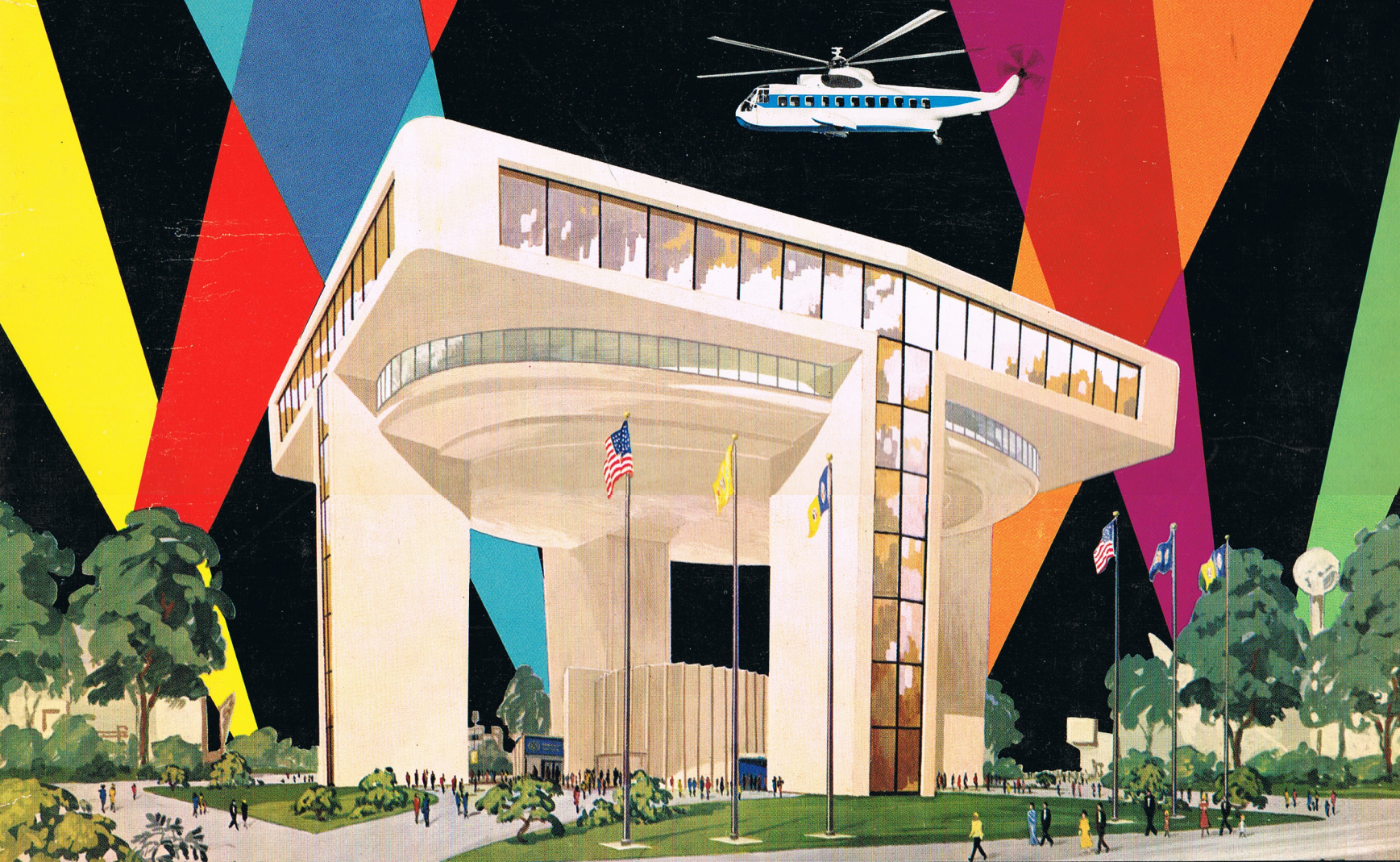


TOP OF THE FAIR



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1964-1965 NEW YORK WORLD'S FAIR

CHILDREN'S MENU

Cup of Soup du Jour .30

Broiled Boston Sole 2.25

Roast Prime Ribs of Beef au Jus 2.75

Roast G. I. Duckling Bigarade, Wild Rice 2.50

Chopped Tenderloin Steak, Smothered Onions 2.25

Vegetable

Potatoes du Jour

Salad

GRILLADES (TO ORDER)

Chopped Steak, Smothered Onions 3.75

Filet Mignon 7.00

Chateaubriand 14.50

Half Spring Chicken 3.50

Sirloin Steak 7.25

Minute Steak 6.25

Lamb Chops (2) 5.75

Broiled Fresh Mushroom Caps on Toast, Butter Sauce 1.25

Calf's Liver Saute with Bacon 5.00

(The Above Served with French Fried Potatoes)

PLATS FROIDS

Neptune Salad Bowl with Crab Meat de Luxe,

Lobster Meat, Jumbo Shrimps, Tomato Wedge,

Hard Boiled Egg, Choice of Dressing, Garni 5.00

Sliced Breast of Turkey and Imported Danish Ham with

Smoked Tongue, Pickled Beet Salad, Lettuce and Tomato .. 4.25

SALADES

Sliced Tomato 1.00

Escarole 1.25

Lettuce and Tomato 1.50

Hearts of Lettuce .90

Romaine 1.00

Crab Flake 4.25

Chicken 3.25

Lobster 5.00

Chef's Salad 3.00

Shrimp 4.75

SANDWICHES

Broiled Sirloin Steak Sandwich on Toast, French Fried Potatoes 6.75

Hamburger Sandwich with Sliced Onions, Lettuce and Tomato 2.00

Corned Beef 2.00

Ham 2.00

Tongue 1.65

Combination 2.25

Chicken 3.00

Roast Prime Ribs of Beef au Jus 4.50

Top of the Fair Club Sandwich 3.50

Diner

Served from 6:00 to 9:00 P. M.

APPETIZERS

Blue Point Oysters 1.40	Cherrystone Clams 1.25
Half Grapefruit, Maraschino .75	Italian Antipasto 1.10
Marinated Herring .95	Alaskan King Crab Meat Cocktail 1.75
Fresh Fruit Cocktail, Supreme 1.00	Pate de Foie Gras Maison 1.25
Stuffed Fish (Gefuellte Fish), Red Horseradish .90	
Chilled Tomato or U-8 Vegetable Juice .75	
Baked Coquille of Sea Food a l'Oscar (10 minutes) 1.75	

POTAGES

Beef Broth with Barley a l'Anglaise .60	Consomme A B C .50
Cold Vichyssoise .75	

ENTREES

Broiled Fresh Boston Sole, Maitre d'Hotel	4.50
Alaskan King Crab Meat and Lobster Meat in Sherry Wine a la Newburg, Rice	5.25
Fresh Mushroom Omelette Country Style, Grilled Canadian Bacon	3.00
Roast Prime Ribs of Beef au Jus, Cresson	5.50
Roast Long Island Duckling, Sauce Bigarade, Wild Rice	4.00
Breaded Veal Outlet Saute in Sweet Butter a la Parmigiana with Buttered Cheese Ravioli	4.75
Armenian Shish Kebab with Rice Pilaff a la Turque	4.75

TO ORDER (20 minutes)

Broiled Breast of Capon on Toast a l'Americaine	4.00
Broiled Minute Steak, Nature	6.75

(Choice of Two)

Fresh Broccoli Spears	Whole Fresh String Beans au Beurre
Baked Idaho or French Fried Potatoes	
Tossed Greens with Sliced Tomato, French Dressing	

ENTREMETS

Apple Pie .60	Chiffon Cream Pie .65	Layer Cake .65
Chocolate Eclair .65	Fruit Jell-o .50	Plain or Fruit Cake .65
Special Cream Cheese Cake .75	Ice Cream Cake, Melba Sauce .75	
Yogurt .50	Pudding du Jour .50	
Ricciardi Ice Cream or Sherbet .75		
Roquefort, Camembert, Swiss Gruyere or Bel Paese Cheese (served with crackers) .75		

BOISSONS

Coffee (per pot) .45	Tea (per pot) .40	Milk .35
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This menu may be purchased for \$1.00, ready for mailing

Supper Dancing Friday and Saturday

Executive Chef, Charles