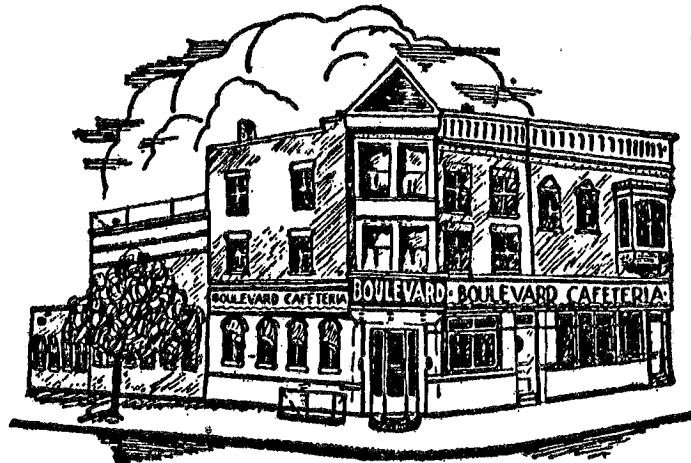


Leading Eating Place of the

BOULEVARD

« GRILL »

GEO. D. JEONEY, Prop.



Phone 5-1913

WE DO ALL OUR OWN BAKING

198-200 Central Avenue

Albany, N. Y.

237057

PIZZAS				
2	3	4	5	
5				55
10				60
15				65
20				70
25				75
30				80
35				85
40				90
45				95
50				\$1
PLEASE PAY CASH				
\$1	2	3	4	

BOULEVARD CAFETERIA

« « MENU » »

APPETIZERS

Bismarck Herring	.25	Crabmeat Cocktail	.50
Fruit Cocktail	.25	Anchovies on Toast	.50
Shrimp Cocktail	.50	Russian Caviar	.75
Lobster Cocktail	.75	Sardines on Toast	.50

RELISHES

Celery	.25
Celery, stuffed	.40
Radishes	.15
Olives, green	.20
Olives, stuffed	.25
Pickles, assorted	.20
Dill Pickles	.15
Sweet Mixed Pickles	.15

OYSTERS AND CLAMS

Blue Points, plain	.30
Blue Points, cocktail	.35
Rockaways	.35
Oyster Stew	.50
Boston Stew	.50
Stew with Milk-Cream	.60
Fried Oysters, Cole Slaw	.75
Baltimore Broil on Toast	.75
Broiled Oysters, plain	.75
Shell Roast, half doz.	.60
Pan Roast, half doz.	.60
Oysters a la Poulette	.75
Little Necks, plain	.30
Little Necks, cocktail	.35
Little Necks, one doz.	.60
Little Necks, fried, Cole Slaw	.75
Little Necks, stew	.50
Little Necks, steamed, one doz.	.75
Little Necks, fritters	.60
Clams, Casino	.90

SOUPS

Clam Broth, cup	.20
Consomme, cup	.15
Consomme with Poached Egg	.25
Consomme with Rice	.15
Chicken Okra	.15
Cream of Tomato	.15
Chicken Broth	.15

FISH AND LOBSTERS

Shad Roe in Season	
Soft Shell Crabs in Season	.75
Broiled Mackerel	.60
Broiled Lake Trout	.70
Broiled Blue Fish	.70
Broiled Swordfish	.70
Broiled or Fried Halibut	.70
Fried Scallops with Bacon	.80
Fried Scallops w. Tartar Sauce	.75
Fried Filet of Sole with Tartar Sauce	.60
Broiled Live Lobster with Butter Sauce	1.25
Lobster Newburgh	1.25
Shrimp Newburgh	.75
Fried Crab Meat au Gratin	.75
Half Cold Boiled Lobster	.75
Whole Cold Boiled Lobster	1.25
Broiled Salmon	.70

STEAKS

Small Steak	1.00
Small Steak with Onions	1.10
Small Steak with Mushrooms	1.25
Sirloin Steak, for one	1.25
Sirloin Steak with Onions	1.35
Sirloin Steak with Mushrooms	1.50
Tenderloin	1.25
Tenderloin with Onions	1.35
Tenderloin with Mushrooms	1.50
Extra Sirloin, for two	2.40
Filet Mignon Decker	1.25
Filet Planked, for two	3.00
Planked Sirloin, for two	3.00
Club Steak, for four	4.00

VEGETABLES

Spinach, plain	.15
Spinach with Egg	.25
Green Peas	.15
Stewed Corn	.15
Stewed Tomatoes	.15
Lima Beans	.15
String Beans	.15
Smothered Onions	.15
French Fried Onions	.25
Asparagus Tips, on Toast, Butter Sauce	.35
Spaghetti Italiane	.40
Egg Plant	.20

MEATS TO ORDER

Lamb Chops	.90
Veal Chops	.75
Pork Chops	.75
Pork Tenderloin	.90
Phila. Spring Chicken, whole	2.00
Half	1.00
Half Maryland	1.25
Chicken, Casserole, whole	3.00
Chicken, Fricassee	.75
Chicken, Bourgeoise, whole	3.00
Chicken, Saute Marengo	1.25
Chicken Patties	.80
Chicken Hash on Toast	.75
Chicken, Minced a la King	.90
Chicken Livers en brochette	.75
Sweetbreads, broiled	1.00
Sweetbreads, Cutlets	.75
Veal Cutlet, breaded	.75
Veal Cutlet, plain	.85
Veal Cutlet, Milanese	.80
Veal Kidneys, broiled	.65
Calves' Liver with Bacon	.75
Lamb Hash w. Green Peppers	.70
Lamb Kidney, broiled, on Toast	.75
Hamburger Steak, Onions	.75
Country Sausages	.50
Corned Beef Hash	.50
With Poached Egg	.60
Broiled Ham	.50
Broiled Bacon	.50
Welsh Rarebit	.60
Golden Buck	.60
Yorkshire Buck	.60
Broiled Fresh Mushrooms	.75

EGGS AND OMELETTES

Eggs, Boiled, two	.35
Eggs, Shirred, two	.50
Eggs, Fried, two	.35
Eggs, Scrambled, plain	.35
Eggs, Scrambled, Tomatoes	.50
Eggs, au beurre noir	.50
Eggs, Poached, on Toast	.45
Ham and Eggs	.60
Bacon and Eggs	.60
Omelette, plain	.40
Omelette with Ham or Bacon	.60
Omelette with Parsley	.40
Omelette with Tomatoes	.50
Omelette w. Cheese or Onions	.50
Omelette with Oysters	.60
Omelette with Asparagus	.60
Omelette with Chicken Livers	.70
Omelette with Mushrooms	.70
Omelette, Spanish	.60
Omelette with Jelly	.50

DAIRY DISHES

Force with Cream	.25
Oatmeal with Cream	.25
Corn Flakes with Cream	.25
Boiled Rice with Cream	.25
Crackers with Milk	.25
Bowl, Milk and Cream with Bread or Crackers	.35
Rolls	.10
Dry Toast	.10
Buttered Toast	.10
Milk Toast	.25
Shredded Wheat with Cream	.25
Bread and Butter	.10

POTATOES

French Fried	.15
Hashed Brown	.25
Lyonnais	.25
Au Gratin	.30
Saute	.20
Hash in Cream	.25
Fried Sweet	.20
Grilled Sweet	.25
Julienne	.25
O'Brien	.25
Sweet, Southern Style	.25
Baked, Boiled or Mashed	.10

SANDWICHES

Steak	.70
Turkey	.50
Hot Turkey	.60
Chicken	.40
Hot Chicken	.60
Tuna Fish	.30
Hamburger	.30
Sardine	.25
Club	.70
Hot Roast Beef	.50
Cold Roast Beef	.35
Fried Ham or Bacon	.25
Fried Ham with Onions	.25
Lettuce with Mayonnaise	.20
Ham and Egg	.35
Ham	.20
Oyster	.25
Egg	.20
Onion	.15
American Swiss	.25
American Cheese	.20
Beef Tongue	.30
Western Egg	.25
Corned Beef	.30
Tomato-Lettuce	.25

COLD DISHES

Sliced Chicken, Asparagus Tips	.90
Sliced Turkey, Tomatoes	1.00
Assorted Cuts, Potato Salad	1.00
Pickled Lamb Tongue, Potato Salad	.50
Roast Pork, Potato Salad	.60
Corned Beef, Potato Salad	.60
Ham, Potato Salad	.60
Tongue, Potato Salad	.60
Roast Lamb, Potato Salad	.70
Roast Beef, Potato Salad	.60
Steak a la Tartar	1.00

SALADS

Fresh Lobster	1.25
Chicken	.75
Crab Meat	.75
Shrimp	.75
Grape Fruit	.50
Tomato en Surprise	.50
Asparagus Tips	.40
Hearts of Lettuce	.25
Combination	.60
Egg	.50
Lettuce and Tomatoes	.40
Potato	.30
Cole Slaw	.20
Fruit Salad a la Boulevard	.50
Roquefort Cheese Dressing	.25
Mayonnaise or Tartar Sauce	.10
Russian Dressing	.15
Vegetable Salad	.50
Sliced Tomatoes	.25
Sliced Cucumbers	.25

DESSERTS, ICE CREAM, ETC.

Strawberry Ice Cream	.15
Chocolate Ice Cream	.15
Vanilla Ice Cream	.15
Pie a la Mode	.25
Cold Rice Pudding	.15
Macaroons	.15
Lady Fingers	.15
Assorted Cakes	.15
Pies, per cut	.10
French Pancake and Jelly	.50
Chocolate Pudding	.15
Raisin or plain Pound Cake	.15
Chocolate Parfait	.25
Peach Melba	.35
Banana Surprise	.25
French Pastry	.15
Jello with Cream	.15

CHEESE

Camembert Cheese	.25
Roquefort	.25
Swiss	.25
American	.20

FRUITS AND PRESERVES

Half Grape Fruit	.20
Sliced Oranges	.15
Baked Apple, Cream	.25
Apple, raw	.15
Sliced Peaches	.25
Sliced Bananas, Cream	.25
Orange Marmalade	.15
Orange Juice	.20
Currant Jelly	.15
Apple Sauce	.15
Stewed Prunes	.15
Preserved Peaches or Pineapple	.20

COFFEE, TEA, ETC.

Coffee served in cup with Cream	.10
Pot Coffee, for one, with Cream	.15
Pot Coffee, for two, with Cream	.25
Tea, served in pot, for one	.10
Iced Tea	.10
Demi Tasse	.10
Cocoa, per cup, a la Boulevard	.15
Milk, per glass	.10
Iced Coffee	.10
Horlick's Malted Milk	.15
Saratoga Vichy	.20
Beer, per glass	.10
Ginger Ale	.20
Milk and Cream, glass	.20
Cream, glass	.25

ALL BAKING DONE ON PREMISES

If You Don't See Just What You Want Ask for It

SAME QUALITY BUTTER USED FOR COOKING AS SERVED AT TABLE

Boulevard's Special Supper Menu

No. 1	WHOLE BROILED LIVE LOBSTER Drawn Butter, Julienne Potatoes, Green Peas, Lettuce and Tomato Salad, French Dressing	1.50
No. 2	BROILED TENDERLOIN STEAK Long Branch Potatoes, String Beans, Hearts of Lettuce, Russian Dressing	1.50
No. 3	SMALL SIRLOIN STEAK OR LAMB CHOPS OR ROAST PRIME RIBS OF BEEF AU JUS Combination Salad, French Dressing	1.25
No. 4	BROILED LAKE TROUT, SAUTE MEUNIER French Fried Potatoes, Buttered Beets, Cole Slaw	1.00
No. 5	FRIED DEEP SEA SCALLOPS Home Fried Potatoes, String Beans, Cole Slaw	1.00
No. 6	BROILED HALIBUT OR FRIED FILET OF SOLE French Fried Potatoes, Fresh Spinach, Cole Slaw	.90

*With above orders choice of dessert served — Pies, Puddings, Jello, Fruit Salad,
Prunes, Pastry, Ice Cream, Preserved Figs,
Coffee, Tea or Milk*

BEVERAGES

	PER BOTTLE		PER BOTTLE
Dobler15	Ballantine Ale20
Beverwyck15	Ram's Head Ale.....	.20
Budweiser25	Saratoga Vichy20
Canada Dry Ginger Ale.....	.20		

HEDRICK'S BEER ON DRAUGHT

Glass10	Pitcher50
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We Cater to Banquets

+

This Grill will be open from 11:30 A.M. to 12:00 P.M.

+

Cafeteria Open Day and Night

+

We carry a Full Line of Cigars and Cigarettes

+

We are not responsible for Hats, Coats, etc., unless checked

+

Kindly report to the Management any inattention on the part of the employees