S.S. MONTEREY Pacific Far East Line

Monday, October 22, 1973

APPETIZERS
Green Pencil Onions, Crisp Carrot Sticks
Guava Nectar or Tomato Juice
Sliced Pineapple and Papaya
Assorted Yami Yogurt

Italian Antipasto, Salami Cheese Dip with Tostaditos
Marinated Brook Trout au Vin Blanc
Homemade Pickled Pig's Feet, Vinaigrette

SOUPS
Consommé Capellini
Potage à la Jackson, Buttered Croutons

FISH
Golden Fried Abalone Steak, Rémoulade Sauce, Garnet Potatoes
Broiled Sea Bass, Maitre d'Hôtel, Spanish Cole Slaw

ENTREES
Hot Turkey Sandwich, Country Gravy, Peas, Potatoes, Cranberry Sauce
Old Fashion Beef Stew en Casserole, Spring Vegetables, Potatoes
Potted Veal Steak, Bourguignonne Sauce, Elbow Macaroni
Filipino Style Pork and Chicken Adobo with Steamed Rice
Shirred Eggs with Kidneys, Meyerbeer, en Casserole
Thin French Pancakes with Strawberry Preserves

To order from our Charcoal Broiler (allow ten minutes)
English Mixed Grill: Lamb Chop, Liver, Sausage and Bacon, Julienne Potatoes

SPECIAL LUNCHEON SALAD
Neptune
Artichoke Bottoms Stuffed with Lobster, Celery, Hard-Boiled Eggs, Cherry Tomatoes, Pimiento, Mayonnaise or Thousand Island Dressing

VEGETABLES---POTATOES
Brussels Sprouts au Beurre
Zucchini Squash, Fines Herbes
Creamed Parsnips
Whipped, Julienne or Scalloped Potatoes
Carolina Rice

COLD BUFFET
Cold Sliced Roast Beef, String Bean Salad, Horseradish Sauce, Dill Pickles
Virginia Ham Sandwich on Rye Bread, Cole Slaw, Dill Pickles
Assorted Cold Sausage, Potato Salad, Sliced Tomato

SALADS---DRESSINGS
Tropical Fruit Salad
Heart of Lettuce, Avocado, Tomatoes
Sliced Beets, Vinaigrette, Chopped Eggs
Cottage Cheese, Cling Peaches
French Roquefort Lemon Thousand Island

DESSERTS
Vanilla Cup Custard
Bread and Butter Pudding
Assorted Cookies
King Kamehameha Pie
Fudge Cake Squares (Brownies)
Fruit Jello
Toasted Almond Ice Cream
Chilled Fresh Watermelon
Papaya Sherbet

CHEESE
Edam
Swiss
Cheddar
Limburger
Camembert
American

BEVERAGES
Coffee
Tea
Sanka
Milk
Postum
Chocolate
Buttermilk