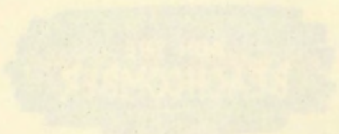


Proudly Announces  
the Introduction of its  
NEW DINNER MENU

An Artist's Rendering of  
Continental and Far Eastern Fare

Beginning Wednesday, May 30, 1984



RESTAURANT AND LOUNGE

Continental Dinner—4:00 to 8:00 p.m.  
Dinner—5:30 to 9:30 p.m. nightly  
12:00 p.m. to 11:00 p.m. Saturday

Continental

Far Eastern—Specialty Menu of the Restaurant

and Continental

Menu available only from 5:00 p.m.

WALKER BEACHCOMBER HOTEL

200 West 1st Avenue, Los Angeles, California  
Phone: (213) 475-1111  
Reservations and Information—(213) 475-1111

Continental Dining

4-2204-1277



*Proudly Announces  
the Introduction of its  
NEW DINNER MENU  
An Artful Blending of  
Continental and Far Eastern Fare.*

*Beginning Wednesday, May 30, 1984*



**RESTAURANT AND LOUNGE**

Cocktail Service—From 5:30 p.m.  
Dinner—6:00 to 9:30 p.m. Nightly  
Til 10:00 p.m. Friday & Saturday

Entertainment:

Rene Paulo—"Hawaii's King of the Keyboard"  
and his entertainers . . .

Monday through Saturday from 8:00 p.m.

## **WAIKIKI BEACHCOMBER HOTEL**

2300 Kalakaua Avenue at Duke's Lane  
(Above Liberty House & United Airlines)  
**Reservations and Information—922-4646**

Validated Parking

An AMFAC HOTEL

**ALOHA**

**Welcome to**

**DON THE  
BEACHCOMBER®**



WAIKIKI BEACHCOMBER HOTEL

## appetizers

(Pupus)

**ESCARGOT PAPEETE 5.95**

Served Polynesian style, wrapped in ti leaves

**CRISP EGG ROLL 4.25**

With crab, pork, bamboo shoots and celery

**CHINESE OVEN BAKED BARBECUE SPARE RIBS 5.95**

**ALOHA SHRIMP COCKTAIL 5.95**

**SASHIMI Market Price**

Sliced from our fresh catch of the day  
in traditional Japanese manner

## soups

(Kupa)

**ONION SOUP TAHITI 2.95**

**SEAFOOD BISQUE EN CROUTE 3.25**

A creamy seafood soup, draped with flaky pastry

**EGG FLOWER SOUP 1.50**

**MISO SOUP 1.50**

(Made with soy bean curd)

## salads

(Lau'ai)

**MANOA SALAD 3.25**

Hawaii's famous lettuce, with a touch of  
papaya and bay shrimp, laced with papaya  
seed dressing

**SOO SUI GAI 3.50**

The classic Chinese chicken salad. Ribbons of chicken are  
tossed with chilled lettuce, peanuts, candied ginger, crisp  
rice noodles, hot and sweet Chinese dressing,  
served in won ton shell

**CAESAR'S SALAD 3.25**

Romaine lettuce tossed with a tangy garlic dressing,  
sprinkled with croutons and Parmesan cheese

**BEACHCOMBER SALAD 2.75**

Our dinner salad with tomato and broccoli garni,  
the Beachcomber popular house dressing



## seafood

('ai Moana)

### MAHI MAHI HOU 13.95

Hawaii's famous fish, fresh from our beautiful waters. Cooked your way

### SHRIMP RAROTONGA 14.95

Large shrimp sauteed in garlic butter served on a bed of buttered noodles

### FRESH CATCH OF THE DAY Market Price

From our local waters. Cooked your way

### BROILED LOBSTER 22.95

Twin tails served with drawn butter

### SEAFOOD BASKET 14.25

A delightful assortment of shrimp, scallops and fish, deep fried golden brown. Served in a fried won ton basket

Your dinner includes choice of steamed rice, fried rice or parsley red new potatoes, fresh vegetable of the day.  
Fresh dinner rolls.

## far eastern fare

(Hikina)

### SHRIMP TEMPURA 13.25

Shrimp, mushrooms and eggplant deep fried in a lacy batter

### HOT AND SPICY CHICKEN 8.95

San Francisco's famous hot caramel white meat chicken with garlic sauce

### 8 TREASURE LO MEIN 11.95

Chinese noodles wok tossed with shrimp, scallops, pork, beef, chicken and other immortal flavors

### STEAMED FISH Market Price

Our fresh catch of the day steamed in traditional Chinese manner with scallions, ginger and a touch of black bean sauce

Your dinner includes steamed or fried rice, fresh dinner rolls.

## curries

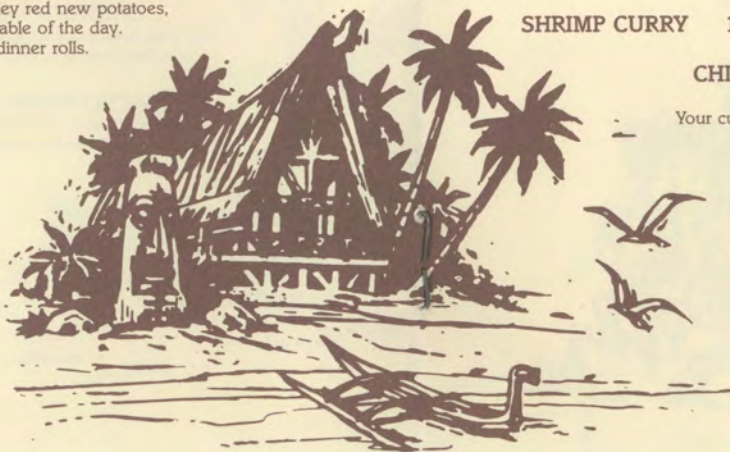
Mild or Hot

### SHRIMP CURRY 12.95

### SEAFOOD CURRY 12.95

### CHICKEN CURRY 10.95

Your curry is served with steamed rice, chutney and condiments



## cherry blossom tea house

### Miso Soup

(Made with soy bean curd)

### Namasu

(Japanese cucumber salad)

### Hibachi Tenderloin Teriyaki

(Broiled tender with teriyaki sauce)

### Tempura

(Shrimp deep fried in a lacy batter)

### Chicken Tatsuta-yaki

(White meat chicken cooked in sake)

### Japanese Steamed Rice

### Green Tea

\$15.50

## cantonese express

### Mandarin Salad

### Beef Broccoli

(Strips of beef, broccoli in an oyster sauce)

### Shrimp Canton

(Tender shrimp in a sweet and sour sauce)

### Velvet Chicken

(Chicken filets spiced and pan fried with garlic)

### Fried Rice

(With char siu pork, egg)

### Ngan Jum Tea

\$14.95



## continental section

### ROAST PORK TENDERLOIN 12.95

Tenderloin of pork with a tasty filling of fruit and nut

### NEW YORK CUT SIRLOIN STEAK 15.95

Broiled to your liking with your choice of: teriyaki sauce, or cracked peppercorn sauce or plain

### FILET MIGNON 15.95

The choicest of beef with sauce Bernaise

### BREAST OF CHICKEN MACADAMIA 12.95

Served with sauce champagne and sprinkled with macadamia nuts

## combinations

### STEAK AND LOBSTER 24.00

Filet mignon with sauce Bernaise and lobster tail with drawn butter

### STEAK AND SHRIMP 17.95

New York cut sirloin steak and large shrimp cooked in garlic butter

### STEAK AND FISH 17.25

Filet mignon with sauce Bernaise and our fresh catch of the day

The above dinners include choice of steamed rice, fried rice or parsley red new potatoes, fresh vegetable of the day.  
Fresh dinner rolls.

## vegetables

### DEEP FRIED ZUCCHINI 1.50

### SAUTEED MUSHROOMS 2.25

### STIR FRIED FRESH MIXED VEGETABLES 2.50

### BAKED POTATO 1.75