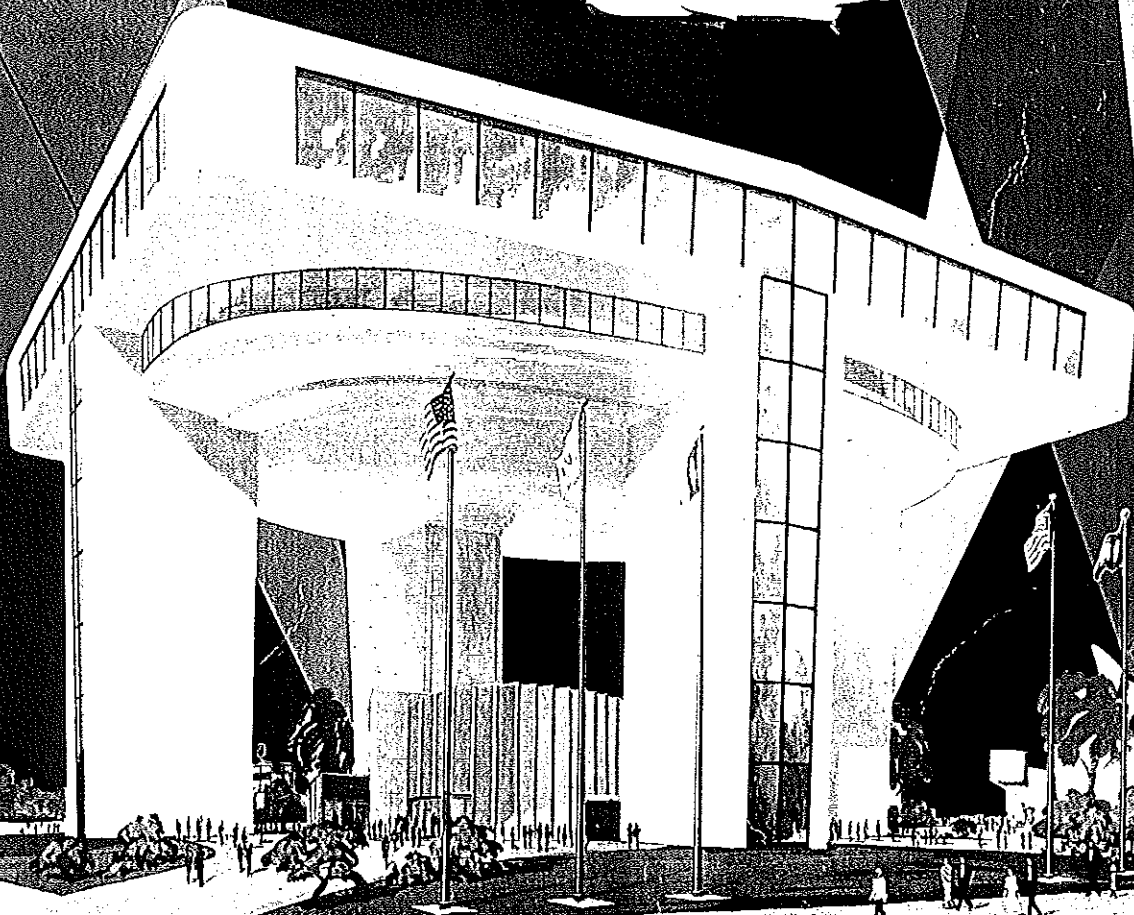


TOP
OF
THE
FAIR



© 1963 - THE PORT OF NEW YORK AUTHORITY

1964-1965 NEW YORK WORLD'S FAIR

Top of

\$5.00

Children under twelve \$3.50

APPETIZER OR SOUP

Fresh Fruit Cup Supreme *Pate Maison with Melba Toast*
Stuffed Waterfish, Horseradish Sauce
Herring in Cream with Onion Rings
Tomato, U=8 or Pineapple Juice
 or
Cold Vichyssoise *Soup du Jour*

OUR
WITI
TOP

ENTREES

Broiled Deep Sea Scallops with Bacon, Lemon Butter
 Deep Sea Scallops Broiled to Tenderness with Country Bacon

Western Omelette Glace
 Diced Virginia Ham, Onions and Green Pepper Sauted Till Soft, Then We Mix Together with
 Three Fresh Eggs Well Beaten — We Fry it to an Omelette Form

Yankee Pot Roast Cooked in Red Wine
 Top Round of Steer Cooked in Burgundy Wine and Fresh Vegetables Strained to a Fine Gravy

Broiled Lamb Steak with Garlic and Oregano a l'Istanbul
 Spring Lamb Steak Marinated Overnight in Oil with Lemon, Salt, Pepper and Oregano.
 We Broil it to Order at Your Request

CH

Cold Tiny Shrimp Salad, Russian Dressing,
Hard Boiled Egg, Lettuce and Tomato
 Special Tiny Gulf Shrimps with an Excellent Flavor

Buttered String Beans *French Fried Potatoes*

FRO

Season's Salad, French Dressing
 No Hot Vegetable and Potato Served with Cold Platter

61 Burç
63 Rosi
72 Che
74 Sau

DESSERTS

Apple Pie *Layer Cake* *Chocolate Pudding*
Chiffon Pie *Fruit or Pound Cake* *Stewed Fruit*
Ricciardi Assorted Ice Cream or Sherbet *Rainbow Parfait*

BEVERAGES

Coffee with Cream *Tea* *Milk*

air Dinner



Joe

\$7.50

APPETIZER OR SOUP

Fresh Fruit Cup Supreme

Pate Maison with Melba Toast

Shrimp Cocktail

Stuffed Waterfish, Red Horseradish

Herring in Cream with Onion Rings

or

Cold Vichyssoise

Soup du Jour

ARE MADE
LIQUORS

COCKTAIL

ENTREES

Native Striped Bass Saute Amandine

Fresh Native Striped Bass Saute in Sweet Butter, Accented with Lemon, Toasted Almonds

Veal Cutlet a la Parmigiana with Cheese Ravioli

Milk Fed Veal Cutlet Dipped in Egg, Fried in Sweet Butter, Topped with Melted Mozzarella Cheese, Served with Marinara Sauce

Whole Roast Cornish Hen, Bigarade

(1 1/4 Pound) Young Cornish Hen Stuffed with Chicken Liver, Brown Rice and Sage Seasoning, Wine Sauce made from Orange, Lemon Juice, Real Currant Jelly and Finished with Cointreau

Roast Prime Ribs of Beef au Jus

A Thick Slice, Carved from Prime Steer and Served to Your Taste

Medium Cut of Selected Broiled Minute Steak, Nature

Broiled to Your Satisfaction

Cold Whole Baby Lobster, Mayonnaise, Cole Slaw, Garni

(1 Pound) Maine Lobster Boiled and Served with Our Own Mayonnaise, Garnished with Cole Slaw and Hard Boiled Egg

Assorted Vegetables

Baked Idaho Potato

Season's Salad, French Dressing

No Hot Vegetable and Potato Served with Cold Platter

IS

ARK STATE

Half Bottle	Bottle
.....1.75	3.00
.....1.75	3.00
.....1.75	3.00
.....1.45	2.75

DESSERTS

Cream Cheese Cake

Chiffon Pie

Tricolor Parfait

Apple Pie

Ice Cream Cake

Fruit Strip Chantilly

Bayer Cake

Ricciardi Assorted Ice Cream or Sherbet

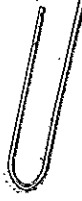
BEVERAGES

Coffee with Cream

Tea

Milk

Top of the Fair Dinner



DO
twelve \$3.50

OR SOUP

Pate Maison with Melba Toast
Horseradish Sauce
with Onion Rings
Pineapple Juice

Soup du Jour

REES

with Bacon, Lemon Butter
anderness with Country Bacon

lette Glace
Sauted Till Soft, Then We Mix Together with
We Fry it to an Omelette Form

ooked in Red Wine
nd Fresh Vegetables Strained to a Fine Gravy

lic and Oregano a l'Istanbul
Oil with Lemon, Salt, Pepper and Oregano.
at Your Request

Dressing,
ed Boiled Egg, Lettuce and Tomato
with an Excellent Flavor

French Fried Potatoes

French Dressing
Served with Cold Platter

ERTS

Chocolate Pudding
Stewed Fruit
Rainbow Parfait

AGES

Tea

Milk

Fresh Fruit Cup
Shrimp Cockta

OUR COCKTAILS ARE MADE
WITH THE FINEST LIQUORS

TOP OF THE FAIR COCKTAIL
\$1.75

EXTRA DRY
CHAMPAGNE COCKTAIL
\$1.50

Fresh Native St
Veal
Milk Fed Veal Cutle

(1/4 Pound) Your
Wine Sauce made

A TI
Medium

Cold Whol
(1 Pour

Assorted Ue

WINES

FROM NEW YORK STATE

	Half Bottle	Bottle
61 Burgundy	1.75	3.00
63 Rose	1.75	3.00
72 Chablis	1.75	3.00
74 Sauterne	1.45	2.75

Cream Cheese C.
Apple Pie
Layer Cake

Coffee