

THURSDAY, DECEMBER 18, 1969

FRESH 1/2 DOZEN SHELL OYSTERS WITH HORSERADISH SAUCE-----2.25

GLASS OF WINE (RED OR WHITE)-----0.75

SPECIAL DINNER

BEEF BROTH WITH BARLEY OR FRUIT COCKTAIL

TOSSED SALAD, CHOICE OF DRESSING

ENTREES

~~WICKORY SMOKED PORK SPARERIBS-----2.25~~

FRESH POACHED ULUA WITH WHITE WINE CREAM SAUCE-----2.00

BROILED FILLET OF MAHIMAHĪ STEAK, SAUCE MEUNIERE-----2.25

BAR B Q HALF SPRING CHICKEN, GINGER SHOYU SAUCE-----2.25

GRILLED CENTER CUT PORK CHOPS, GOLDEN BROWN BANANA-----2.50

BROILED TERIYAKI STEAK, GINGER SHOYU SAUCE-----2.45

FRESH SCALLOPS, BONNE FEMME WITH PILAFF-----2.75

BROILED CHOICE RIB STEAK, ONION RINGS, BROCCOLI-----3.85

GRILLED AHALONE STEAK, SAUCE MEUNIERE, BROCCOLI-----4.00

CHARCOAL BROILED FILET MIGNON, MUSHROOM-----4.00

ROAST CHOICE PRIME RIB OF BEEF, AU JUS, HORSERADISH-----4.00

BROILED CHOICE SIRLOIN STEAK, MUSHROOM-----4.25

BROILED NEW ZEALAND WHOLE LOBSTER TAIL, LEMON BUTTER SAUCE-----5.25

CHOICE OF:

RICE, CREAMY WHIPPED POTATO, FRENCH FRIED POTATOES

DESSERT

ASSORTED PIES, CAKE, ICE CREAM, SHERBET, PUDDING,
JELLO WITH WHIPPED CREAM

BEVERAGE

COFFEE, HOT OR ICE TEA, ORANGE ADE

Flamingo's ?

Call Paul
Call Patricia

Gene-Job