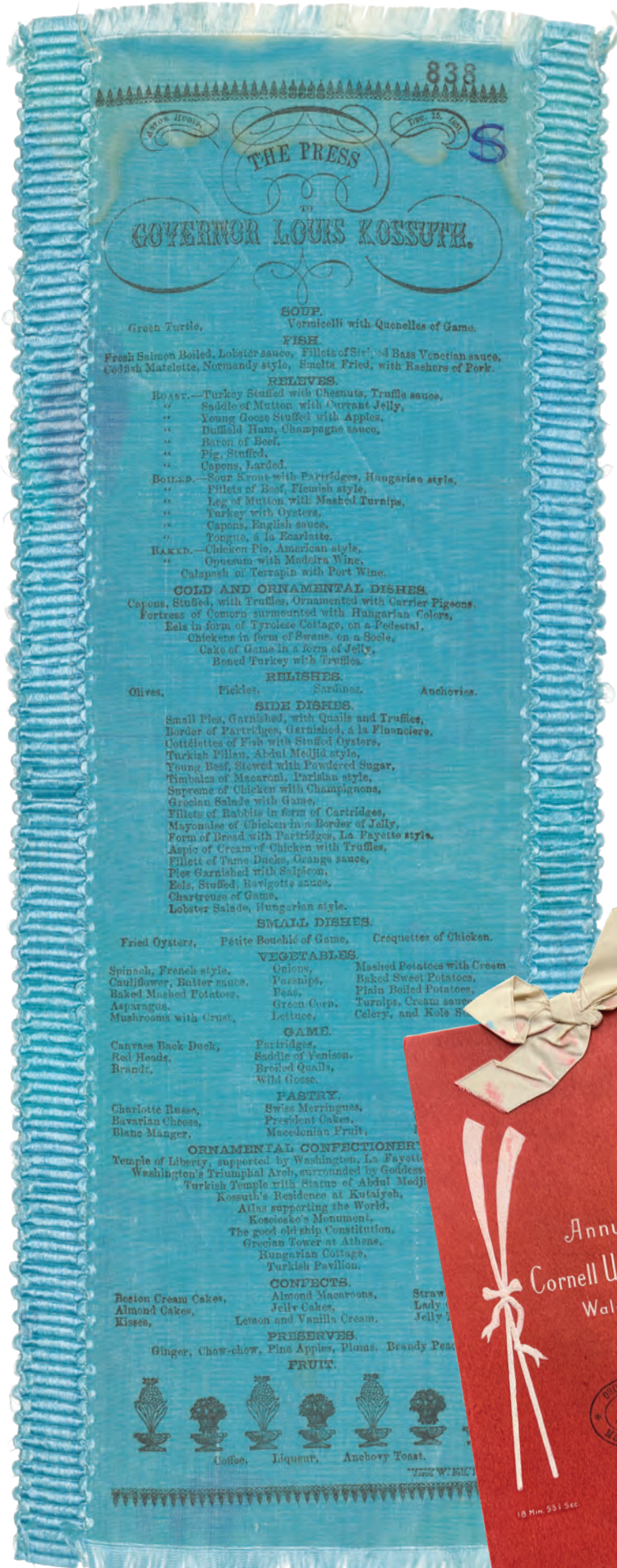
MANHATTAN



OLD FASHIONED



SHERRY FLIP



HOT? THIRSTY? at the Los Feliz House For Dinner Parties—Sole Meetings, Etc.

TRY A **SLOE GIN RICKEY**

MADE WITH **FLEISCHMANN'S SLOE GIN**

COCKTAIL SUGGESTIONS

rtini .25	Manhattan .25
Old Fashioned .25	Bacardi .35
Bourbon Highball .25	Scotch Highball .25
Whiskey Sour .25	Gin Fizz .25
Sloe Gin Fizz .25	

SEE WINE LIST

Willard's Dinners

CHICKEN \$1.25
FILET MIGNON, MUSHROOM SAUCE \$1.25
BRACE OF DOUBLE THICK LAMB CHOPS \$1.25
NEW YORK STEAK \$1.40
(SERVED ON SIZZLING PLATTER)

All Dinners include:
Chicken Tomato Bouillon
Hearts of Crisp Lettuce, Willard's Dressing
Creamed Mashed Potatoes
Chicken Country Gravy
Vegetable
Southern Corn Pones
Individual Pan Hot Biscuits
Orange Blossom Honey
Home-Made Apple Butter

Choice of:
Willard's Own Apple Pie (A LA MODE EXTRA)
Orange or Pineapple Ice
Old Fashioned Ice Cream
Silex Coffee

ALL WHITE MEAT CHICKEN DINNER \$1.75
Each Extra Piece of White Meat 50 cents

White Rock .50
Ginger Ale .50
Lime Rickey .50
Beer .15 - .20

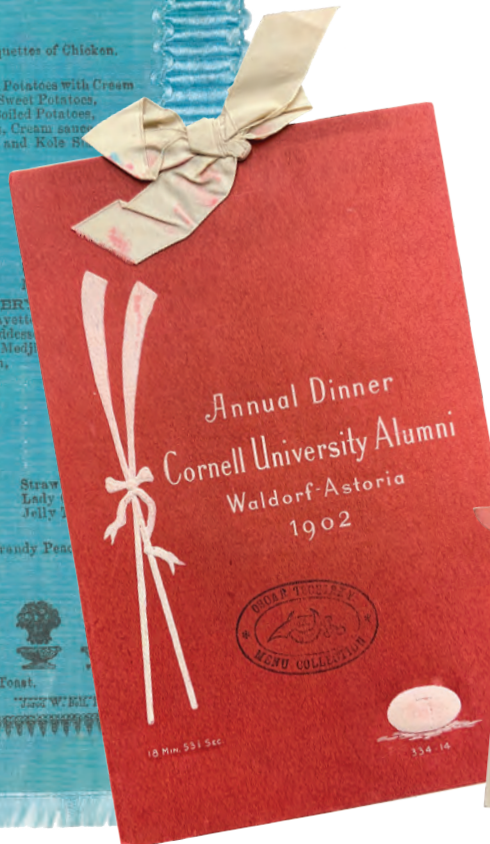
WE SERVE A CHILDREN'S PORTION
To Those Under 12 Years—For Half Price

Please Lock Your Car

85¢ **85¢**

DESSERT: SALAD BOWL AND CHOICE OF CALF'S LIVER AND BACON
FRENCH FRIED POTATOES
VEGETABLE
PREMIUM HAM STEAK
BEVERAGE

VARIED TASTES (this page, clockwise from top left): A ribbon detailing the fourteen sumptuous courses at an 1851 banquet at New York City's Astor House; dinner in 1930s Los Angeles; vintage "table tent," source unknown; Big Red alumni bash, 1902. Opposite page, top left and middle: California seafood, 1972. Top right: Breakfast at the Condado Beach Hotel in San Juan, Puerto Rico, 1952. Bottom: Meaty offerings at a mid-century Arizona steakhouse.





SEAFOOD APPETIZERS

SHRIMP MEAT COCKTAIL	1.10	FRESH OYSTERS, 1/2 shell	2.10
CRAB MEAT COCKTAIL	1.50	SMALL OYSTERS (12)	1.10
KING CRAB CLAW COCKTAIL	1.20	FRESH CLAMS, 1/2 shell	2.10
LOBSTER MEAT COCKTAIL	2.15	SMALL OYSTERS	1.10
MIXED MEAT COCKTAIL	1.50	STEAMED CLAMS, melted butter or hollandaise	1.30
BAVARIAN OYSTER COCKTAIL	1.05	SMALL OYSTERS	1.30
OLYMPIA OYSTER COCKTAIL	2.35	KING CRAB CLAWS, fried or broiled	2.30
SQUID CUTLETS	.75	SMALL OYSTERS	1.20
SMALL OYSTERS	1.00	CRACKED FRESH CRAB, cold or steamed	1.75
		OYSTER STEW	1.75
		OLYMPIA OYSTER STEW	3.00

SMALL COCKTAILS ALSO SERVED

ANTHONY'S FOODMAN **CLAM CHOWDER** STYLED **LARGE 75c** **SMALL 50c**

ACCLAIMED ENTREES

FISH & CHIPS (in our famous batter)	2.10	SCALLOPS (Chilled) BORDELAISE	2.85
SQUID CUTLETS	2.25	SHELL FISH FRIES	2.95
FRIED SHRIMP	2.35	ICELANDIC FRIED LOBSTER	2.95
MIXED FRIES	2.60	FROG LEGS	3.40
KING CRAB CLAWS, FRIED	2.65	PRAWNS INTERNATIONAL	3.95
SCALLOPS, FRIED	2.70	ABALONE PROCESSED	4.75

OYSTERS

Fresh Raw Oysters, 1/2 shell - \$2.45
Fried Bayou Oysters - 2.80
Fried Olympia Oysters - 4.80
Oyster Stew - 2.10
Olympia Oyster Stew - 2.30
Stew made with cream - add .20

CRAB

Cracked Crab, cold or steamed - \$3.85
Deviled Crab - 3.75
Fried Crab Legs - 3.85

CLAMS

Fried Salt Shell Clams - \$2.70
Fresh (Little Neck) Clams, 1/2 shell - 2.45
Steamed (Little Neck) Clams - 2.85
Small Mixed Order or 1/2 dozen - 2.85

LOBSTER

Broiled Lobster - \$4.50
Anthony's Fried Lobster - 6.50
Lobster Thermidor - 4.50
Lobster Salad - 4.50

SHELL FISH CASSEROLE A LA CATHERINE 4.95
CHILDREN'S PORTION (12 & UNDER) OR SIDE ORDERS 50c LESS THAN ENTREE PRICE LISTED
MINIMUM SERVICE 50c PER PERSON

Anthony's

SEASONAL SPECIALTIES

BROILED SALMON FILET 2.75
A Fresh Fish Specialty

BROILED SEA BASS 2.45
Pride of the Pacific

Anthony's is happy to make arrangements for safe orders.

WHOLE BOTTOM FISH 2.45
Individually Broiled

FRESH WATER TROUT 3.50
For Your Dining Room or Special Occasion

Try Anthony's famous snowcrap Treasure Tuna for a delicious King Treat

ALL MEATS AND FISH BROILED AND SERVED WITH FRESH DRESSING, SAUCES, AND BUNS

DESSERTS

BORDELAISE CHICKEN - 1.50
ZABINE & 10 MORE - 1.50
SWEET - 1.50
SPRINKLE ICE CREAM - 1.50
ANTHONY'S CAKE ZABINE - 1.50

BEVERAGES

BUTTERFLY (per glass) - 20c
MILK SHAKES - 20c
SOFT DRINKS - 20c
COFFEE - 20c
ICE TEA, COFFEE (per glass) - 20c
HOT TEA (per glass) - 20c

PLEASE LIFT THIS FLAP

SALADS

ALL SUPREME SALADS WITH ANTHONY'S DRESSING

TUNA SALAD 1.60 AVOCADO TUNA 2.00

CRAB

SUPREME, REGULAR - 2.95
SUPREME, SMALL - 2.10
CRAB, LOUIE - 3.25
CRAB, LOUIE, SMALL - 2.45
AVOCADO-CRAB - 2.45

SHRIMP

SUPREME, REGULAR - 2.40
SUPREME, SMALL - 1.80
SHRIMP, LOUIE - 2.70
SHRIMP, LOUIE, SMALL - 2.15
AVOCADO SHRIMP - 2.15

LOBSTER

SUPREME, REGULAR - 4.40
SUPREME, SMALL - 3.10
LOBSTER, LOUIE - 4.95
LOBSTER, LOUIE, SMALL - 3.45
AVOCADO-LOBSTER - 3.45

COMBINATIONS

SUPREME, REGULAR - 3.20
SUPREME, SMALL - 2.30
COMB., LOUIE - 3.95
COMB., LOUIE, SMALL - 2.65
AVOCADO-COMBINATION - 2.65

SAN DIEGO COUNTY'S FIRST AND ONLY FISH GROTTO SERVING SEAFOOD DELICIOUSLY!

- Please allow sufficient time to properly prepare each order so that you may enjoy it to the fullest.
- TAKE OUT SERVICE is available on all menu items.
- Safe and food sales and our taxes will be added to the prices of all food, beverages, and alcoholic beverages served in this room.
- We reserve the right to refuse service to anyone. We cannot be responsible for lost or stolen articles.

LUNCHEON SUGGESTIONS

(LUNCHEON SERVED UNTIL 3:30 P.M.)

Scallop Patties (4 or 6) 1.95
Petite Abalone Gourmet 2.60
Luncheon Frog Legs 2.35

SANDWICHES

Fish 1.60
Tuna 1.60
Oyster 1.60
Shrimp Salad Sandwich 1.60
Abalone Steak 1.95
Abalone Steak Deluxe 2.40

NO ALCOHOLIC BEVERAGES WITH SANDWICHES AND FISH PLATES

SALADS

Tuna (Albacore) Tomato Combo 1.95
Cold Shrimp Tomato Combo 2.15
Crab Tomato Combo 2.45

For more delicious food and service, visit our website.

LUNCHEON SPECIALTIES

SHRIMP NOODLE GNOCHETTI 1.95
Cold Shrimp, Tuna Noodle with Our Famous Italian Sauce

Every day from 11:00 AM to 3:30 PM

WOKBURN STICKS & Gyoza 2.10

LOBSTER NEWBURG 2.35
Anchor Anthony Delivery



Our Meat is the Best Obtainable. We will not be responsible for it's appearance or condition at any time unless it is returned to us within 30 days.

Entrees

Strip du Jour - 2.00
Broiling Potatoes - 1.00
French Onion - 1.00
Honey - 1.00

CHARCOAL BROILED STEAKS

CLUB STEAK (Cut from the Lean Side of the Top Sirloin) - 2.00
TOP SIRLOIN STEAK - 2.00
STEAK SIRLOIN STEAK (When Available) - 3.00
SMALL TENDERLOIN STEAK - 3.50
KANSAS CITY SIRLOIN, 16 OZ. (BONE IN) - 3.95

GROUND SIRLOIN TIPS WITH BROWN GRAVY (Ground Only in Our Own Kitchen) - 1.80
GOLDEN BROWN FRIED CHICKEN, GILBERT'S 2.45
FRENCH FRIED CHICKEN, GILBERT'S 2.45
ROCKY MOUNTAIN RAINBOW TROUT (11 lbs) - 3.95

Boat's "Steak House" Salad (Hot and Cold) - 1.00
Coleslaw or Toss - 1.00

Strip du Jour - 2.00
Broiling Potatoes - 1.00
French Onion - 1.00
Honey - 1.00

Strip du Jour - 2.00
Broiling Potatoes - 1.00
French Onion - 1.00
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Strip du Jour - 2.00
Broiling Potatoes - 1.00
French Onion - 1.00
Honey - 1.00

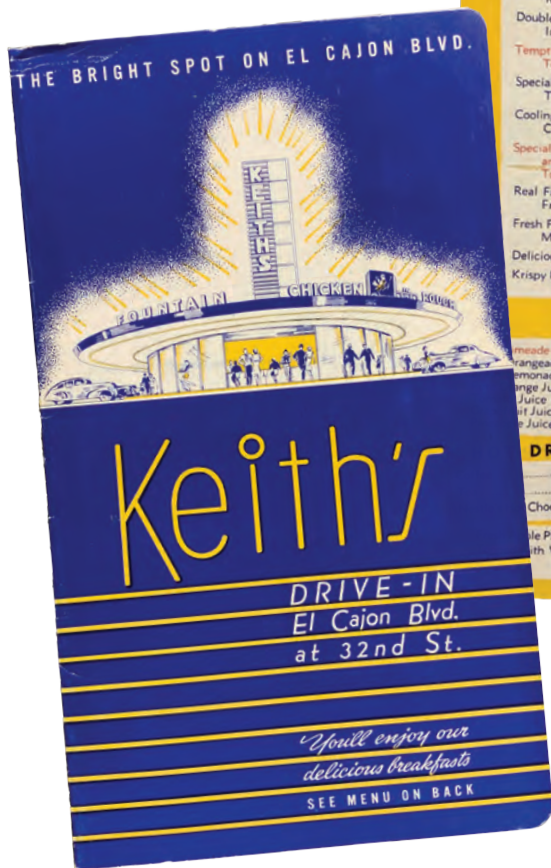
Children's Menu 75c

For Children Only

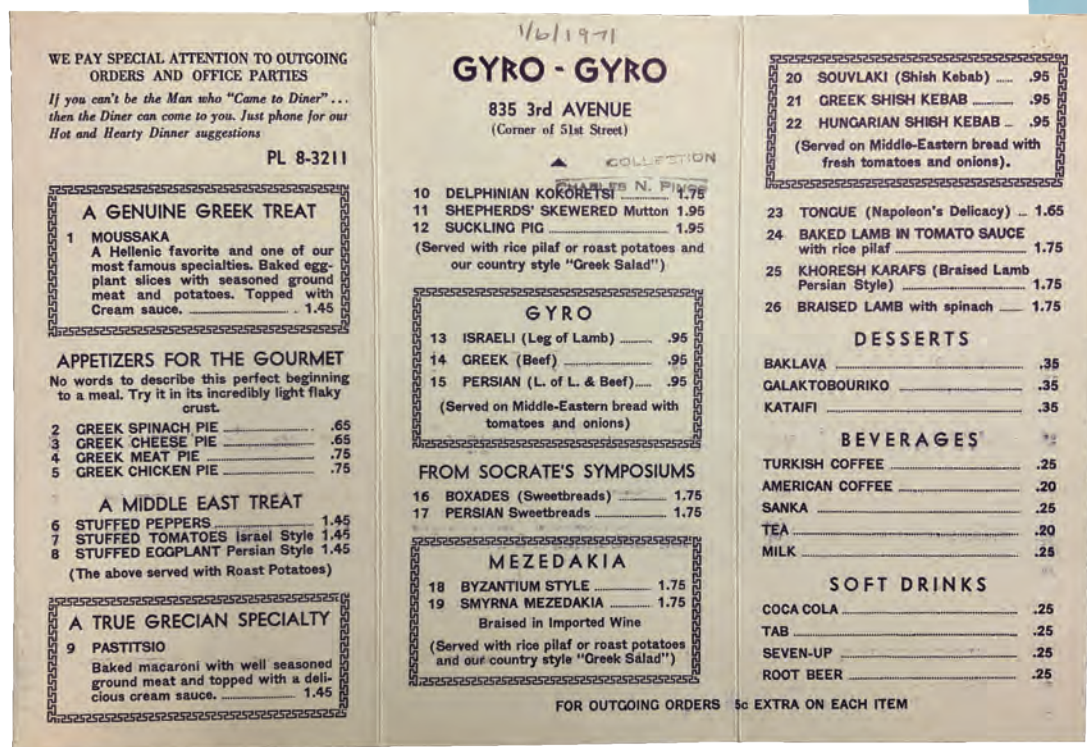
GROUND SIRLOIN TIPS - 1.00
FRIED CHICKEN - 1.00
FRIED SHRIMP - 1.00

SMALL GUYARD, CHICKEN AND HONEY FOR SALE at Cashier's Desk

For more information, visit our website.



SOMETHING FOR EVERYONE (this page, left and above): San Diego drive-in, 1940s. Right and below: Classic Greek diner, Manhattan, 1971. Opposite page, top left and bottom: Copacabana nightclub, mid-century Manhattan. Top center: Chicago hotel bar, mid-century. Top right: New York World's Fair restaurant, 1964.





45

Good Morning SEVERANCE LODGE

TUESDAY, AUGUST 21, 1961

BREAKFAST

- Fruits:** Chilled Half Grapefruit, Peaches with Cream, Tomato Juice, Prunes with Sherry, Florida Figs, Apple Sauce, Grapefruit Juice, Iced Cantaloupe, Apricot Juice, Persian Melon, V8 Juice or Prune Juice
- Breads:** Raisin-Bran Muffins, Doughnuts, French Toast, Pancakes or Cinnamon Toast
- Cereals:** Severance Lodge Cooked Cereal, Hot Oatmeal or Any Dry Cereal
- Eggs:** Parsley Omelet or Fresh Country Eggs served any way you wish

From the Grill:

Grilled Bacon
Grilled Ham

Beverages:

Tea, Coffee, Milk, Sanka, Postum
Buttermilk, Hot Chocolate

-TONIGHT-
Belcamp the Magician
Paw How Room at 8:40 P.M.



The Russian Tea Room

Appetizers

- RTR Zakuska—15.25
- RTR Especially Imported Smoked Salmon—
Ireland-Killarlin, Kerry—19.75
Scotland-Ile of Mull—19.75
- Beluga Malosol Caviar—42.00 the ounce
Osetra Malosol Caviar—38.00 the ounce
Serruga Caviar—34.00 the ounce
Natural Pressed Black Caviar—29.00 the ounce
Red Caviar, Chopped Eggs and Onions—18.50
Kholodets—6.50
- Pickled Herring in Sour Cream—7.75
- Swedish Matjes Herring—8.25
- Nova Scotia Smoked Salmon, Capers—13.75
- Eggplant Orientale—7.00
- Chopped Chicken Livers—7.00
- Shrimp Cocktail—11.00
- Mushrooms a La Grecque—6.50
- Melon (in season)—4.75
- Grapefruit (in season)—4.00

Soups with Pirojok

- Hot Borscht with Sour Cream
Cold Borscht with Sour Cream (in season)
RTR Soup du Jour
Consomme
5.50

Grills

- Half Roast Duckling, Yereniki—16.75
- RTR Sirloin Steak Sandwich on Toast—21.25
- Spiced Lamb Chops—21.50
- Broiled Half Chicken—15.25
- Grilled Chopped Steak—15.25
- Broiled Veal Chops—21.50
- Sliced Gail's Liver with Bacon—16.50

Eggs and Omelettes

- Red Caviar Omelette with Sour Cream—19.75
- Eggs with Smoked Salmon—14.75
- Eggs with Salmon or Tongue—8.50
- Eggs, Fried or Scrambled—7.25
- Eggs with Bacon or Imported Ham—8.50
- French Toast with Preserves—8.00
- Chicken Liver Omelette—9.75
- Eggs Benedict, Hollandaise Sauce—10.50
- Omelette: Cheese, Tomato or Mushroom—8.50

A la Carte Menu

Specialties

- RTR Specialty of the Day—17.50
- Eggplant a La Russe, au Gratin—13.25
- Mushrooms a La Russe, au Gratin—13.25
- Blintziki with Cheese, Sliced Apples or
Cherry Preserves and Sour Cream—12.75
- Sirniki with Sour Cream—12.75
- Karsky Shashlik Supreme—25.50
- Cotelette a La Kiev—17.50
- Beef a La Stroganoff—18.00
- Shashlik Caucasian—18.25
- Coteletes Pojarsky—13.25
- Nalstniki—13.25
- Luli Kebab—13.25
- Cotelette de Volaille—17.50

Sandwiches

- Cold Cotelettes on Black Bread—9.25
- Red Caviar, Sliced Eggs, Lettuce—19.50
- Smoked Salmon and Cream Cheese—14.00
- Smoked Ham and Imported Swiss Cheese—9.00
- Smoked Salmon with Bermuda Onion—14.00
- Imported Ham and Turkey,
Lettuce and Cole Slaw—10.00
- Smoked Tongue and Imported
Swiss Cheese—9.75
- Salami with Cole Slaw—8.75
- Breast of Turkey with Tomato and Lettuce—9.00
- Club a La Carnegie Hall—Bacon, Turkey,
Lettuce and Tomato, Russian Dressing—10.00
- Chopped Chicken Liver and Turkey,
Cole Slaw—9.00
- Roast Turkey with Smoked Tongue and
Imported Swiss Cheese—11.25

Caviar with Blini

- Beluga Malosol Caviar with
Blini and Sour Cream—44.00
- Red Caviar with
Blini and Sour Cream—23.50
- Fresh Natural
Pressed Caviar with
Blini and Sour Cream—32.00
- Osetra Malosol Caviar with
Blini and Sour Cream—41.00
- Serruga Caviar with
Blini and Sour Cream—39.00
- RTR Especially Imported
Irish Smoked Salmon with
Blini and Sour Cream—24.00

Cold Platters and Salads

- RTR Zakuska—15.25
- RTR Chicken Salad with Capers—12.50
- RTR Chef's Salad—12.50
- RTR Steak Tartare with Egg Yolk,
Anchovies, Capers—16.75
- RTR Cold Cotelette Platter—10.50
- Smoked Tongue and Salami Platter—10.50
- Sliced Breast of Turkey Platter—11.25
- Half Roast Duckling—16.75
- Turkey, Tongue, Smoked Salmon,
Cole Slaw—13.25
- Shrimp Salad with Russian Dressing—15.75
- Fruit Salad with Cottage Cheese—10.50

Russian Specialties
are described on back of menu

Desserts

- RTR Assorted Pastries—4.00
- RTR Sherbet Cassis—3.50
- Russian Cream—3.75
- Charlotte—4.00
- Baklava—4.00
- Baklava with Sour Cream—4.50
- Kasha a La Gournieff—3.50
- Halvah—3.50
- Lodchka—4.00
- Yogurt with Cherry Preserves—3.50
- Cranberry Kissel—3.50
- Blackberry Wine Jello with
Whipped Cream—3.25
- Imported Camembert—3.50
- Fruit Compote—3.50
- Ice Cream—3.50
- Strawberries Romanoff—7.00

Beverages

- Cafe Russe (Coffee with Russian Vodka)—6.00
- Hot Chocolate Chaiapin
(Vodka, Coffee Liqueur, Hot Chocolate)—6.50
- Hot Chocolate a La Russe
(Mocha & Whipped Cream)—2.25
- Coffee Royale (Coffee & Brandy)—6.00
- Coffee Vienna
(Coffee with Whipped Cream)—2.50
- Espresso—2.25
- Irish Coffee—3.50
- Coffee—1.50
- RTR Tea in a Glass—1.50
- RTR Tea in a Glass with
Cherry Preserves—2.00
- Iced Tea or Coffee—2.00
- Milk—1.50
- Decaffeinated Coffee—1.75

CARAFES OF
ESPECIALLY SELECTED
IMPORTED WINES

RED AND WHITE

