



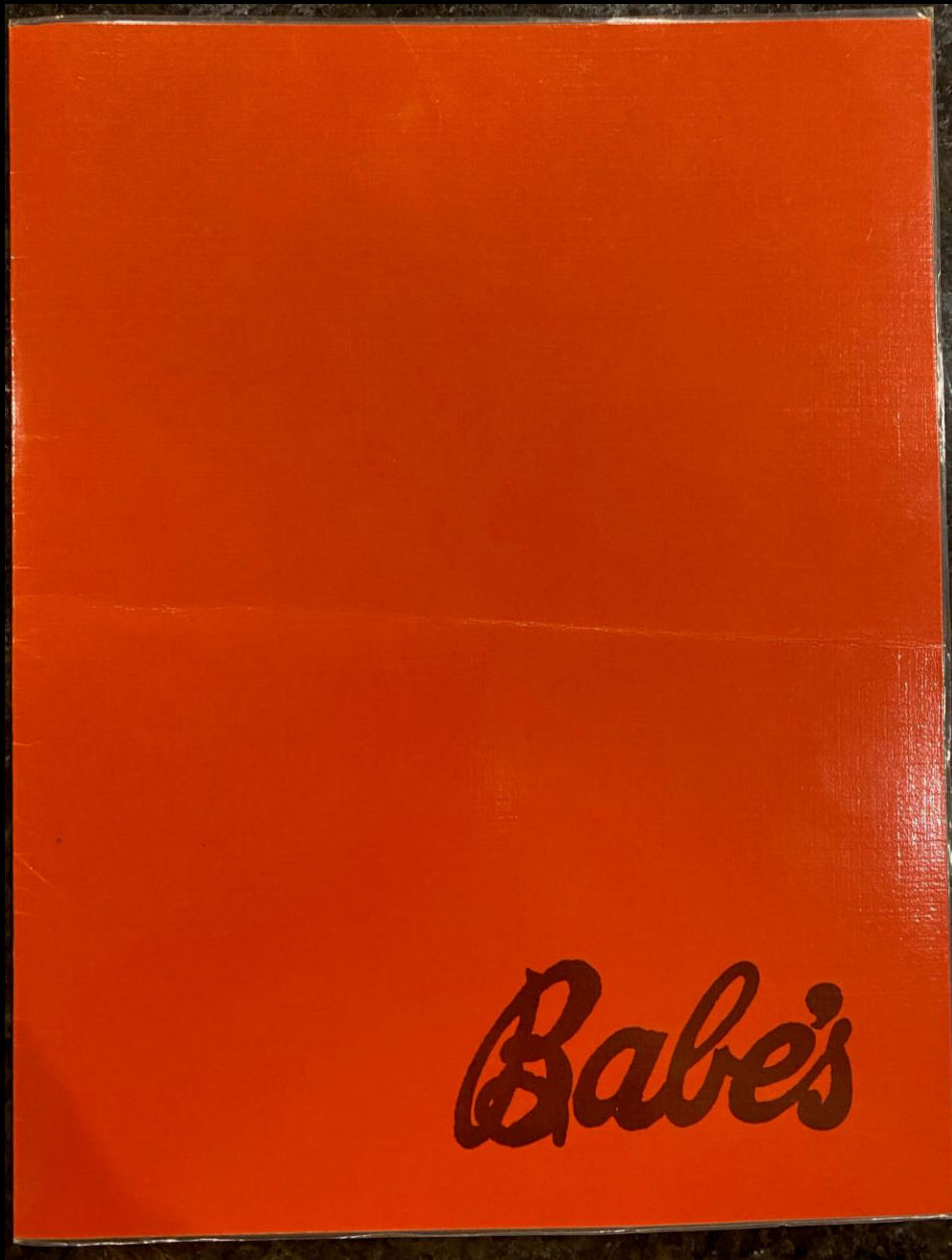
# Bygone Restaurant Menus

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This is a non-commercial educational publication of  
the Des Moines Historical Society.

# Babe's



Owner:

Alphonse "Babe" Bisignano

Location:

Sixth and Grand Avenue (Des Moines, IA)

Received From the collection of George Formaro.

# Babe's

## Appetizers

Babe's Famous Antipasto .....	Large 3.95	Small 3.95
Combination of Imported Genoa Salami, Pepperoni, Chilled Assorted Relishes, Italian Olives, Mozzarella Cheese, Imported Olive Oil and Wine Vinegar.		
Sea Food Cocktail .....	2.50	
Shrimp Cocktail .....	4.00	
Shrimp on Ice .....	8.50	
Soup of the Day .....	Bowl 1.25	Cup .95
Dinner Size Salad Bowl .....	Choice of Dressing .90	Bleu Cheese 30¢ extra
Garlic Bread .....	.85	
Onion Rings .....	2.75 1/2 Order	2.25
Deep Fried Cauliflower .....	2.25	
Deep Fried Mushrooms .....	2.25	
Deep Fried Zucchini .....	2.25	

## Pizza

A FAMOUS ITALIAN DISH — A MEAL IN ITSELF

Mini-Size Pizza .....	2.25	
(Just right for one or for a snack)		
	Small	Large
Mozzarella Cheese w/Tasty Sauce .....	3.60	4.95
Canadian Bacon .....	4.60	6.25
Italian Sausage .....	4.10	5.50
Ground Beef .....	4.10	5.50
Ham .....	4.10	5.50
Pepperoni .....	4.10	5.50
Taco .....	5.10	7.00
Anchovies .....	4.60	6.25
Shrimp .....	4.60	6.25
Mushroom .....	4.10	5.50
Fresh Green Onion .....	4.10	5.50
Fresh Green Peppers .....	4.10	5.50
Black Olives .....	4.10	5.50

Additional Ingredients:

Mini: .25    Small: .50    Large: .75

Extra Cheese ..... .25 - .50 - .75

## Pasta

Spaghetti w/Mixed Italian Vegetables and Butter ..	4.95
Spaghetti w/Meat Balls or Italian Sausage .....	4.95
Petite Portion — One Meat Ball or Italian Sausage .....	3.95
Spaghetti w/Tasty Meat Sauce .....	4.95
Petite Portion .....	3.95
Spaghetti w/Butter or Imported Olive Oil .....	4.75
Petite Portion .....	3.75
Ravioli w/Tasty Meat Sauce .....	4.95
Ravioli & Spaghetti Combination .....	
w/Meat Balls or Italian Sausage .....	5.95
Dinner Size Salad Bowl .....	.90

Espresso Coffee ..... .95

Cappuccino ..... 1.25  
With Liquers ..... 2.50

## Italian Combos

Baked Lasagna, Manicotti .....	King	Queen
Breast of Chicken Parmigian .....	7.50	5.95
Baked Lasagna, Manicotti, Ravioli ..	7.50	5.95
Baked Lasagna, Manicotti, Veal Parmigian .....	7.50	5.95
Baked Lasagna, Manicotti, Italian Sausage or Meat Balls .....	7.50	5.95
Baked Lasagna, Manicotti, Eggplant Parmigian .....	7.50	5.95
SERVED WITH SALAD OR SOUP BEVERAGE .50		

## Entrees

Calf Livers w/Bacon or Onions .....	3.95
w/Mashed Potatoes and Gravy	
Choice Ground Sirloin .....	3.95
w/Sauteed Onions	
Chicken Fried Steak .....	3.95
London Broil .....	3.95
Broiled Red Snapper .....	4.25
COLE SLAW AND FRENCH FRIES SERVED WITH ABOVE	

## Italian Specials

Rigatoni en Casserole .....	3.95
Topped with Melted Mozzarella Cheese, Meat Sauce, Piping Hot from the Oven.	
Baked Lasagna .....	3.95
Large Layers of Noodles, Meat Sauce, Mozzarella and Ricotta Cheese, Baked and Served in Casserole.	
Manicotti .....	3.95
Topped with Tomato Sauce and Mozzarella Cheese.	

SALAD (CHOICE OF DRESSING) OR SOUP

Pepper Steak en Casserole .....	4.25
Sliced Sirloin, Sauteed in Wine with Mushrooms and Fresh Green Peppers.	
Chicken Parmigian .....	4.25
Breast of Chicken, Tasty Tomato Sauce, Mozzarella Cheese, Baked in Oven	
Veal Parmigian .....	4.25
Breaded Veal Cutlet, Tasty Tomato Sauce, Mozzarella Cheese, Baked in Oven	
Eggplant Parmigian .....	4.25
Slices of Pan Fried Eggplant Glazed with Mozzarella Cheese and Simmered in Special Sauce.	
Veal Scaloppine .....	4.25
Slices of Veal Sauteed in Tomato Sauce with Green Peppers, Mushrooms and Onions with a touch of Sherry Wine.	
ABOVE SERVED WITH BREAD & BUTTER	
Coffee - Tea - Milk - Pepsi ..... .50	

## Hot Sandwich Specials

Hot Beef .....	3.50
Hot Pork .....	3.50
Hot Turkey .....	3.50

ABOVE SERVED WITH MASHED POTATOES  
AND COLE SLAW

Supper Menus Available Upon Request

Party and Banquet Rooms Available



# Babe's

## Salads

<b>Chef's Salad Bowl (Large)</b> .....	4.75
Mixed Greens, Julienne of Turkey Salami, Ham and Swiss Cheese with Dressing.	
<b>Chef's Salad Bowl (Small)</b> .....	3.75
Mixed Greens, Julienne of Turkey, Salami, Ham and Swiss Cheese with Dressing	
<b>Shrimp Salad Bowl (Large)</b> .....	4.85
Crisp Lettuce, Tomato Wedge and Garnish	
<b>Shrimp Salad Bowl (Small)</b> .....	3.85
Crisp Lettuce, Tomato Wedge and Garnish	
<b>Dinner Size Salad Bowl</b> .....	.90
Bleu Cheese 30¢ extra	
<b>Fruit Plate</b> .....	3.85
Jello, Cottage Cheese, Peach, Orange, Pineapple, Pear	
<b>Taco Salad</b> .....	(Small) 4.25 (Large) 5.50
This Mexican mix combines lettuce, taco meat, guacamole, sour cream, tomato, green onions, black olives, cheese, and torilla chips.	
<b>Chili</b> .....	Cup 1.00 Bowl 1.50
<b>Soup of the day</b> .....	cup .95 bowl 1.25

## Quiche

<b>Italian</b> .....	4.25
<b>Cheese</b> .....	4.25
<b>Lorraine</b> .....	4.25

SERVED WITH SALAD AND CHOICE OF DRESSING

## Children's Special

We are happy to serve your tikes and we will cater to their likes.

<b>Fried Chicken (2 Pieces)</b> .....	1.95
<b>Spaghetti w/Meat Ball</b> .....	1.95
<b>Ground Beef Sandwich</b> .....	1.95
<b>Cheese Burger Sandwich</b> .....	2.10

FRENCH FRIES, MILK OR PEPSI SERVED WITH ABOVE.

## Late Suggestions

<b>Steak &amp; Eggs (5 oz. Top Sirloin)</b> .....	6.75
<b>Two Country Fresh Eggs (Fried or Scrambled) with</b>	
Home Made Italian Sausage .....	4.50
Ham or Bacon .....	4.50
Candian Bacon .....	4.75
<b>Two Country Fresh Eggs (Fried or Scrambled)</b> ..	2.95
<b>Fluffy — Three Egg Omelets</b>	
Western .....	4.50
Ham & Cheese .....	4.50
Mushroom .....	4.50

BUTTERED TOAST, HASH BROWN POTATOES WITH ABOVE

*We are going on our 45 year in business. It has been our utmost desire to serve our patrons quality food, prompt courtesy service and pleasant atmosphere. We would appreciate any suggestions that would help us serve you better. Thanks for many years of patronage.*

*Planning an office party or banquet keep us in mind.*

Babe

## Sandwiches

<b>Roast Prime Rib of Beef</b> .....	5.95
Served with Side of Cole Slaw. A Meal in itself.	
<b>Steak Sandwich (Top Sirloin)</b> .....	5.95
Served with Side of Cole Slaw.	
<b>Monte Cristo</b> .....	3.75
Smoked Ham, Breast of Turkey, American Cheese Deep Fried in Our Special Sauce.	
<b>Deluxe Club House</b> .....	3.75
<b>Rueben Sandwich with Potato Salad</b> .....	3.75
<b>Baron of Beef French Dipped Roll</b> .....	3.50
<b>Veal Parmigian</b> .....	3.25
<b>Italian Sausage</b> .....	3.25
<b>Italian Meat Ball</b> .....	3.25
<b>Pork Tenderloin</b> .....	3.25
<b>Turkey</b> .....	2.05
<b>Ham Sandwich</b> .....	2.45
<b>Grilled Cheese Bacon &amp; Tomato</b> .....	2.60
<b>Bacon &amp; Tomato</b> .....	2.50
<b>Perch Filet with Tarter Sauce</b> .....	2.25
<b>Grilled Cheese</b> .....	1.95

ALL SANDWICHES SERVED WITH POTATO SALAD

POTATO SALAD

## Juicy Burgers

HALF POUND (8 oz.) BROILED U.S. CHOICE

SERVED WITH FRENCH FRIES & COLE SLAW, GARNISH

<b>Hamburger (8 oz.)</b> .....	3.65
with Swiss or American Cheese .....	3.75
with Guacamole .....	3.95
with Chili 'n Cheese .....	3.95
with Bacon 'n Cheese .....	3.95
Swiss or American	
with Mushrooms .....	3.95
<b>Patty Melt</b> .....	3.95
<b>Five Ounce (5 oz.) Hamburger</b> .....	2.95

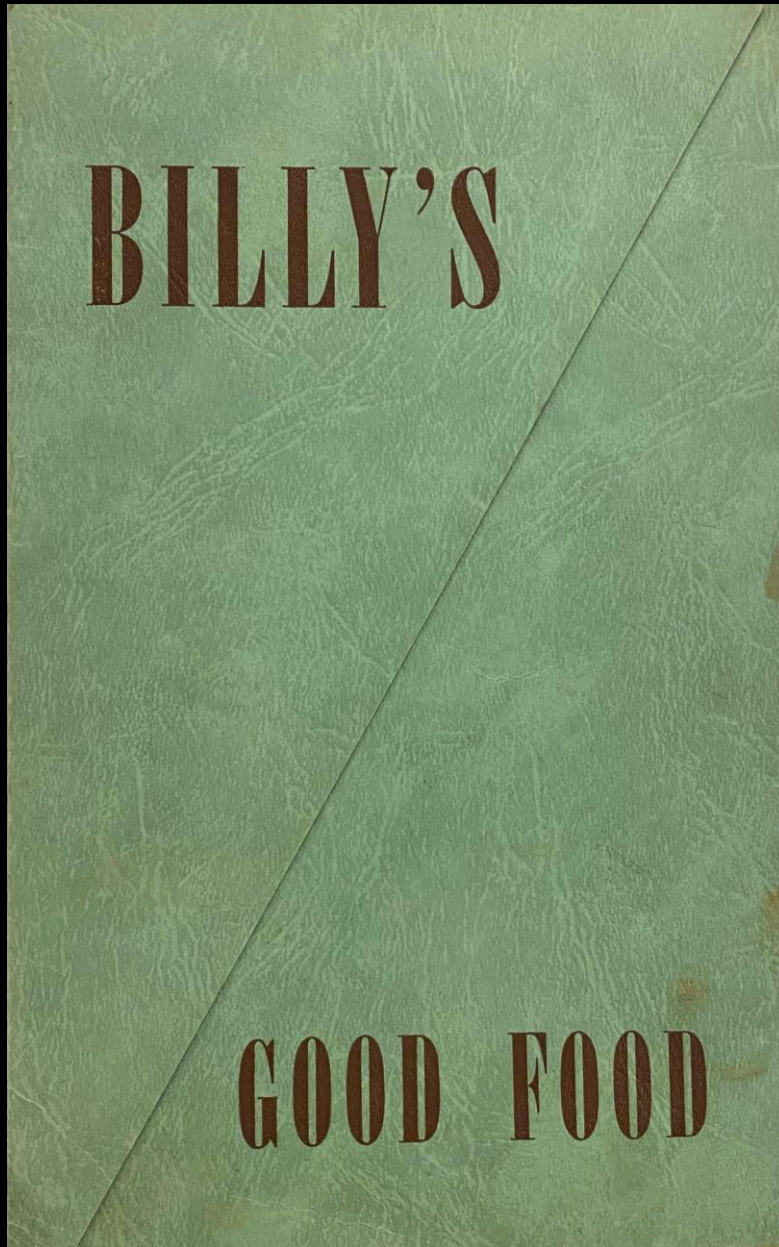
## Desserts

<b>Cream De Cacao Parfait</b> .....	1.60
<b>Cream De Menthe Parfait</b> .....	1.60
<b>Cheri Suisse Parfait</b> .....	1.60
<b>Chocolate Minted Parfait</b> .....	1.60
<b>Ice Cream</b> .....	.90
<b>Spumoni</b> .....	.95
<b>Sherbet</b> .....	.90
<b>Chocolate Sundae</b> .....	1.10
<b>Cheese Cake</b> .....	1.25
<b>Assorted Home Made Pie</b> .....	.90
<b>A'la Mode</b> .....	1.25

## Side Orders

<b>Sauteed Mushrooms</b> 1.50	<b>Vegetable</b> .....	.85
<b>French Fries</b> .....	<b>Ravioli</b> .....	1.75
<b>Hash Browns</b> .....	<b>Meat Ball</b> .....	.85
<b>Baked Potato</b> .....	<b>Sliced Tomato</b> .....	.75
<b>Sausage</b> .....	<b>Cottage Cheese</b> .....	.75
<b>Spaghetti</b> .....	<b>Cottage Cheese w/fruit</b> .....	.95

# Billy's Good Food



Owner:

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Location:

12th and Grand (Des Moines, IA)

Received From the collection of George Formaro.



# Billy's Good Food

<i>Ocean Fresh Shrimp Cocktail</i> .....	.50
<i>Chilled Tomato Juice</i> .....	.20
<i>Grenadine Fruit Cocktail</i> .....	.20

<i>Chef's Italian Salad</i>	
<i>Bowl</i> .....	.85
<i>Shrimp Salad Bowl</i> . . .	.95

*We prepare any item on  
our menu to take out.*

## *Catering Out Service:*

*Consult us concern-  
ing special parties,  
banquets, etc.*

**Dial**

**8-4961**

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**Ham**

**Gizmo**

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Meat Ba

Ham . . .

Beef . . .

# Billy's Good Food

## PIZZA

A FAMOUS ITALIAN DISH . . . A MEAL IN ITSELF.  
ALL PIZZA MADE WITH MOZZARELLA CHEESE  
AND OUR OWN TASTY PIZZA SAUCE.

	SMALL (For 1)	MEDIUM (For 2)
Plain	\$ .75	\$1.10
Sausage	.85	1.35
Anchovies	.85	1.35
Salami	.85	1.35
Ham	.85	1.35
Ground Beef	.85	1.35
Mushroom	.85	1.35
Green Onions	.85	1.35
Combination (Any Two)	.95	1.60

## SANDWICHES

*"One's A Meal"*

Famous Double Burger in a Basket, French Fries . . . . . .75  
Special Steak Sandwich . . . . . .1.25

**Ham and Eggs** . . . . . .80  
Served in Sizzling Skillet

**Gizmo Sandwich** . . . . . .50  
Hamburger, American Cheese, Canadian Bacon, Lettuce  
and Pickle

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Hamburger	.30	Corned Beef	.50
Meat Ball	.45	Swiss Cheese	.35
Ham	.45	American Cheese	.35
Beef	.50		

# Billy's Good Food

## ENTREES

Southern Fried Chicken 3 Pieces	1.35
Center Cut Pork Chops Apple Rings	1.45
Premium Ham Steak	1.45
Spaghetti and Meat Balls	1.30

## STEAKS

Sizzling Filet Mignon	2.50
Chopped Beef Sirloin Steak Chef's Special Potatoes	1.35
Medium Choice T-Bone Steak	1.85
Chicken Fried Steak	1.35
Top Sirloin Steak - U. S. Choice	2.25
Onion Rings, Per Order	.50
Mushrooms Sauteed in Butter	.50
14 oz. New York Sirloin	2.50

## SEA FOODS

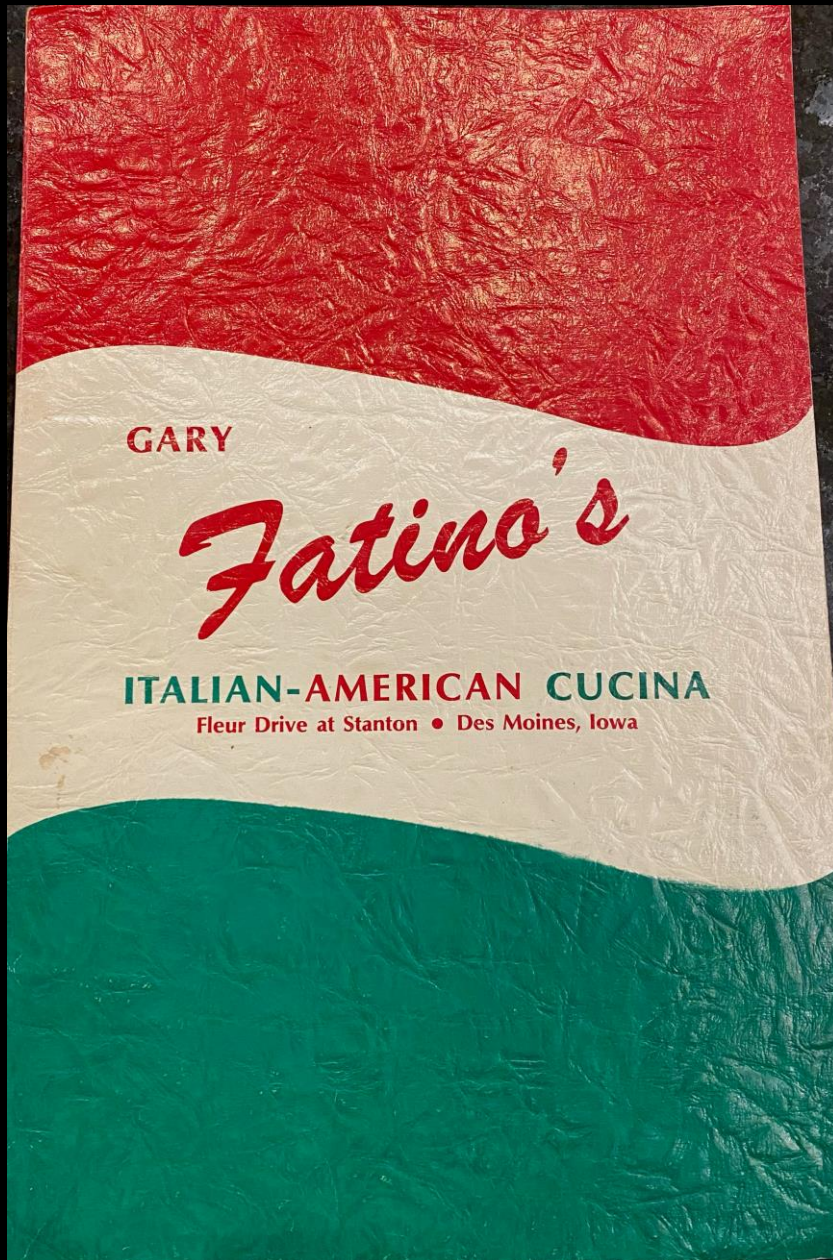
French Fried Shrimp Tartar or Cocktail Sauce	1.35
Fresh Walleyed Pike Tartar Sauce	1.35

### ALL ENTREES INCLUDE:

Italian Salad or Head Lettuce with Choice of Dressing  
French—1000 Island or Roquefort  
French Fries or Hash Browns, Bread and Butter and Drink  
Served with Above Orders



# Fatino's



Owner:

Gary Fatino

Location:

Fleur Drive & Stanton (Des Moines, IA)

Received From the collection of George Formaro.

# Fatino's

## APPETIZERS

Italian Antipasto (for two or more)	Per Person	1.75
Jumbo Shrimp Cocktail		1.95
Fried Ravioli		1.75
Chopped Liver		.75
Artichoke Vinaigrette		2.00
Roasted Red Peppers & Anchovies		1.75

## FROM THE CHARCOAL BROILER

We proudly serve only Select, Iowa Corn-fed Beef

Top Sirloin	A generous cut, thick and juicy	6.50
New York Strip	Classic boneless cut, with exquisite flavor	7.25
Beef Tenderloin	Its tender goodness is broiled to succulent perfection	7.50
Lady's Filet		5.25
Bit of Each	A delightful combination of Beef Tenderloin and Lobster Tail	9.50
Peppercorn Steak	New York Strip, smothered with cracked peppercorns, broiled to your taste, served on sizzling platter	7.75

## FAVORITE SPECIALTIES

Chateaubriand (For two or more persons)	Tenderloin of beef, served with assorted vegetables	7.95 (Per person)
Prime Ribs of Beef	A generous cut, served au jus	6.95
Steak de Burgo	Two tenderloin filets, sauteed in garlic butter and herbs	6.95
Tenderloin Tips	Bits of tenderloin sauteed in butter, served with wild rice and mushrooms	4.95
Pork Chops	Two extra-thick chops from the center section of loin, broiled on the grate	5.25

## POULTRY

Roast Long Island Duckling	Well-browned and crisp, served on wild rice with orange sauce	6.25
Broiled Chicken	Tender, Iowa corn-fed fowl, broiled on the grate	3.75
Fried Chicken	Bathed in our own special mix, fried a crisp, golden brown	3.95
Breast of Chicken	Served with Poulet Sauce and rice	4.95

## SEAFOOD

Alaska King Crab Legs		6.75
Broiled Red Snapper	The finest from Florida's Gulf Stream	5.25
Filet of Walleyed Pike	Your choice of pan fried or broiled	4.75
Charcoal Broiled Shrimp	Tender, jumbo-size shrimp, seared on a skewer	5.50
Fried Jumbo Shrimp	Dipped in our own special batter, done to a golden finish	4.95
Filet of Sole Portofino	Stuffed with Crabmeat	5.50
Broiled South African Lobster Tail	Exquisite taste, heightened by drawn butter	10.75

## GOURMET SOUPS

Tortellini (in Chicken Broth)		1.50
Minestrone		
French Onion		

Fatino's House Specialty  
Fried Cheese Slice  
Served with a spicy tomato sauce 1.50

## PASTA DISHES

Cannelloni (Large Tubular)	Stuffed with veal, beef, and tomato sauce, baked	
Lasagne (Wide Ribbon Pasta)	Layers of lasagne with Parnigiano cheeses	
Ravioli Gratinati	A casserole of baked	
Manicotti	Large, cheese-stuffed and topped with	
Rigatoni (Short, Groove)	With Meat Sauce With Italian	
Fettuccine (Long, Ribbon)	With Meat Sauce With Italian	
Fettuccine al Caruso	Served with	
Fettuccine Alfredo		
Spaghetti - Regular	With	

## VEAL AND

Scallopine di Vite	Small veal mushroom	
Saltimbocca ("Ju")	Italian lamb right in Sherry	

Vitello alla Lim	Thin veal butter	
Vitello alla Parm	Cutlet Parm	

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Tournedos a	Sal	
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Pollo all'Ita	D	
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Fegati di P		
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Petto di P		
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Petto di		
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Salsiccia		
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Melan		
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ALL DINNERS



# Fatino's

## GARY'S SPECIALTIES — ALL 'ITALIANO PASTA DISHES

Cannelloni (Large Tubular Pasta)	4.50
Stuffed with veal, beef, spinach, eggs and ricotta—covered with tomato sauce, baked and served in casserole	
Lasagne (Wide Ribbon Pasta) — Individual Casserole	3.75
Layers of lasagne with sliced Mozzarella, Ricotta and Parmigiano cheeses, covered with our own flavorful meat sauce	
Ravioli Gratinati	4.95
A casserole of baked ravioli, with tomato sauce and cheese	
Manicotti	4.75
Large, cheese-stuffed macaroni, baked in tomato sauce and topped with Bechamel sauce	
Rigatoni (Short, Grooved Tubular Pasta)	3.75
With Meat Balls	
With Italian Sausage	3.95
Fettuccine (Long, Ribbon-Shaped Pasta)	3.75
With Meat Balls	
With Italian Sausage	3.95
Fettuccine al Caruso (The Immortal Tenor's Favorite Style)	4.95
Served with chicken livers in rich, tomato sauce	
Fettuccine Alfredo	5.25
Spaghetti — Regular Long Style	3.75
With Meat Balls	
With Sausage	3.95

## VEAL AND OTHER DELICACIES

Scallopine di Vitello al Marsala	5.75
Small veal cutlets cooked in Marsala Wine, sauteed in butter, mushrooms. Served with buttered fettuccine	
Saltimbocca ("Jump in Mouth")	5.95
Italian legend has it that this Roman specialty is so good that it jumps right in your mouth! Slices of veal and ham, sauteed in butter and Sherry wine. Served with buttered fettuccine	
Vitello alla Limonata Doré (Lemon-Flavored Veal)	6.25
Thin slices of veal, battered and fried in olive oil and butter. Served with fried eggplant and lemon slices	
Vitello alla Parmigiana (Veal Cutlets with Parmesan Cheese)	5.50
Cutlets fried a golden brown, covered with Mozzarella and Parmesan cheeses, topped off with rich, tomato sauce	
Bistecca all'Italiana con Peperoni (Italian Pepper Steak)	5.25
Chunks of tender beef, sauteed with green peppers, mushrooms, onions and Italian seasonings	
Tournedos alla Rossini	6.95
Sauteed filet mignon, liver pate, topped with Madeira sauce and mushroom caps	
Pollo all'Italiano (Italian Fried Chicken)	4.75
Disjointed chicken, sauteed in garlic and butter, with green peppers, mushrooms and onions	
Fegati di Pollo all'Italiana (Italian Style Chicken Livers)	4.25
Fried in butter, with green peppers, mushrooms and onions	
Petto di Pollo al Marsala (Breast of Chicken)	5.50
Sauteed in butter, Marsala wine and fresh mushrooms	
Petto di Pollo alla Parmigiana	5.25
Breast of chicken fried a golden brown, covered with Mozzarella and Parmesan cheeses, topped with tomato sauce	
Salsiccia alla Calabrese (Italian Sausage)	4.75
Our own lean, special-recipe sausage, with tomato sauce, green peppers, onions and mushrooms	
Melanzana alla Parmigiana (Eggplant)	3.95
Crisply fried, covered with Mozzarella and Parmesan cheeses, topped with tomato sauce	

## A LA CARTE

Mushrooms	1.25
Eggplant	.60
Onion Rings	1.25
Garlic Bread	.25
(per person)	
Lyonnais Potatoes	.35
Steved Zucchini	.60
Broccoli	1.25
Sauteed in Olive Oil and Garlic	

## SALADS

Caesar's	1.25
Creamy Garlic	.60
Roquefort	.60

## DESSERTS

Ice Cream	.35
Sherbet	.40
Spumoni with Rum Sauce	.85
Cheesecake	.60
Ice Cream Puff	1.50

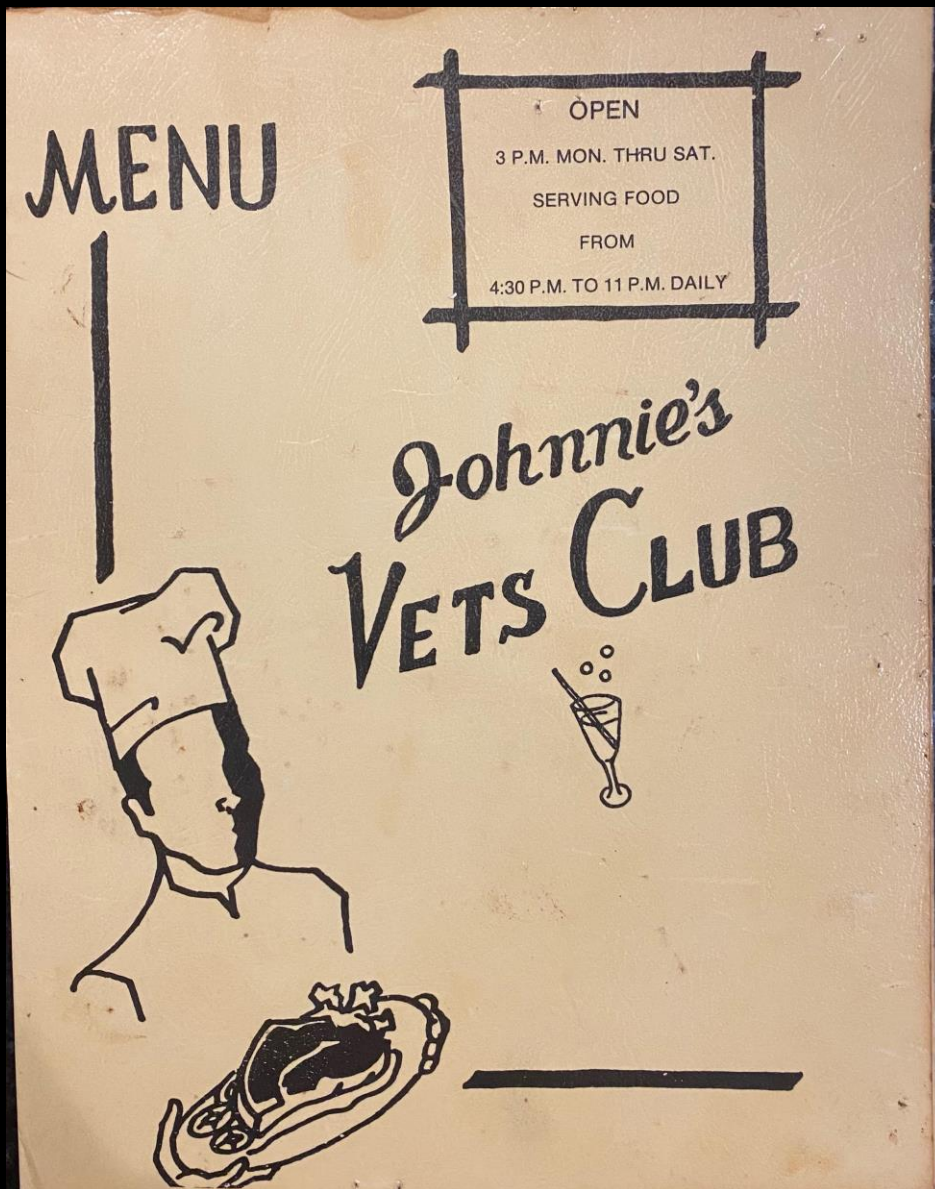
### Catering Service

Your place or ours—dinner parties, banquets, luncheons, wedding receptions, cocktail parties, etc., for any size group. Any menu possible. Professionally managed. Highest references. Satisfaction assured.

We reserve the right to refuse service to anyone.  
Not responsible for lost or stolen articles.

ALL DINNERS INCLUDE SALAD WITH CHOICE OF ITALIAN, FRENCH OR 1000-ISLAND DRESSING/POTATO/BREAD & BUTTER/COFFEE OR TEA

# Johnnie's Vets Club



Owner:

John Stamatelos

Location:

63<sup>rd</sup> & Railroad (West Des Moines, IA)

Received From the collection of George Formaro.



# Johnnie's Vets Club

TRY OUR DELICIOUS DRINKS  
WITH OUR SOFT ICE CREAM (.50 ADDITIONAL)

## MIXED DRINKS

Martini Imp	2.75
Martini	2.50
Manhattan	2.50
Rob Roy	2.75
Rob Roy Call	3.00
Gimlet	2.50
Bacardi	2.50
Daiquiri	2.50
Old Fashion	2.50
Whiskey Sour	2.50
Collins	2.25
Screw Driver	2.00
Salty Dog	2.00
Margarita	2.25
Singapore Sling	2.50
Gin Tonic	2.00
Pink Lady	2.25
Bloody Mary	2.00
Sloe Gin Fizz	2.25
Moscow Mule	2.50
Tequila Sunrise	2.50

## SCOTCH

Bar Scotch	2.10
Cutty Sark	2.25
J & B	2.25
Dewars White	2.25
Chivas Regal	2.75
Walkers Black	2.75
Walkers Red	2.25

## BOURBON

Bar Bourbon	2.00
Ancient Age	2.25
Walkers Delux	2.25
Jim Beam	2.25
Cabin Still	2.25
Early Times	2.25
Jack Daniels BL	2.60
Wild Turkey	2.75

## BLENDED WHISKEY

Calvert Extra	2.00
Seven Crown	2.00

## DRAFT BEER

Bud Light	1.00
Millers Lite	1.00
Pabst	1.00

## BOTTLED BEER

Bottled Beer	1.25
Imported Beer	1.75
Michelob	1.60

## AFTER DINNER

### COCKTAILS

Grasshopper	2.25
Pink Squirrel	2.25
Alexander	2.25
Brandy Alexander	2.50
Purple Orchid	2.50
Velvet Hammer	2.50
Golden Cadillac	2.75
Black Russian	3.00
Rusty Nail	3.00
Stinger	2.75
Stinger Galliano	3.00
Banshee	2.75
Irish Coffee	2.75
Jamaica Coffee	3.00
Italian Stinger	3.00
Brown Monkey	3.00

## CANADIAN WHISKEY

Canadian Club	2.25
Seagram V.O.	2.25
Crown Royal	2.75

## BONDED

Old Grand Dad	2.10
I.W. Harper	2.10
Old Fitzgerald	2.10

## LIQUEURS

Drambuie	2.75
B & B	2.75
Benedictine	2.75
Cherry Herring	2.75
Galliano	2.75
Kahlua	2.75
Peppermint Schnapps	2.00
King Alfons	2.25
Creme De Menthe	2.00
Creme De Cacco	2.00
Cointreau	2.75
Irish Mist	2.75
Tia Maria	2.75
Southern Comfort	2.25
Smith & Kem	2.50
Harvey Wallbanger	2.50
Amerretto	2.75
Uzo	2.75
Baileys Irish Cream	2.75

## RUM

Bacardi	2.00
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## BRANDIES

Courvoisier	2.75
Hennessey	2.75
Christian Bros.	2.00
Blackberry Brandy	2.00
Grand Marnier	3.00
Mr. Boston	2.00

## APPETIZERS

Tomato Juice	.50
Small Shrimp Cocktail	3.00
Large Shrimp Cocktail	4.75
Smoked Oysters	2.75
Hot Peppers	2.00
Olives, Ripe or Green	2.00
Feta (Fresh Goat Cheese)	2.00
Imported Olives	2.00

## RELISH TRAY

Fresh Vegetables, Smoked Oysters, Olives, Variety of Cheeses and Hot Peppers	5.50
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Larger Relish Extra

## FRENCH FRIED ONIONS

Large Portion	3.75
Half Portion	2.50
Quarter Portion	1.50

SOUR CREAM	20
GARLIC BREAD	75

## BEVERAGES

Milk	.60
Large Milk	.75
Tea	.50
Coffee	.50
Brewed Decaffeinated	.50

We use Colombian Coffee



# Johnnie's Vets Club

SEE BACK PAGE FOR SANDWICHES AND SEA FOOD

GARLIC BREAD  
for two  
.75

## STEAKS OUR MEAT IS CHOICE! PROPERLY AGED BY OUR CHEF

SOUP DAY  
CUP 1.00  
BOWL 1.75

Bob's Special Sirloin .....	9.75
Steak De Burgo Steak Saute'ed, Garlic, Herbs and Wine .....	12.50
Half Order Steak De Burgo .....	9.75
Prime Rib Queen Size .....	9.25
Prime Rib Large .....	10.75
Prime Rib Extra Large .....	12.00
New York Cut .....	12.00
Filet .....	12.50
Top Sirloin Extra Large .....	12.00
T-Bone .....	12.50
Steak or Prime Rib with King Crab Legs .....	14.00
Ground Sirloin of Beef .....	7.50
Petite Filet .....	9.25
Petite Sirloin (Ladies Steak) .....	8.25
Broil Ham Steak .....	7.50
2 Broil Center Cut Pork Chops .....	8.75
1 Broil Center Cut Pork Chop .....	7.50
Pepper Steak Saute'ed in Green Peppers, Mushrooms and Onions ....	7.75

GRILLED ONIONS WITH ALL STEAKS

POTATOES, SALAD, BREAD, BUTTER AND COFFEE WITH ABOVE  
WE USE COLOMBIAN COFFEE

### TEXAS RIBS KING SIZE PORTION

BEEF RIBS  
\$7.50

### BAR-B-Q RIBS CHOICE LOIN BACKS

\$7.95

### LIVER and ONIONS \$5.75

POTATO, SALAD, BREAD, BUTTER AND COFFEE SERVED WITH ABOVE

### SALADS A LA CARTE

Athenian with Dinner .....	1.25	Italian Salad .....	2.25
Feta with Salads .....	.90	Lettuce and Tomato .....	2.25
Athenian Salad - Ala Carte .....	3.50	Blue Cheese Salad .....	2.25
Athenian with Feta - Ala Carte .....	4.25	Blue Cheese .....	.25

Spaghetti Salad .....

Athenian Salad made of Mixed Vegetables - Imported Olives - Olive Oil Dressing  
A LA CARTE

Small Shrimp Salad Bowl .. 4.25      Large Shrimp Salad Bowl .. 5.95

**NO SUBSTITUTES**



# Johnnie's Vets Club

**ALASKA  
KING CRAB  
LEGS**  
**\$14.95**  
SALAD  
BREAD AND BUTTER  
COFFEE

**CHICKEN  
LIVERS**  
**\$6.50**

**CHICKEN**  
SOUTHERN  
FRIED CHICKEN  
FRENCH FRIES  
SALAD BOWL  
BREAD AND BUTTER  
COFFEE  
**\$5.95**

**TUESDAY**  
SIRLOIN TIP  
BEEF STEW  
SALAD  
BREAD AND BUTTER  
COFFEE  
No Substitutes  
**\$4.50**

Rainbow Trout .....	8.25
Lobster Tail (African Rock) .....	20.00
French Fried Shrimp .....	8.25
French Fried Shrimp Stuffed with crabmeat ...	8.25
Frog Legs .....	8.25
Orange Ruffly Broiled .....	8.50
Wall-Eyed Pike Broiled or Deep Fried .....	8.50
Deep Sea Scallops .....	8.50
Red Snapper Saute'ed .....	8.50
<b>For Sea Food Lovers:</b> Dinner for Two Rock Lobster, shrimp, frog legs and scallops .....	<b>27.00</b>

SERVED WITH ABOVE:

POTATOES, SALAD, BREAD AND BUTTER, COFFEE

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<b>RAVIOLI</b> Served with either sauce .....	5.75
HALF ORDER .....	4.50

<b>MOSTACCIOLI</b> Served with a new and exciting sauce .....	5.50
HALF ORDER .....	4.50

<b>SPAGHETTI</b> with sauce .....	4.50
WITH MEAT BALLS .....	5.95
HALF ORDER with one meat ball .....	4.95

SALAD, BREAD and BUTTER  
COFFEE

SERVED WITH ABOVE

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## Sandwiches

GROUND SIRLOIN with French Fries (Adult) .....	2.50
HAMBURGER with French Fries (Children) .....	1.50
STEAK SANDWICH Open Faced with Potatoes on Toast .....	4.75
STEAK SANDWICH with Potatoes on Vienna Bread .....	4.95
PRIME RIB SANDWICH Open Faced with Potatoes on Toast .....	4.95

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Soft Ice Cream .....	.60
Child's Portion .....	.40

# Rocky's Steak House



Owner:

Rocky Complano

Location:

Fleur Drive & Stanton (Des Moines, IA)

Received From the collection of George Formaro.



# Rocky's Steak House



## APPETIZERS



SHRIMP COCKTAIL . . . . .	.50	TOMATO JUICE . . . . .	.25
CRABMEAT COCKTAIL . . . . .	.50	GRAPEFRUIT JUICE . . . . .	.25

## CHICKEN and CHOPS

FRESH FRIED CHICKEN (5 Pieces) . . . . .	1.75
FRESH FRIED CHICKEN LIVERS . . . . .	1.85
FRESH FRIED CHICKEN GIBLETS . . . . .	1.75
BREAST OF CHICKEN with Wild Rice, Supreme . . . . .	2.75
BROILED THICK PORK CHOPS with Spiced Crabapple . . . . .	2.25
BROILED FRENCH LAMB CHOPS, Mint Jelly . . . . .	2.50
BROILED ENGLISH LAMB CHOPS, Mint Jelly . . . . .	2.65

★ Above Entrees Include Relish Tray  
See Below

## SEA FOODS

BROILED LIVE LOBSTER with Drawn Butter . . . . .	4.00
BROILED LOBSTER TAIL with Drawn Lemon Butter . . . . .	3.00
PAN FRIED WALLEYED PIKE, Sauce Tartare . . . . .	2.25
FRENCH FRIED SHRIMP, Cocktail Sauce . . . . .	2.00
FRENCH FRIED SCALLOPS, Sauce Tartare . . . . .	2.00
FRIED OYSTERS, Sauce Tartare (in Season) . . . . .	2.00
JUMBO FRIED FROG LEGS, Lemon Wedge . . . . .	3.00
MIXED FRIED SEA FOODS, Sauce	
Shrimp, Scallops and (Oysters in Season) . . . . .	2.00

★ Above Entrees Include Relish Tray  
See Below



ROCKY'S BOUNTEOUS RELISH TRAY CONSISTS OF



CRISP CELERY - OLIVES  
GARDEN FRESH ONIONS - RADISHES - CARROT STICKS  
PICKLED HERRING AND COTTAGE CHEESE

FRENCH FRIED ONIONS . . . . .	1.00
ONE-HALF ORDER . . . . .	.60



# Rocky's Steak House

**Food Expertly Prepared by Rocky and His Personally Trained Chefs. Our Kitchen and Meat Curing Room Are Open for Your Inspection. All Steaks Are Broiled to Suit Your Taste.**

## PEPPER STEAK

Fresh Green Peppers, Onions and Garlic, Fresh Mushrooms and Potatoes, Flavored With Italian Seasoning.  
This Entree Also Includes Rocky's Bounteous Relish Tray and Your Choice of Salads.  
**3.00**

## STEAKS

## PEPPER CHICKEN LIVERS

Fresh Green Peppers, Onions and Garlic, Fresh Mushrooms and Potatoes, Flavored With Italian Seasoning.  
This Entree Also Includes Rocky's Bounteous Relish Tray and Your Choice of Salads.  
**2.75**

TOP SIRLOIN, Grilled Onions . . . . .	3.50
NEW YORK CUT SIRLOIN, Grilled Onions . . . . .	3.75
FILET MIGNON . . . . .	3.75
T-BONE, Grilled Onions, One and One-Half Pound . . . . .	4.25
PORTERHOUSE, Three Pounds, for Two People . . . . .	7.00
CHOPPED BEEF TENDERLOIN . . . . .	1.85
GENUINE CALFS LIVER (Onions or Bacon) . . . . .	2.25
ROAST PRIME RIBS of Choice Beef Au Jus . . . . .	2.75
BROILED HAM STEAK with Pineapple Rings . . . . .	2.25

## SOUP, DE JOUR

★ Above Entrees Include Relish Tray  
See Opposite Page

WITH THE ABOVE CHICKEN, CHOPS, SEA FOOD AND STEAK ENTREES  
YOUR CHOICE OF  
CHEFS SALAD OR HEAD LETTUCE SALAD  
WITH FRENCH, THOUSAND ISLAND OR MAYONNAISE DRESSING  
ROQUEFORT DRESSING 25c Extra  
HASH OR FRENCH FRIED POTATOES  
VIENNA BREAD AND BUTTER  
COFFEE, TEA OR MILK

## ITALIAN DISHES

SPAGHETTI with Meat Balls . . . . .	1.75	SPAGHETTI with Prime Rib . . . . .	2.00
SPAGHETTI with Giblets . . . . .	1.75	RIGATON I with Meat Balls . . . . .	2.25
SPAGHETTI with Livers . . . . .	1.75	RIGATON I with Italian Sausage . . . . .	1.85

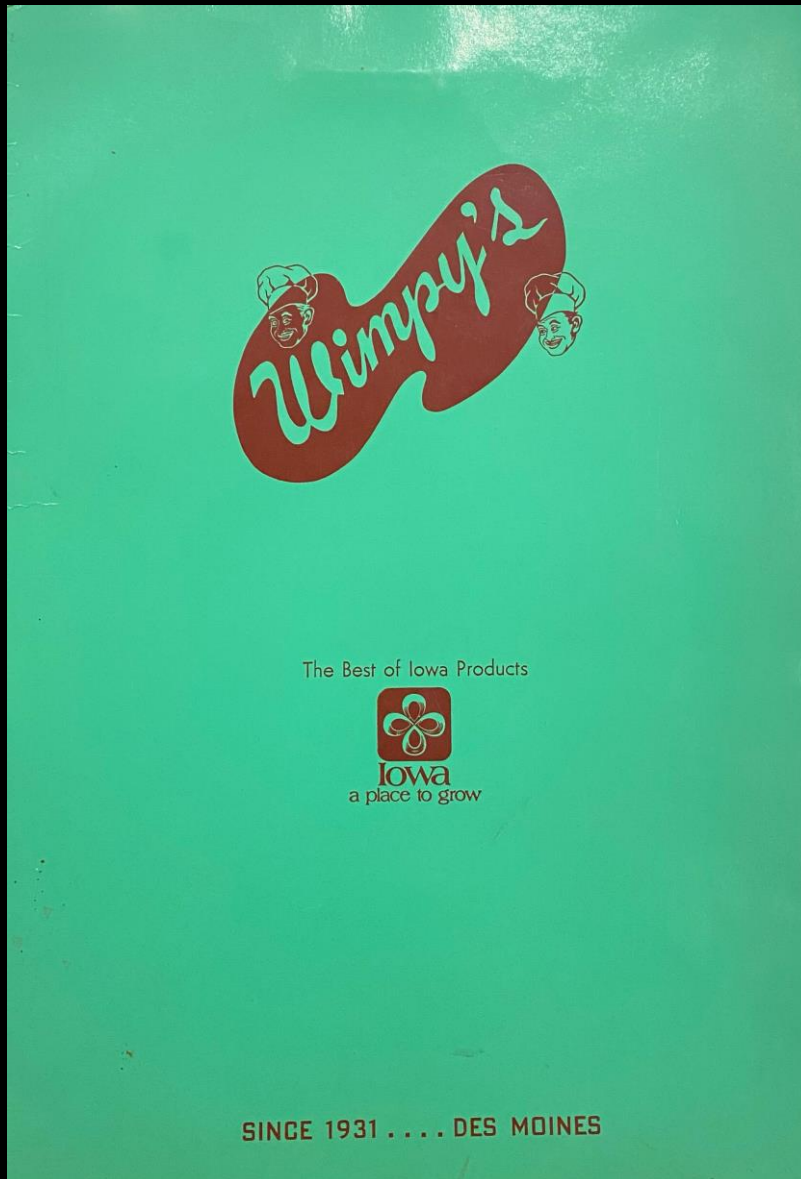
Italian Salad, Vienna Bread, Butter

and Beverage served with

Italian Dishes.



# Wimpy's



Owner:

Joseph Cimino

Location:

SE corner of 5th and Locust (Des Moines, IA)

Received From the collection of George Formaro.

# Wimpy's

## NOW SERVING COCKTAILS

Special Today

THURSDAY

LUNCHEON MENU

JULY 29TH 1872

CREAM OF POTATO SOUP.....BOWL...40¢.....CUP...30¢

### SANDWICH SPECIAL

CHEF'S SPECIAL CHICKEN GIBLETS ALA CREOLE, OVER SPAGHETTI,  
FRUIT CUP.....1.35

CHEF'S SPECIAL RAVIOLI, COTTAGE CHEESE AND FRUIT.....1.50

XXXXXXXXXX

ITALIAN HAMBURGER ROLL WITH CHEESE AND SAUCE.....1.50

ROAST  $\frac{1}{2}$  CHICKEN AND DRESSING, PAN GRAVY.....1.50

GRILLED HAM STEAK, PINEAPPLE RING.....1.65

TENDER CHICKEN FRIED STEAK, COUNTRY GRAVY.....1.65

OVEN BROILED COD FISH, TARTAR SAUCE.....1.50

DICED HAM OMLETTE.....1.50

BAKED POTATOES

ITALIAN GREEN BEANS

### SUGGESTIONS FROM THE SALAD BAR

CHILLED RED ALASKA SOCKEYE SALMON PLATE,  
POTATO SALAD AND CREAMED COLESLAW.....1.50

CALIFORNIA FRUIT PLATE, JELLO OR COTTAGE CHEESE CENTER..1.50

LARGE CHEF'S SALAD BOWL...1.35.....WITH SHRIMP...2.25

TOSSED GREEN SALAD BOWL WITH BAKED HAM "JULIENNE".....1.95

SERVED WITH.....BREAD.....CRACKERS.....AND.....BEVERAGE

ROQUEFORT 25¢ EXTRA

### DESSERTS

CHOCOLATE CREAM PIE.....30¢

STRAWBERRY SHORTCAKE WITH WHIPPED CREAM.....50¢

HOME MADE SOUTHERN PECAN PIE.....40¢

STRAWBERRY GLAZE OR PLAIN CREAMY CHEESECAKE .....40¢

SPUMONI SUNDAE.....50¢

CHOCOLATE, MINT OR RUM PARFAITS.....50¢

THANK YOU FOR CHOOSING WIMPY'S



# Wimpy's

## Appelizers

Fresh Jumbo Shrimp Cocktail 1.25    Soup of the Day, Cup ~~75¢~~ <sup>30¢</sup>    Chilled Tomato Juice 25¢  
Herring Tidbits in Sour Cream or Wine Sauce 75¢  
Imported Antipasto and Eggplant Appetizer 1.75

## Prime Rib

ROAST PRIME RIB OF BEEF \$4.50  
(Just the Heart of the Prime Rib)  
EXTRA THICK CUT 6.25

IOWA CHOICE CORN FED

## Steaks and Chops

"WIMPY'S SPECIAL" STRIP SIRLOIN 5.25  
CHOICE T-BONE STEAK - Man Size 5.75  
A SUCCULENT FILLET MIGNON  
Wrapped in Bacon 5.50  
"TOP OF IOWA" BONELESS TOP  
SIRLOIN STEAK 4.75  
LADIES STEAK - Mushroom Button 3.50  
STEAK "DEBURGO"  
(Slices of Tenderloin in Garlic Butter) 4.25  
CHOPPED PRIME BEEF STEAK  
WITH SAUTED ONIONS 2.50  
IOWA'S PRIDE HAM STEAK  
Glazed Pineapple Ring 2.95  
PORK CHOPS (Country Gravy on Request) 2.95  
HICKORY SMOKED CHOPS (Barbecue Sauce) 2.95  
BARBECUED RIBS (Meaty Loin Backs)  
Our Own B.B.Q. Sauce 2.95

### INCLUDES CHOICE OF

COMBINATION SALAD WITH FRENCH,  
1000 ISLAND OR ITALIAN DRESSING  
(Roquefort Dressing 25¢ Extra)

ITALIAN BREAD AND BUTTER, DRINK  
SPAGHETTI MAY BE SUBSTITUTED  
FOR POTATO OR SALAD

Mushroom Buttons .75    Sauted Onions .50  
Toasted Garlic Bread .35    Onion Rings .75

## Sea Foods

AFRICAN LOBSTER TAIL (Drawn Butter) 5.95  
WALLEYED PIKE FILLET (Tartar Sauce) 2.95  
FRENCH FRIED JUMBO SHRIMP  
(Cocktail Sauce) 2.95  
DEEP FRIED HALIBUT STEAK  
(Tartar Sauce) 2.75  
PAN FRIED FRESH CHANNEL CATFISH  
(Tartar Sauce) 2.95  
SEA SHORE PLATTER  
(A Delightful Variety of Sea Food) 5.25

## Chicken

HALF SPRING CHICKEN (Fried Golden Brown)  
Disjointed 2.25  
FRIED CHICKEN—ALL DARK MEAT  
Two Thighs, Two Legs 2.50  
FRIED CHICKEN—ALL WHITE MEAT  
Two Breasts, One Wing 2.75  
BROILED YOUNG HALF SPRING CHICKEN  
(Allow 30 Minutes) 2.95  
CHICKEN LIVERS (Sauted in Chicken Fat) 2.75

### INCLUDES CHOICE OF:

BAKED, HASH BROWN, FRENCH FRIED OR  
AMERICAN FRIED POTATOES  
Vegetable or Side of Spaghetti May Be  
Substituted for the Potatoes  
COMBINATION SALAD WITH ITALIAN  
1000 ISLAND OR FRENCH DRESSING  
Roquefort 25¢ Extra

## Italian Specialties

VEAL PARMAGIANA (Italian Steak) 3.95  
CHICKEN CACCIATORE  
(Shallots, Mushrooms, Tomato, Sherry) 3.25  
SPAGHETTI AND MEAT BALLS 2.25  
SPAGHETTI AND ITALIAN SAUSAGE 2.50  
SPAGHETTI AND MEAT SAUCE 1.95  
HOMEMADE RAVIOLI AND SPAGHETTI 2.50  
HOMEMADE RAVIOLI (Italian Sauce) 2.25  
DELUXE ITALIAN DINNER  
(Ravioli, Spag. Meat Ball, Sausage) 3.25  
RIGATONI or MOSTACCIOLI WITH  
MEAT BALLS 2.25

ITALIAN SALAD, BREAD AND BUTTER  
DRINK, GRATED CHEESE

AMERICAN EXPRESS, CARTE BLANCHE DINER'S CLUB  
GIFT CERTIFICATES AVAILABLE

# Younkers Tea Room



Owner:

Younkers

Location:

7th and Walnut (Des Moines, IA)

Received From the collection of George Formaro.



# Younkers Tea Room

## Younkers Tea Room

*Aunt Pat*

... Where you meet your friends  
and enjoy good food ...

*Grandmother* 10

For over twenty years Iowa people have come to depend upon Younkers Tea Room as a hospitable place to entertain their friends and families.

It is our pleasure to give careful personal attention to luncheons, teas and dinners, to delight the discriminating hostess. Our attractive private dining rooms may be engaged in advance.

We serve breakfasts, luncheons, dinners or banquets for clubs, fraternities, weddings or other groups—whether guests number 6 or 600.

Children are welcome guests here and our special china, menus, bibs, and favors add to their happiness. Children's parties always receive our careful attention.

The Younker Tea Room Orchestra plays for dinner dancing every evening from six thirty to eight o'clock and for luncheon every Saturday.

Every Monday noon the latest fashions are modeled before your luncheon table. We serve an attractive style show luncheon on Monday for just 50c.

The Luncheon Buffet, with an appetizing variety of food displayed for your selection, is served every Monday, Wednesday, Friday and Saturday in the Pompeian Room.

Cinnamon rolls, pastry, cakes and salad dressings as well as other good things may be taken home with you. Place your order with your waitress.

We pack picnic, air and auto lunches—appetizing salads—tempting sandwiches—delicious desserts—lunches with all the goodness and wholesomeness of a home prepared lunch—minus the bother and fuss. Prepared in our kitchen and packed just before you take them away.

BREAKFAST IS SERVED 9 TO 11 A. M.  
LUNCHEON 11:30 TO 2:30 P. M.  
TEA 2:30 TO 5 P. M.  
DINNER 5:15 TO 8 P. M.

YOUNKER BROTHERS, INC.  
EIGHTH AND WALNUT  
DES MOINES, IOWA

*Maple*

# Yunkers Tea Room

## DINNER MENU

SIZZLING STEAK PLATTER—Grilled Special T-Bone Steak with Baked Potato, Fresh Vegetable Salad, Rolls and Tea, Coffee or Milk . . . . . \$1.25

**\$1.25**

Choice of:

Anchovy and Tomato Canape  
Pineapple and Banana Cocktail  
Vegetable V-8 Juice  
Crabmeat Cocktail  
Old Fashioned Fresh Vegetable Soup  
or Hot Consomme  
Relish Platter Passed

Broiled Half Fresh Lobster with Melted Butter and  
Potato Straws, Fresh Succotash in Cream  
Breast of Spring Chicken a la Becker with Browned  
Sweet Potatoes and Fresh Succotash in Cream  
Broiled Sirloin Steak with Butter Sauce and Baked  
Idaho Potato, Buttered Fresh Broccoli  
Nectarine or Orange Sherbet

Salad Platter Passed

Fresh Green Apple Pie or Pumpkin Pie  
Assorted Cheese Plate Passed, Toasted Wafers  
Chocolate Frosted Angelfood Cake a la Mode  
Pineapple Parfait or Burnt Almond Sponge  
Frozen Cocoanut Ball with Creme de Menthe Sauce  
Tea—Milk—Coffee

## THEATRE DINNER

Choice of:

Seafood Cocktail  
~~Mixed Fruit Cocktail~~  
Chilled Tomato or Blended Fruit Juice  
Old Fashioned Fresh Vegetable Soup  
or Hot Chicken Broth with Rice

Julienne of Chicken a la King in Patty Shell  
Roast Prime Ribs of Beef au Jus  
Breaded Veal Cutlet with Cream Gravy  
French Fried Potatoes or Whipped Potatoes or Escalloped  
Potatoes or Mashed Rutabagas

Hearts of Lettuce Salad or  
Grapefruit and Cranberry Salad  
Evergreen Salad (Cabbage, Lettuce, Green Pepper and Calavo)

Pumpkin Pie or Apricot Pie  
Stewed Assorted Dried Fruit with Cookies  
Baked Bread and Butter Custard  
Chocolate Sundae Orange Sherbet and Cookies  
Tea—Milk—Coffee

This Dinner with Ticket  
to your choice of the Des Moines, Paramount  
or Roosevelt Theatre—\$1  
Theatre Tickets Accepted at Theatres Every Day  
Except Sundays or Holidays  
Fried Chicken or Broiled Tenderloin Steak  
Served on Theatre Dinner 25c Extra

## OUR FAMOUS DOLLAR DINNER

Choice of:

Grapefruit and Tokay Grape Cocktail  
Chilled Tomato or Pineapple Juice  
Fresh Shrimp Cocktail  
Old Fashioned Fresh Vegetable Soup  
or Hot Consomme

Fresh Seafood a la Newburg in Casserole with Toast  
and French Fried Potatoes  
Sliced Roast Young Turkey with Dressing and  
Cranberry Sauce, Candied Sweet Potatoes  
Broiled Beef Tenderloin Steak with Mushroom Sauce  
and Baked Idaho Potato

Baked Acorn Squash or Creamed Fresh Cauliflower

Asparagus with Vinaigrette, Golden Autumn Salad  
(Banana and Pineapple) or Hearts of Lettuce with  
Choice of Dressing

Apricot Pie or Pumpkin Pie  
Chocolate Frosted Angelfood Cake  
Assorted Cheese Plate Passed  
or Orange Sherbet and Cake  
Assorted Stewed Dried Fruit with Cookies  
Bouquet of Ices and Ice Creams  
Maple Nut Sundae  
Burnt Almond Sponge  
Chocolate Mint Parfait  
Tea—Coffee—Milk

**85c**

Choice of:

Tuna Fish Cocktail  
Pear and Peach Cocktail  
Chilled Grape Juice or Vegetable V-8 Juice  
Old Fashioned Fresh Vegetable Soup  
Orange Sherbet  
or Hot Chicken Broth with Rice

Broiled Lake Superior Trout with Melted Butter and  
Escalloped Potatoes, Shredded Lettuce, Egg and  
Green Pepper Salad  
Sliced Roast Leg of Spring Lamb with Mint Jelly and  
Rissole Potatoes, Orange, Grapefruit and Pomegranate Salad  
Pan Broiled Pork Chop with Fresh Green Apple Sauce and  
Browned Sweet Potatoes, Grapefruit and  
Cranberry Jelly Salad

Apple or Apricot Pie  
Baked Bread and Butter Custard  
Maple Sundae and Cake  
Assorted Stewed Dried Fruit with Cookies  
or Cheese Paste, Toasted Wafers  
Orange Sherbet and Cake  
Tea—Coffee—Milk

SATURDAY, NOVEMBER 2, 1940



# Younkers Tea Room

## Salads

Younkers Fresh Vegetable Salad of Marinated Fresh Vegetables in Lettuce Cups .40	
Garden Salad Bowl with Roquefort Cheese Dressing .40	
Tomato Stuffed Egg and Asparagus Salad with Thousand Island Dressing .45	
Chilled Whole Tomato Stuffed with Cottage Cheese and Salted Almonds .45	
Salad of Assorted Fresh Fruits in Lettuce Cups with Salad Dressing Center .50	
Fresh Fruit Salad .45 (Half portion .25)	Tropical Fruit Salad .50
Chilled Melon Ring Filled with Fresh Fruit .50	Half Calavo Pear Filled with Fresh Fruit .50
Hawaiian Chicken Salad (Sliced Breast of Chicken, Pineapple and Roquefort Cheese, Stuffed Celery) .75	
Chicken Salad (all white meat) .75	Chicken Salad in Tomato Aspic Ring .65
Dark and Light Meat .65	Windsor Salad (Ham, Tongue and Chicken Julienne) .45
Chicken Livers, Bacon and Tomato Salad .50	
Assorted Fresh Seafood in Tomato Aspic Ring .50	
Half Calavo Pear Filled with Crabmeat and Cucumber .65	
A Salad Bowl of Cooked and Raw Fresh Vegetables with Seafood Dressing .40	
Crabmeat Salad .55	Fresh Shrimp Salad .65

## Tempting Salad Accompaniments

Toasted Mushroom Fingers . . . . .	.20	Toasted English Muffins . . . . .	.20
Assorted Tea Sandwiches . . . . .	.20	Toasted Cheese Rolls . . . . .	.20
Cinnamon Toast . . . . .	.15	Toasted Cheese and Minced Bacon Fingers . . . . .	.20
Minced Chicken or Minced Ham Rolls . . . . .	.20		

## Sandwiches of

Sliced Breast of Chicken . . . . .	.40	Special Roquefort Cheese Grill Plate (Sliced Breast of Chicken, Cheese, Bacon and Tomato) .55
Breast of Chicken and Avacado . . . . .	.45	Three-layer Chicken, Ham and Rarebit Sauce .55
Open Toasted Chicken Salad and Tomato . . . . .	.50	Open Toasted Cheese, Bacon and Tomato .40
Younkers Baked Spiced Ham . . . . .	.20	Avacado, Bacon and Tomato .40
Minced Chicken, Minced Ham, Egg and Olive or Cucumber Relish . . . . .	.15	Open Toasted Orange Marmalade and Cream Cheese .25
Club Sandwich, Open .65; Closed . . . . .	.50	Chopped Tongue, Pickle and Celery .20
Open Crabmeat and Cucumber . . . . .	.45	Sliced Tongue and Horseradish .30
Roquefort Cheese and Tomato . . . . .	.40	Imported Swiss Cheese .25
Open Fresh Shrimp Salad and Sliced Tomato . . . . .	.45	Open Windsor Salad (Chicken, Ham and Tongue Julienne) .35
Open Grilled Sardine . . . . .	.25	

## Desserts

Special Vanilla Ice Cream with Pitcher of Hot Caramel Fudge Sauce .30	
Frozen Macaroon Ball with Caramel Sauce .25	Mint Ice Cream with Pitcher of Hot Chocolate Sauce .30
Frozen Meringue Ball with Butterscotch Sauce .25	Bouquet of Ice Creams and Ices with Cake Plate passed .30
Meringue Ring with Vanilla Ice Cream and Fresh Strawberry Sauce .25	
Frozen Cocoanut Ice Cream Ball with Chocolate Mint Sauce .25	
Orange and Pineapple Ice Cream with Creme de Menthe Sauce .25	
Baked Alaska (to order, 10 minutes) .30	Peach Melba .30

# Younkers Tea Room

## ***Appetizers***

Fresh Shrimp or Crabmeat Cocktail . . . . .	.50
(Half Order 25c)	
Fresh Fruit Cocktail (Half Order 20c) . . . . .	.35
Grapefruit Juice Cocktail . . . . .	.15
Tomato Juice Cocktail . . . . .	.10
Consomme, Hot, Cup . . . . .	.15
Mixed Relish Plate (Olives, Pickles, Celery) . . . . .	.25
Beluga Caviar and Tomato Canape . . . . .	.50
Loganberry Juice . . . . .	.20
V-8 Vegetable Juice . . . . .	.15

## ***Hygienic Foods***

Bowl Half and Half with Bread or Wafers . . . . .	.25
Glass of Half and Half . . . . .	.15
Corn Flakes with Cream . . . . .	.20
Graham Wafers . . . . .	.10
Milk Toast . . . . .	.25
Ry-Krisp . . . . .	.10
Hol-Grain Wafers . . . . .	.10
Bran Muffins . . . . .	.10
Custard . . . . .	.15
Cottage Cheese . . . . .	.15

## ***Special Plates***

(To Order, 10 Minutes)

### **HOT**

Younkers Famous Fried Half Spring Chicken, Buttered Potato Balls and Fresh New Peas in Cream . . . . .	.75
Sliced Breast of Chicken on Tomato au gratin with Creamed Fresh Mushrooms and Buttered Fresh Broccoli and Preserved Orange Slice . . . . .	.75
Sweetbreads De Luxe (Sweetbreads Sauted in Butter with Artichoke Hearts Topped with Chopped Almonds on French Toast) Garnished with Apricots and Royal Anne Cherries and Served with Potato Straws . . . . .	.75
Individual Planked Tenderloin Steak with Assorted Fresh Vegetables and Potato Border . . . . .	1.00
Assorted Fresh Seafood Deviled with Sliced Fresh Mushrooms Served in Shell with Tomato Slice and Buttered Fresh Broccoli . . . . .	.65
Grill Plate (Thick Lamb Chop, Saute Chicken Livers, Broiled Bacon, Tomato Slice and Buttered Potato Balls Topped with New Peas . . . . .	.75
Broiled Fresh Lake Fish, Tartar Sauce and Baked Potato . . . . .	.65
Chicken Stuffed Ham Roll with Creamed Fresh Mushrooms, Lattice Potatoes and Fruit en Brochette . . . . .	.65
Plain Omelet, .35; Special Omelet: Ham, Cheese, Mushroom, Spanish, Jelly or Denver . . . . .	.50

### **COLD**

Fresh Fruit Plate with Cottage Cheese and Salted Almonds, Minced Chicken Sandwich . . . . .	.65
Sunburst Fruit Salad with Open Toasted Cheese Sandwiches . . . . .	.65
Half Calavo Pear Filled with Special Seasoned Salad of Tomato and Onion, Served with Toasted Pimento Cheese and Bacon Fingers . . . . .	.65
Artichoke Bottoms Filled with Crabmeat Salad and Cucumber Relish Sandwich . . . . .	.55
Cold Fresh Seafood Plate with Cucumber Relish Sandwich . . . . .	.75
Tasty Pavilion Sandwich Plate (Chicken Salad Center with Open Assorted Sandwiches) . . . . .	.85
Cold Sliced Breast of Chicken and Ham Served with Fresh Vegetable Stuffed Tomato and New Green Peas in Cream . . . . .	.75
Assorted Cold Cuts with Potato Salad and Dill Pickle . . . . .	

Hot Rolls Served with Above Orders

## ***Hot and Iced Drinks***

Pot of Hot Chocolate . . . . .	.20
Coffee, Cup 10c; Pot for 1, 15c; Pot for 2 . . . . .	.25
Tea, Pot . . . . .	.15
Kaffee Hag, Cup 15c; Pot . . . . .	.25
Postum, Cup . . . . .	.10
Fresh Lemonade or Orangeade . . . . .	.15
Fresh Orange Juice . . . . .	.20
Coca Cola . . . . .	.10
Iced Coffee . . . . .	.15

## ***Fountain Service***

Frappes or Ice Cream Sodas . . . . .	.20
Floats . . . . .	.25
Milk Shake .15; with Egg . . . . .	.20
Extra Large Thick Malted Milk . . . . .	.25
Sundaes, Plain .20; with Nuts or Fresh Fruit . . . . .	.25
Parfaits, plain .25; with Nuts or Fresh Fruit . . . . .	.35
Ice Cream, Cake . . . . .	.15
Sherbet, Cookies . . . . .	.15



# Younkers Tea Room



## SPECIAL PLATE LUNCHEON

- Assorted Fruit Plate with Cottage Cheese and Salted Almonds with Minced Chicken Sandwich and Tea, Coffee or Milk . . . . . 65c
- Chilled Whole Tomato Filled with Chicken Salad, Potato Chips and Assorted Hot Rolls and Tea, Coffee or Milk . . . . . 75c
- Today's Fresh Vegetable Luncheon (Fresh Spinach, Beet Slices and Green Peas, Baked Potato and French Fried Egg Plant) Served with Hot Wholewheat Muffins 50c; with Tea, Coffee or Milk . . . . . 55c
- Assorted Salad and Relish Platter Passed (Serve Yourself) . . . . . 35c
- Salad Bowl (Tossed Lettuce, Egg and Green Pepper) Salted Triscuits and Hot Grain Wafers . . . . . 25c

## OUR FAVORITE AUTUMN LUNCHEON

- Broiled Fresh Half Lobster with Melted Butter and Potato Straws, Roquefort Cheese Stuffed Celery and Grapefruit Salad, Assorted Hot Rolls, Bouquet of Ices and Ice Creams with Cake and Tea, Coffee or Milk . . . . . 90c

## LUNCHEONS

Choice of:

- |                                    |                                    |                             |
|------------------------------------|------------------------------------|-----------------------------|
| Old Fashioned Fresh Vegetable Soup | Pear, Orange and Grape Cocktail    | Tuna Fish Cocktail          |
| Hot Chicken Broth with Rice        | Chilled Tomato or Loganberry Juice | Nectarine or Orange Sherbet |
|                                    | Hot Consomme                       |                             |
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- |   |        |
|---|--------|
| Sliced Breast of Turkey on Ham with Creamed Fresh Mushrooms and Preserved Orange Slice, French Fried Sweet Potatoes, Pear, Cheese and Tokay Grape Salad . . . . . | \$1.00 |
| Sliced Roast Leg of Spring Lamb with Mint Jelly and Buttered Potato Balls Topped with Fresh Green Peas, Grapefruit, Orange and Pomegranate Salad . . . . .        | 85c    |
| Julienne of Chicken a la King in Patty Shell with Buttered Fresh Broccoli, Grapefruit and Cranberry Salad . . . . .   | 75c    |
| Broiled Lake Superior Trout with Melted Butter and Escalloped Potatoes, Hearts of Lettuce with Chiffonade Dressing . . . . .                                      | 65c    |
| Baked Canadian Bacon with Fresh Garden Spinach and Parsley Buttered Boiled Potatoes . . . . .   | 60c    |
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- |                                |   |                                      |
|--------------------------------|---|--------------------------------------|
| Baked Bread and Butter Custard | Pineapple Sundae and Cake                 | Apricot Pie                          |
| Pumpkin Pie                    | Peppermint Stick Ice Cream                | Chocolate Frosted Angelfood Cake     |
| Fresh Green Apple Pie          | Stewed Assorted Dried Fruits with Cookies | Nectarine or Orange Sherbet and Cake |
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- |                    |                 |                     |
|--------------------|-----------------|---------------------|
| Fresh Baked Apples | Tea—Coffee—Milk | Burnt Almond Sponge |
|--------------------|-----------------|---------------------|

(Price of Entree determines the price of the Complete Luncheon)

## MIDDAY LUNCHEON—50c

- Baked Cheese Fondue with Sauce Supreme and Buttered Fresh Green Beans, Mixed Fruit Salad
- OR—
- Broiled Chopped Beef Steak, Spanish Sauce and Escalloped Potatoes, Evergreen Salad (Cabbage, Lettuce, Green Pepper, and Calavo)
- Assorted Rolls
- Spanish Cream or Apricot Pie
- Baked Bread and Butter Custard
- Orange Sherbet or Peppermint Stick Ice Cream
- Tea, Coffee, Milk

## SHOPPERS LUNCHEON—45c

- Browned Corn Beef Hash with Chili Sauce and Buttered Green Beans, Assorted Hot Rolls
  - Peppermint Stick Ice Cream
  - Baked Bread and Butter Custard
  - Tea, Coffee, Milk
- 
- ➔ Special Today—Buttered Fresh Cauliflower 20c  
 Chocolate Frosted Angelfood Cake 15c  
 Bran Muffins 10c Hot Wholewheat Muffins 10c  
 Salted Triscuit 10c