



DE MORRELL - CO. ELmira - NY

Winter

Green Turtle soup

Three of Green Peas and Broad Beans

Stuffed Tomatoes - a Scotch Haggis -
Spanish Hackenrad, Broiled - Roasted Mutton
Potatoes, Macaroni.

Tomatoes, Cucumbers, Lettuce, Mince.

Leg of Mutton, Sage sauce

Spinach & Eggs, Broiled Potatoes.

Broiled Mutton, Chicken.

Salmi of Mutton à la Bourgeoise.

Tenderloin pigon, and Champignons.

Roasted Potatoes - Cauliflower cream - Green Peas.

Beignets soufflés and Quatre Vents

Sorbet Cardinal & Orange.

Rib of Beef au jus.

Spring Lamb, Mint Sauce.

Loin of Veal, Brown gravy.

Asparagus, Hollandaise sauce - String Beans - Boiled Rice.

English Plum Pudding.

Diplomate pudding au Lait.

Apricot Pie - Blackberry Pie.

Cream au Meringue glacée.

Fancy Pastry - Mince - Macarons - Lady Fingers.

Lord Watermelon.

Peaches - Apricots - Plums - Cherries.

Roasted Nuts - Quince - Pressed Sir - Fard Dates

American & Imported Cheeses Crackers.

Coffee

Shohont Duke, N.Y.

Shohont House

5-31-1916

LAKE MOHONK MOUNTAIN HOUSE



SUPPER.

BOUILLON IN CUPS

- | | | |
|----------------------------|--------------------------|---------------|
| VIENNA ROLLS | | FINGER ROLLS |
| DRY, BUTTER AND MILK TOAST | GRAHAM AND SODA CRACKERS | |
| GINGER SNAPS | ZWIEBACK | HONEY |
| CHOCOLATE FINGERS | | FIG NEWTONS |
| MAPLE SYRUP | | GRIDDLE CAKES |

CORN MEAL MUSH

TEAS

- | | | | |
|-------------|-------------------|-------|-----------|
| OOLONG | ENGLISH BREAKFAST | JAPAN | CEYLON |
| YOUNG HYSON | INSTANT POSTUM | | CHOCCLATE |
| | COFFEE | | |

BROILED

- | | | |
|---------------|------------|-----|
| SIRLOIN STEAK | LAMB CHOPS | HAM |
|---------------|------------|-----|

EGGS

- | | | | |
|--|---------|-------|-----------|
| BOILED | POACHED | FRIED | SCRAMBLED |
| OMELKTS—PLAIN, WITH HAM, PARSLEY OR CHERSK | | | |

CHICKEN RISsoles

CODFISH CAKE WITH POACHED EGG

PEAS

GRAPEFRUIT SALAD

POTATOES

- | | |
|-------|--------------|
| BAKED | HASHED BROWN |
|-------|--------------|

COLD MEATS

- | | | | |
|--------------------|-------------------------|-----------------------|------|
| LAMB | CHICKEN | SMOKED OX-TONGUE | VEAL |
| ROAST BEEF | SARDINES | CHIPPED BEEF | HAM |
| | SMOKED BONELESS HERRING | CORNED BEEF | |
| PICKLED FIG'S FEET | | PICKLED LAMB'S TONGUE | |

LEMON SHERBET

- | | | |
|------------------|--------------|----------------|
| APPLE SAUCE | STRAWBERRIES | PRESERVED FIGS |
| FORKED PINKAPPLE | | STEWED RHUBARB |

CANNED PLUMS

- | | |
|---------------------|------------------|
| WHITE MOUNTAIN CAKE | MAPLE LAYER CAKE |
| ASSORTED CAKE | CURRENT JELLY |

AMERICAN ENGLISH AND COTTAGE CHEESE

BREAKFAST

6-5-1916

CLAM JUICE IN CUPS

GRAPEFRUIT	STRAWBERRIES	APPLES	BANANAS
STEWED PRUNES			ORANGES
ORANGE MARMALADE		BAKED APPLES	JELLY
PINHEAD OATMEAL		PETTIJOHN	HOMINY
CORN FLAKES	TRISCUIT		PUFFED WHEAT
DRY AND MILK TOAST		SHREDDED WHEAT BISCUIT	
MILK CRACKERS	ZWIEBACK		GRAPENUTS
MILK ROLLS	CRULLERS		CORN GEMS
COFFEE	INSTANT POSTUM	COCOA	CHOCOLATE
	TEAS—OULONG AND ENGLISH BREAKFAST		
WAFFLES	MAPLE SYRUP		HONEY
RADISHES	HUTTERMILK		FRIED HOMINY

FISH

BOILED AND BROILED SALT MACKEREL

COD-FISH CAKES BROILED BASS FRIED FILET OF FLOUNDER

BROILED

BEEFSTEAK—PLAIN, WITH ONIONS OR TOMATOES

SUGAR-CURED HAM CALF'S LIVER BACON

VEAL CUTLETS, LAMB CHOPS, PLAIN OR BREADED, TOMATO SAUCE

HAM AND EGGS KIDNEY, SAUTE

ROAST BEEF HASH FRIED EGGPLANT BROILED TRIPE

EGGS

BOILED POACHED FRIED SCRAMBLED SHIRRED
OMULETS—PLAIN, CHEESE, HAM, PARSLEY, ONION OR TOMATO

POTATOES

BAKED SARATOGA LYONNAISE
LEA & FERRINS SAUCE MUSTARD ZEST TOMATO CATSUP

COLD MEATS

LAMB SMOKED OX-TONGUE CORNED BEEF HAM

MONDAY, JUNE 5, 1916

Motion pictures this evening.

LAKE MOHONK
MOUNTAIN HOUSE



D I N N E R



Tomato Juice	Grapefruit Juice	
English Beef, Barley	Consomme, Alphabets	
Baked Salmon, Hermitage Sliced Cucumbers		
Spiral Cantaloupe	Sweet Gherkins	Stuffed Olives
White, Graham and Nut Bread		
Chicken Pot Pie, Parisienne Fried Ham Steak, with Glazed Apples Boiled Smoked Ox Tongue, Piquante Stewed Rhubarb on Rusk		
Roast Prime Ribs of Beef Roast Lamb, Brown Gravy, Mint Sauce or Jelly		
Boiled New Potatoes	Mashed Potatoes	Boiled Sweet Potatoes
Asparagus, Butter Sauce	New Spinach	New Carrots, Vichy
Steamed Rice		
Hearts of Lettuce	Melon Ball Salad	Lettuce and Tomato Salad
French, Roquefort or Mayonnaise Dressing		
Lime Sherbet		
Baked Indian Pudding		
Apple Pie	Jelly Meringue Shells	Squash Pie
Orange Sponge Cake	Kisses	New Ports
Coffee Ice Cream	Assorted Cookies	
Bananas	Watermelon	Oranges
Layer Figs	Mixed Nuts	Cherries
Cluster Raisins		Apples
Stuffed Dates		
American, Liederkranz or Cream Chops:		
Whole Wheat Wafers	Fleischmann's Yeast	Saltine Crackers
Soda Crackers		
Mohawk Ferrous Milk	Tea	Coffee
Buttermilk		

Thursday, June 15th, 1933

Supper from 6.30 to 7.30 o'clock

An out-of-door Twilight Cornet Recital by Mr. Harry S. Taylor, from across the lake, beginning at 7.30 (weather permitting)

Lake Mohonk Mountain House

HOURS FOR MEALS

BREAKFAST 7:30 to 9:00
DINNER 1:00 to 2:30
SUPPER 6:30 to 7:30
SUNDAY BREAKFAST 8:00 to 9:30

A charge of twenty-five cents is made for each person served with meals in their rooms

CHILDREN AND NURSES

BREAKFAST, 7:00 to 8:00 DINNER 1:30
SUPPER, 6:00
SUNDAY BREAKFAST, 7:30

Lemonade, Schweppé's Sarsaparilla, "C. & C."
Ginger Ale, Saratoga, French and Siphon Vichy,
Apollinaria, Hunyadi, Apocma, Poland, Buffalo and
Londonderry Lithia to order.