

S. S. North American

CAPTAIN'S DINNER

ICED CELERY

ROSE RADISHES QUEEN AND RIPE OLIVES

FRESH SHRIMP COCKTAIL

☆

CREAM OF FRESH MUSHROOM SOUP

BROILED FILLET GREAT LAKES TROUT, MAITRE D'HOTEL FRESH MAINE LOBSTER, A LA NEWBURG, IN PATTY

ROAST PRIME RIBS WESTERN BEEF, AU JUS

FRESH GARDEN PEAS

CARROTS JULIENNE

OVEN ROAST POTATOES

AU GRATIN POTATOES

TOSSED GEORGIAN BAY SALAD, SPECIAL DRESSING

HOT DINNER ROLLS

ASSORTED BREADS

DEVILS FOOD CAKE

APPLE PIE, AGED CHEDDAR CHEESE

COMPOTE CHILLED ROYAL ANN CHERRIES

ICE CREAM

COOKIES

AGED CHEDDAR CHEESE & CRACKERS

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COFFEE

TEA

MILK

ICED COFFEE

ICED TEA

SANKA COFFEE

1500 5-53

FRIDAY

This menu comes to us from the Chicago, Duluth and Georgian Bay Transit Company's 1913-built steamer NORTH AMERICAN. It was used at the Captain's Dinner every Friday evening during the 1953 season, so it cannot be tied to any particular date. Shall we dine?