



La fonda

in Old Santa fé

by Fred Harvey

DINNER



ON THE INDIAN DETOUR

DINNER

(Main Course Indicates Dinner Price)

Choice of

Grapefruit Basket	Shrimp Cocktail	Tomato Juice
Cream of Fresh Mushrooms	Consomme au Sherry	

Roast Baby Easter Lamb Au Jus and Mint Sauce 2.90

Roast Rib of Prime Beef Natural 3.00

Fresh Shell Seafood a la Newburg 2.85

Poached Eggs Benedictine 2.25

Sugar Cured Ham Steak Hawaiian Style 2.85

Breast of Guinea Chicken Glace La Fonda 3.90

Whole New England Lobster Grille, Drawn Butter 4.50

Fresh Asparagus, Drawn Butter	Peas Fancaise
New Potatoes Persillade	Mashed Potatoes

Easter Salad Lettuce, Thousand Island Dressing

La Fonda Coconut Pie	Peach Compote	Strawberry Sundae
	Sherbet	

Coffee

Tea

Milk

★ FROM THE CHARCOAL GRILL ★

Sirloin Steak (for one)	4.50	Lamb Chops (2)	3.00
Sirloin Steak (for two)	7.50	Half Young Chicken	2.00
Club Steak	2.50	New England Lobster	3.00
Tenderloin Steak	3.75	Ham Steak	2.00

Served with French Fried Potatoes

CHEF'S SPECIALS (To Order)

- Breast of Chicken in Curry, Wild Rice and Chef's Salad 2.25
- Fried Oysters and Bacon, Tartar Sauce, French Fried Potatoes, Salad Ranchero 1.60
- Broiled Salisbury Steak, French Fried Onions, Vegetables, Lettuce, 1000 Island Dressing 1.70
- La Fonda Salad Bowl—Mixed Greens, Sliced Eggs, Julienne of Chicken, Ham and Cheese, French Dressing 1.25

DAVID COLE, Manager

April 17, 1949



SPECIAL — Cresta Blanca Sauternes 50c

Beaulieu Burgundy 40c per glass

APPETIZERS

Shrimp Epicure 1.25	Crabflake Ravigote 90	
Avocado Onate 1.00	Stuffed Celery 70	Tomato Juice 30
Lobster Cocktail 1.25	Shrimp Cocktail 1.10	

SOUPS

Cream of Fresh Mushrooms (Cup) 30	(Tureen) 35
Consomme au Sherry (Cup) 30	(Tureen) 35
Oyster Milk Stew (Tureen) 80	Oyster Cream Stew (Tureen) 1.25
English Mock Turtle (Tureen) 45	
Clear Green Turtle Soup (Tureen) 75	

FISH

Filet of Sole, Tartar Sauce, Shoestring Potatoes 1.35	
Lobster Thermidore 3.50	
Gulf Shrimps in Chafing Dish, Louisiannaise, Timbale Rice 2.30	
Broiled Salmon Steak au Beurre Noir 1.35	

VEGETABLES AND POTATOES

Carrots, Peas, or Green Beans 35	
Stewed Tomatoes 35	Vegetable Plate 1.25
American Fried, French Fried or Baked Potato 30	
Mashed or Boiled Potatoes 20	Au Gratin Potatoes 35

SALADS

Avocado filled with Shrimps 1.75	Chicken (White Meat) 2.00	
Mixed Green 85	Lobster or Shrimp 2.00	Fruit 1.45

DESSERTS

La Fonda Coconut Pie 25	Peach Compote 25		
Caramel Custard 35	La Fonda Chocolate Cake 25		
Vanilla, Chocolate or Strawberry Ice Cream 25			
Sundaes 35	Meringue Glace 50	Sherbets 15	Parfaits 40
	Baked Apple 40		

BEVERAGES

Coffee, pot 25	Demi Tasse 15	Postum or Kaffee Hag, pot 25
Cocoa 25	Milk 20	Buttermilk 20
Orange Pekoe, Ceylon, English Breakfast, Young Hyson		or Oolong Tea, pot 25

WINE LIST ON REQUEST

THE NEW MEXICAN ROOM

Dinner Dancing Nightly except Sunday, 8:00 p. m. till midnight

Arrangements gladly made for special diet. — Suggestions or criticisms regarding our service will be appreciated. Not responsible for loss of wearing apparel or personal effects. There is a charge for meal service in rooms of 35 cents per person.