



# THE SENECA

Rochester, N. Y.



**SATURDAY EVENING SUPPER DANCE, 10 TO CLOSING TIME.**

## DINNER

H. STANLEY GREEN, Managing Director

Friday, October 15, 1926

SERVED FROM 6 TO 8:30 P. M.

Blue Point Oysters 40 Sterling Point Oysters 50 Little Neck Clams 35 Cherrystone Clams 40  
Shrimp Cocktail 60 Fruit Cocktail 50  
Lobster Cocktail 1.25 Crabflake Cocktail 65 Mignonette or Cocktail Sauce 05

### RELISHES

Spring Onions 20 Pearl Onions 65 French Sardines Individual 60, Large Box 90  
Tunny Fish Box 65 Pickled Beets 20 Dill Pickle 20 Imported Russian Caviar, Individual 1.25  
Russian Caviar 8¢ Celery 35 Anchovy Salad 65 Assorted Hors d'Oeuvre 1.00, with Caviar 1.25  
Ripe or Green Olives 25 Mackerel in Oil 40 Bismark Herring 40

### SOUPS

Consomme, Vermicelli 35 Cup 20 Clam Chowder 35 Cup 20 Potage Morgan 45 Cup 35  
Chicken with Rice 35 Puree of Tomatoes 35 Split Pea 35 Chicken Okra, Creole 35 Cup 25  
Cold Consomme in Cup 35 Cold Tomato Broth or Gumbo 30

### FISH

Broiled Halibut Steak, French Fried Potatoes 90 Fried Scallops, Sauce Tartare 90  
Filet of Sole with Oysters Mornay 90 Broiled Lake Trout, Maitre d'Hotel 80  
Shrimps Newburgh 1.20 Jumbo Smelts, Meuniere 1.10

### ENTREES

Boiled Spring Turkey, Supreme Sauce and Timbale of Rice 1.25  
Slice of Tenderloin of Beef, Saute Cabaret with Cauliflower 1.60  
Fresh Vegetables Dinner with One Filet of Sole 1.00  
Broiled Guinea Chicken, Half, Red Currant Jelly 1.50  
Broiled Fresh Mushrooms on Toast (10m) 1.00  
Veal Chop, Saute au Beurre (15m) 85

COLD: Sirloin of Beef with Heart of Palm, Russian Dressing 1.35

### ROASTS

Spring Lamb, Mint Sauce 90 Gosling, Stuffed, Apple Sauce 1.25  
Prime Ribs of Beef, au Jus 1.00 Sandwich 75  
BROILED Spring Chicken, Half 1.25, Whole 2.50 Guinea Chicken, Half 1.50, Squab Chicken, Large 1.75

### VEGETABLES

Cauliflower, Cream Sauce 40, Hollandaise 50 Brussels Sprouts 45  
Green Corn on Cob 25, Saute with Paprika 35 New Lima Beans 50  
Fresh String Beans 35 New Beets in Butter 30 Artichoke Hollandaise 60  
Creamed Onions 3¢ Hubbard Squash 35 Fresh Succotash 40  
Whole Spinach or Creamed with Egg 40 Fried Eggplant 30  
POTATOES:—Boiled 20 Baked 25 Mashed 25 French Fried 30 Hashed in Cream 35  
Au Gratin 40 Au Gratin and O'Brien 50 Parseleyed, Rissolle or in Cream 35  
Fried or Grilled Sweet Potatoes 35, Candied 45

### SALADS

FRENCH ENDIVES 50 Watercress 35 Chicory 35 Sliced Tomato 35  
Cucumber 35 Asparagus Tips 5¢ Romaine 35 Fresh Vegetables 65 Heart of Lettuce 35  
Golden Gate 75 String Beans 35 Potato 35 Palm Tree Heart 75

### ENTREMENTS AND DESSERTS

Rice-Raisin Pudding, Cream Sauce 25 Fresh Peach Short Cake 50  
Blackberry Pie 20 Cocoanut Custard Pie 20 Fresh Green Apple Pie 20  
Caramel or Cup Custard 20 French Pastry 20 Macaroons 25  
Rice Pudding 20 with Whipped Cream 30 Assorted Cakes 30

### ICES

Frozen Eclair 40 Biscuit Tortoni 40 Parfait au Maroons 50 Peach Melba 60 Kirsch Punch 35  
Fancy Tutti-Fruitti Ice Cream 40 Fancy Form Ice Cream 40 Pear Helen, Chocolate Sauce 50  
Cafe Parfait 40 Coupe St. Jacques 60 Neopolitan Ice Cream 40 Frozen Nesselrode Pudding 40  
Vanilla or Chocolate Ice Cream 30 Fresh Peach Ice Cream 40 Coffee Ice Cream 30  
Lemon Sherbet 25 Cantaloupe Sherbet 25 Neopolitan Spumoni Ice Cream 40  
Meringue or Macaroon Glace 45 Chocolate Parfait 40

### FRUITS

Baked Apple with Cream 25 Home Grown Melon 35 Sliced Peaches with Cream 40  
Honey Dew Melon 40 Cantaloupe Seneca 60  
Compote of Fresh Fruit 50 Royal Ann Cherries 40 Stewed Pears 35  
Grapes 30 Grapefruit, Half 30 Pear 15 Apple 10 Orange 20

### CHEESE

Camembert 30 Imported Swiss 30 Roquefort 35 Liederkrantz 25  
McLaren's Imperial Individual 25 Philadelphia Cream 30 Port du Salut 70 Swiss Gruyere 35

### COFFEE, TEA, ETC.

Coffee, Pot 20 Demi Tasse 15 Liptons, Oolong, Ceylon, English Breakfast or Mixed Tea 20  
Sweet Cider 10 Iced Tea or Coffee per Glass 15

A Charge of 10c for Bread and Butter will be made for Each Person  
An Additional Charge of 5c will be made on All Dishes served in Rooms

(PLEASE SEE OTHER SIDE)

