

AMERICAN MENU

SOUPS — APPETIZERS — JUICES

Won Ton Soup Small .55 Large 1.00
Chicken with Rice or Noodles .40
Chicken Mushroom Soup .50

Chicken Subgum Soup .50
Egg Drop Soup .35
Fresh Shrimp Cocktail .90

Grapefruit Juice or Tomato Juice .20
Pineapple Juice .20
Fruit Cocktail .35

POULTRY — STEAKS — CHOPS — SEAFOOD

Served with French Fried Potatoes, Bread and Butter

U.S. Choice Boston Strip Steak 4.00
Filet Mignon 4.25
Veal Cutlets 2.00
Broiled Choice Butt Steak 2.75

Broiled Pork Chops 2.10
Half Fried Chicken 1.80
Plain Omelette .70

Fried or Boiled (2) Eggs .65
Ham or Bacon and Eggs 1.40
Jelly, Spanish or Cheese Omelette .90
Calf's Liver with Bacon 2.20

Oyster Stew 1.00, Cream Stew 1.25
Fried Filet of Perch 1.50

Broiled Whitefish 1.90
Breaded Jumbo Shrimp 2.00

Broiled Live Lobster
Fried Scallops or Oysters 1.70

SALADS

Served with Crackers

Chicken Salad 1.25
Combination Vegetable .80
Fresh Lobster Salad 2.65

Lettuce, French Dressing .50
Shrimp Salad 1.50
French Fried Potatoes .30

Sliced Tomato .45
Tomatoes and Lettuce .65
Tunafish Salad 1.00

SANDWICHES and BEVERAGES

Egg Foyung Sandwich .60
Fried Ham Sandwich .65
Fried Oyster Sandwich 1.00
Ham or Bacon and Egg Sandwich .90
Steak Sandwich 1.75
Toasted Cheese Sandwich .60
Coca-Cola - 7 Up .25

Tomato and Lettuce Sandwich .40
Tunafish Sandwich .70
Tunafish Salad Sandwich .85
American Cheese Sandwich .40
Bacon and Tomato Sandwich .75
Chicken Sandwich .90
Milk .25

Chicken Salad Sandwich 1.00
Chinese Roast Pork Sandwich .65
Club Sandwich 1.40
Cold Ham Sandwich .60
Combination Ham and Cheese .80
Hamburger Sandwich .65
Tea or Coffee, per cup .25

WINE AND LIQUOR LIST

Bourbon Manhattan 1.10
Alexander (Brandy) 1.00
Bacardi .90
Manhattan .85—Dry .90
John Collins .90
Tom Collins .85
Bourbon Sour 1.10
Scotch Sour 1.10
Whiskey Egg Nog 1.00
Whiskey .55 .60
Scotch .80 .90

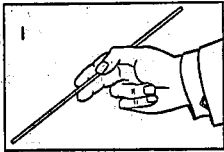
Old Fashioned .85
Scotch Old Fashioned 1.00
Champagne 1.35
Daiquiri .90
Whiskey Sour .90
Gin Fizz .95
Benedictine .95
Benedictine & Brandy .95
Chartreuse (Green) .95
Bourbon (Bonded) .85
Old Overholt (Bonded) .85

Side Car 1.05
Stinger 1.00
Marfani .80 Extra Dry .90
Cuba Libre .85
Zombie 2.00
Frozen Daiquiri 1.15
Planter's Punch 1.00
Singapore Sling 1.15
Cointreau .90
Drambuie 1.00
Beer & Ale .50 .55

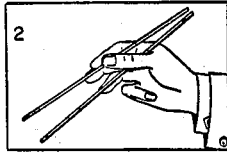
THE LAW FORBIDS SALE OF LIQUOR TO MINORS

OPEN DAILY AND SUNDAY — WE PUT UP ORDERS TO TAKE OUT

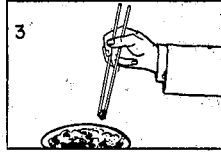
How To Use Chopsticks



If you can write with a pencil you can eat with chopsticks.
Take the first chopstick and hold it as you would a pencil with thumb, index and middle fingers at a point about two-thirds of the way up. Straighten out the index and middle fingers allowing the chopstick to lie flat against them and slide the thumb upward. Now, with the thumb resting lightly on the chopstick, move the index and middle fingers back and forth together. The chopstick will move with them as a unit. Practice this motion for three or four minutes remembering to keep the thumb in place. Relax—that's half the battle won.



Now for the second chopstick. Place it under the heel of the thumb in such a position that its tip touches the tip of the first chopstick. Got it? Now bring the tip of the finger under the second chopstick and press upward lightly.
Practice making ends meet Touch the tips of the stationary chopstick with the tip of the movable one. To spread them and bring them together again. If they overlap, relax and bring them together again. Try putting the chopsticks down and picking them up again in the right positions. About five minutes practice should make you a master.



That's all there is to it. Just bring the tips together accurately and in a relaxed manner with about the same pressure you'd use to pick up a piece of bread with your fingers. Remember that chopsticks are used only to take hold of the food. Wrist arm movements control the lifting and direction.

CHINALANE

CANTONESE CUISINE AT ITS BEST

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家

AMERICAN FOOD
COCKTAIL LOUNGE

— LIQUOR —



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