

# The New Washington Hotel

**Thursday  
October 5  
1911**

SEATTLE, U. S. A.



**OYSTERS AND SHELLFISH**

Drayton Harbor Oysters, Direct Shipment from Beds Daily

Drayton Harbor Oysters on Half Shell..... 35	Drayton Harbor Oyster Green Pepper Cocktail.. 45
Genuine Chesapeake Bay Oyster Cocktail..... 35	Little Neck Clam Cocktail..... 35
OLYMPIA Oyster Cocktail..... 35	HOOD'S CANAL SHRIMPS, Mayonnaise..... 40
Olympia Oysters Raw..... 35	Hood's Canal Shrimps, Cocktail.. 30
Crab Meat Cocktail..... 40	Little Neck Clams on Half Shell.. 35
	Steamed Clams..... 35
	Cracked Crab, Mayonaise..... 50

**HORS D'OEUVRES**

Hotel Washington Special Hors d'Oeuvres, Assorted 25

Canape of Caviar..... 50	Caviar..... 50	Salted Almonds..... 25	Ripe Olives..... 20
Canape of Foie Gras..... 50	Queen Olives..... 20	English Chutney..... 15	"Il Sole" Italian Appetizing. 60
Canape Lorenzo..... 60	Radishes..... 15	Stuffed Olives..... 20	Young Green Onions..... 15
Canape of Anchovies..... 50	Sardines in Oil (tin)..... 50	Dill Pickies..... 10	Celery..... 25

**SOUP**

Old Fashion Vegetable..... 20-35	Consommé Caroline..... 20-35
Clam Chowder à l'Ancienne..... 20-35	Consomme in Jelly, cup... 25
Chicken Broth, cup 25	Tomato Bouillon in cup.... 20
	Clam Broth in cup 15
	Consomme Bellevue 25

**FISH READY**

Steamed Finnan Haddie à l'Anglaise..... 60	Paupiettes of Halibut, Marguery..... 60
Salmon Trout Sauté, Meunière..... 60	Broiled Whitefish, Rasher of Bacon..... 60

**FISH TO ORDER--Fried or Broiled**

Steamed Mussels Plain or Bordelaise..... 50

<b>Cold: Chinook Salmon, Norvegienne..... 60</b>	<b>Cold: Half Lobster, Belle-vue 75</b>
Ling Cod..... 50	Chinook Salmon..... 50
Rock Cod..... 60	English Soles..... 60
Finnan Haddie..... 60	Black Cod..... 50
Columbia River Shad..... 60	Filet of Soles, Normande 90
	Filet of Soles, Marguery..... 75
	Filet of Bass, Florentine. 60
	<b>Shad Roe. Rasher of Bacon..... 60</b>

**SPECIAL ENTREE ON PERAMBULATOR**

Served from 12 to 1:30 p. m.

Braized Leg of Southdown Mutton, Lima Beans..... 50

**ENTREES READY**

Grilled Pork Spareribs, Apples and Sweet Potatoes, Maryland..... 60	
Veal Cutlets Breaded, Milanaise..... 60	Fillet of Beef Larded, Fresh Mushrooms, Stuffed Tomato 75
Half Spring Chicken Sauté, Chasseur, Wild Rice..... 85	Domestic Duckling en Casserole, Bourgeoise..... 80-1.50

**ENTREES--To Order**

Drayton Harbor Oyster Shell Roast, Bourguignone (6)..... 60	Fried Frog Legs, Figaro..... 60
Broiled Homer Squab and Bacon..... 85	Filet Mignon, Cheron..... 80
Fresh Mushrooms on Toast..... 60-1.00	Mock Venison Steak, Tyrolienne..... 65
Grilled Sweetbreads, Virginia Ham and Egg Plant..... 90	
Fried Baby Chicken, Viennoise..... 1.25	English Mutton Chop, Tavern..... 75
Calf's Brains au Beurre Noir..... 60	Eggs à l'Andalouse..... 60

**ROAST**

Prime Eastern Beef 50; extra cut..... 90	Spring Lamb, Mint Sauce..... 65
Suckling Pig, Spiced Figs..... 70	Stuffed Young Turkey, Cranberry Sauce..... 75

Boiled Potatoes Served with All Meat and Fish Orders

**Specialties Recommendees**

Bouillabaisse à la Marseillaise (for 2)..... 1.25	Veal Chops en Papillote..... 60
Planked Salmon Trout, Washington, for two... 1.50	Washington Hotel Grill..... 80
Calf's Sweetbreads, Sous-Cloche..... 90	Half Milk-fed Chicken Saute, Chandon..... 1.00
Combination Brochette, Florentine..... 60	Saddle of Lamb, Richelieu, for 4 (50 min.)..... 5.00
	Rack of Lamb aux Pommes Fondante, for 2 (35 min.)..... 1.50
	Crown of Lamb Planked, Washington, for 4 (45 min.)..... 5.00

**COLD**

Half Domestic Duckling, Fruit Salad 75

Assorted Meats..... 75	Morris Ham..... 50	Chicken..... 75	Westphalia Ham..... 75
Kosher Beef Tongue..... 50	Turkey..... 75	Italian Sausage..... 50	Virginia Ham..... 65
Prime Rib of Beef..... 50	Corned Beef..... 50	Mortadella di Bologna. 60	Terrine de foie grass (for 2) 1.50

**VEGETABLES**

Green Corn on Cob..... 25	Brussels Sprouts..... 25
Fresh Artichokes 40; with Hollandaise 50	Wild Rice..... 20
Fancy Green Peas..... 25	New Beets..... 15
Bermuda Onions in Cream 20	Stewed Tomatoes..... 15
California Asparagus..... 40	Stringless Beans..... 20
	Succotash..... 20
	with Hollandaise Sauce 50
	Sugar Corn..... 20
	Boiled Rice 15; with Cream 25
	Fried Egg Plant..... 25
	Fried Parsnips..... 15
	Stuffed Bell Peppers..... 35
	Baked Hubbard Squash..... 20
	Summer Squash..... 25
	Cauliflower..... 25
	New Spinach..... 20

**POTATOES**

French Fried, German Fried, Baked 15	Minced in Cream 25	au Gratin 25	Soufflée 50	New Potatoes in Cream 25
SWEET POTATOES: Fried 20	Baked 20	Broiled 25	Southern Style 30	Maryland 35

**SALADS**

Head Lettuce..... 25	Lettuce and Tomatoes... 35	Cucumber..... 35	Chicken..... 60
Chiffonnade Salad..... 30	Tomato Surprise..... 40	Tomatoes..... 35	Crab Meat..... 50
Combination Salad..... 40	Cucumber and Tomatoes. 35	Waldorf..... 40	Fresh Shrimp..... 50
Fruit Salad à la Washington 50	Romaine..... 25	Chickory..... 25	

**ENTREMETS**

French Pastry (each).... 10	Charlotte Russe..... 25	Plain Cake 15; Assorted. 20	Meringue Chantilly.... 30
Coupe St. Jacques..... 35	Charlotte Glace, Vanilla 30	Macedoine Fruit Glace... 60	Coupe Alaska..... 40
Fruit Cake..... 25	Banana Prophet..... 25	Cup Custard..... 20	Macaroons..... 15
	Pie à la Mode..... 25	Lady Fingers..... 15	
Apple Pie..... 15	Huckleberry Pie..... 15	Rice Custard Pie..... 15	
	Semolina Pudding..... 15	Macaroon Glace Panachée... 25	
	Floradora Coupé..... 30	Marron Parfait..... 25	

**FRUIT**

Blackberries and Cream... 25	Concord Grapes..... 25	Malaga Grapes..... 25
Japanese Watermelon... 25		Jonathan Apples..... 15
Oranges, each..... 15	Bartlett Pears..... 25	Sliced Peaches and Cream 25
Bananas..... 15		Sliced Fresh Figs and Cream 25

**ICE CREAM**

Neapolitan..... 25	Vanilla..... 20	Chocolate..... 20	Nesselrode Pudding 35	Tutti Frutti..... 25
Roman Punch..... 25	Cafe Parfait..... 25	Chocolate Parfait..... 25	Meringue Glace..... 35	Curacao Punch... 25
Maraschino Punch..... 25	Lalla Rookh Punch 25	Lemon Water Ice..... 20	Lemon Ice Cream... 25	Coffee Ice Cream.. 20

**CHEESE**

Imported Camembert..... 25	McLaren's Imperial Cheese... 25	Neufchatel..... 20	American..... 20
Imported Swiss..... 20	Gorgonzola..... 25	Edam..... 25	Roquefort..... 25
		Brie Cheese..... 25	Stilton..... 25

**TEA, COFFEE, ETC.**

Tea, Coffee, per person 15	Glass Milk 10	Demi Tasse 10	Cocoa or Chocolate, per person 25	Butter Milk 10
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Mailing Tubes for these menus may be obtained from the head waiter.