

Years 19-45-50



# Hotel Fort Erie

A La Carte Menu

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Shrimp Cocktail 60      Sea Food Cocktail 60      Lobster Cocktail 60      Crab Meat Cocktail 60  
 Tomato Juice Cocktail 15c

## RELISHES

Stuffed Celery 35      Sardines in Oil 25      Green Olives 30      Fruit Cocktail 30      Grape Fruit Supreme 25

## SOUPS

Consomme Clear 25      Puree of Tomato 20      Chicken Broth 25  
 Pea Soup 20      Chicken Okra 30      Onion Soup au Gratin 25

## FISH

Curry Fresh Shrimp with Rice 70      Fresh Lake Trout 60      Grilled Fillet Mackerel 55

## EGGS AND OMELETTES

Scrambled with Ham or Bacon 60      Jelly Omelette 60      Poached Eggs on Toast 40  
 Scrambled with Mushrooms 60      Ham or Bacon and Eggs 60      Omelette, Ham or Bacon 60  
 Omelette Chicken Livers 65      Spanish Omelette 65

## FROM THE GRILL

Filet Mignon 1.50      Sirloin Steak 1.25      French Lamb Chop 50  
 Minute Steak 1.00      Veal Cutlet 65      Ham Steak 75      Mixed Grill 1.00      Veal Chop 50

## POULTRY

Spring Chicken en Casserole 1.00      Chicken Maryland 1.00      Broiled Half Spring Chicken 1.00

## MISCELLANEOUS

Chicken a la King 1.00      Sweet Bread a la King 1.15      Welsh Rarebit 45  
 Chicken Hash 80      Lobster Newburg 1.25

## COLD MEATS

Assorted Cuts with Chicken 75      Beef Tongue 60      Roast Beef 90  
 Lamb 70      Ham 55      Corned Beef 50      Sliced Turkey 1.10

## HOT SANDWICHES

Western 30      Bacon and Egg 30      Bacon 30      Chicken or Turkey 40      Ham Fried 30  
 Ham and Egg 30      Hamburger 30      Hot Roast Beef 35      Steak 60      Toasted Cheese 25

## COLD SANDWICHES

Roast Beef 30      Ham 30      Tongue 30      Sardine 35      Club 45      Cheese 25      Chicken 40

## VEGETABLES

California Asparagus 25      New Peas 25      Stewed Tomatoes 20  
 Grilled Tomatoes 25      New Spinach 25      Succotash 25      Boiled Onions 25

## POTATOES

Hash Brown 20      Boiled, Parsley and Butter 10      Home Fried 20      French Fried 20  
 Grilled Sweet Potatoes 20      Lyonnaise 20      Saute 20      Diced in Cream 20      Baked 20

## SALADS: *Choice of Mayonnaise or French Dressing served with these Salads*

Fresh Vegetable with Egg 50      Sliced Tomato 35      Heart of Lettuce 30      Fresh Fruit 45      Potato 25      Chicken 75  
 Lettuce with Tomato 45      Asparagus Tips 50      Beet Salad 25      Fresh Lobster 75      Combination Salad 40

## DESSERTS

Fresh Apple Pie 20      Rice Pudding 15      Lemon Cream 20      Cup Custard 25  
 Cherry Pie 20      Butter Scotch Pudding 20      Pumpkin Pie 20      Chocolate Cake 20  
 Peaches 20      Raisin Cake 20      Baked Apple 25

## CHEESE

Roquefort 30      Camembert 30      Ingersoll Cream Cheese 25      Canabec Roquefort 30  
 Canadian 25      Canadian Cheddar 25      Old Canadian 25      Chateau 25

## COFFEE, TEA, ETC.

Coffee, per cup 15      Demi Tasse 10      Postum, per pot 25      Milk 10      Buttermilk 10  
 Tea, per pot 25      Chocolate or Cocoa, per pot 25      Bottled Beer 25      Canada Dry      Ginger Ale 15c

SERVICE TO ROOMS 25 CENTS EXTRA

### Steak Dinner — \$2.50

Iced Celery Hearts Stuffed or Queen Olives Pickles  
 Fresh Fruit Cup or Chilled Tomato Juice  
 Soup (*de Jour*)  
 Chef's Salad  
 T-Bone Steak  
 French Fried Potatoes  
 Choice of Vegetables from *Daily Menu*  
 Hot Homemade Rolls Hot Homemade Muffins  
 Choice of Dessert  
 from *Daily Menu*  
 Crackers and Real Old Canadian Cheese  
 Tea Coffee Milk

### Steak Dinner — \$2.00

Iced Celery Hearts Stuffed or Queen Olives Pickles  
 Fresh Fruit Cup or Chilled Tomato Juice  
 Soup (*de Jour*)  
 Chef's Salad  
 Broiled Fillet Mignon *with* Mushrooms  
 French Fried Potatoes  
 Choice of Vegetables from *Daily Menu*  
 Hot Homemade Rolls Hot Homemade Muffins  
 Choice of Dessert  
 from *Daily Menu*  
 Crackers and Real Old Canadian Cheese  
 Tea Coffee Milk

### Steak Dinner — \$1.75

Iced Celery Hearts Stuffed or Queen Olives Pickles  
 Fresh Fruit Cup or Chilled Tomato Juice  
 Soup (*de Jour*)  
 Chef's Special Salad  
 Grilled Sirloin Steak *with* Mushrooms  
 French Fried Potatoes  
 Choice of Two Fresh Vegetables from *Daily Menu*  
 Hot Homemade Rolls Hot Homemade Muffins  
 Choice of Dessert  
 from *Daily Menu*  
 Tea Coffee Milk

### \$1.40 Dinner

Fresh Fruit Cup or Chilled Tomato Juice  
 Soup (*de Jour*)  
 Chef's Special Salad  
 Roast Young Milk Fed Chicken *with* Dressing  
 French Fried Potatoes  
 Choice of Two Fresh Vegetables from *Daily Menu*  
 Hot Homemade Rolls Hot Homemade Muffins  
 Choice of Dessert  
 from *Daily Menu*

*And to Make Your Meal Even More Enjoyable,  
 May We Suggest:*

A GLASS OF DOMESTIC SHERRY  
 OR PORT..... \$ .30  
 A GLASS OF IMPORTED SHERRY  
 OR PORT..... .35  
 OUR SPECIAL WINE COCKTAIL..... .30  
 CHATEAU GAY CHAMPAGNE..... quart \$4.00  
 SPARKLING BURGUNDY..... quart 4.00  
 A SELECTION OF BEER AND ALE... pint .25

### \$1.00 Dinner

Fresh Fruit Cup or Chilled Tomato Juice  
 Soup (*de Jour*)  
 Creamed Chicken a la King en Casserole  
 French Fried Potatoes  
 Choice of Two Fresh Vegetables from *Daily Menu*  
 Hot Homemade Rolls Hot Homemade Muffins  
 Choice of Dessert  
 from *Daily Menu*  
 Tea Coffee Milk



FORT ERIE, CANADA: First fort built in 1764. First settlement 1784. Village of Fort Erie incorporated 1857. Village of Bridgeburg incorporated 1895. Fort Erie and Bridgeburg amalgamated as Town of Fort Erie 1931. *Above:* a gateway in the re-constructed Old Fort.