VICTOR Rosellini's RESTAURANT

610 PINE ST. • SEATTLE
Specialties

VICCTOR'S SPECIAL ...................... 1.35
ITALIAN FRITTATA ...................... 1.50
Minute Steak a la Victor .............. 2.50
Chicken Livers Saute with Mushrooms 2.00
Sweetbreads Saute, Mushrooms .......... 2.00
Veal Scallopini with Mushrooms ....... 2.00
Frog Legs, Any Style ................... 2.75
Broiled Mushrooms on Toast .......... 1.50
Bacon and Eggs ........................ 1.25
Ham and Eggs .......................... 1.25
Chicken Liver Omelette ............... 1.65
Mushroom Omelette ..................... 1.50
Spanish Omelette ....................... 1.25
Cold Meat Plate ......................... 2.25
Side Order of Spaghetti .50

Steaks and Chops
FROM THE CHARCOAL BROILER

Hamburger Steak ........................ 2.00
Rib Steak ............................... 3.25
Club Steak .............................. 3.25
New York Cut Steak ..................... 3.25
Filet Mignon Steak ..................... 8.00
Double New York (for 2) ............. 6.00
Double Lamb Chops ..................... 3.00
Roast Prime Rib of Beef ............... 2.75
Mushrooms with Above Orders .75

Chicken

Whole Fried or Broiled Chicken 2.75
Fried or Broiled Half Chicken ....... 2.00
Chicken Saute, Fresh Mushrooms .... 2.25
Chicken Cacciatorc ................. 2.25
Whole Roast Chicken .............. 2.75
Whole Squab, Broiled or Roast .... 3.25
Whole Boneless Squab, Wild Rice .... 3.75
Breast of Pheasant (for 2) ......... 7.00

Fish

Fancy Pepper Pan Roast .............. 2.75
Brook Trout ............................ 2.75
Filet of Sole .......................... 1.75
Eastern Scallops ....................... 1.75
Golden Prawns, Fried ............... 1.75
Fried Rock Point Oysters .......... 2.00
Abalone (in Season) ................. 1.75
Crab Newburg ......................... 2.25
Filet of Sole, Margherite .......... 2.50

Domestic Red Wines

B. V. Burgundy ........................ 1.55 2.67
B. V. Beaurose ......................... 1.55 2.67
B. V. Cabernet ......................... 1.55 2.67
I. S. C. Tipo Red ....................... 1.55 2.67

Domestic White Wines

B. V. Chablis ........................ 1.55 2.67
B. V. Sauterne ......................... 1.55 2.67
I. S. C. Tipo White ................... 1.55 2.67
Wente Bros. Grey Riesling (1948) .. 2.67
Wente Bros. Chablis .................. 2.67

Domestic Sparkling Wines

B. V. Sparkling Burgundy ............. 3.39 6.30
Vintner's Sparkling Burgundy ....... 7.27
Gotham Sparkling Burgundy .......... 7.27
B. V. Sparkling Moselle ............. 3.39 6.30
Cook's Champagne ................... 3.88 7.27
Vintner's Champagne ................. 3.88 7.27

Imported Red Wine

Pommard, 1947 (Leon Grivelet-Cusset).533

Imported White Wine

Chablis, 1947 (Leon Grivelet-Cusset) 4.36

Imported Sparkling Wine

Gordon Rouge ........................ 12.12
Heidsieck Dry Monopole ............. 6.97 12.12
Sparkling Burgundy (Leon Grivelet-Cusset) 8.24

Imported Sherry ....................... Per Glass .49 and .73
Imported Port ........................ Per Glass .49
Dinner De Luxe
(Served till 11 p.m.)

THE PRICE OF ENTREE DETERMINES COST OF COMPLETE DINNER

* Assorted Hors d’Oeuvres
  Salami . . . Pickled Pig’s Feet . . . Pepperoni . . . Celery en Branche
  Cracked Crab in Season or Prawns
  Extra Charge with Regular Dinner for Sea-food Cocktails or Prosciutto

* Soup du Jour
* Italian Paste
* Tossed Green Salad

From the Charcoal Broiler
Whole Broiled Chicken 3.75
Half Broiled Chicken 3.00
Broiled Whole Squab with Bacon 4.00
Double Lamb Chops 3.75
Filet Mignon, Brochette 4.00
Filet Mignon 4.25
Club Steak 4.25

New York Cut 4.25
New York Cut (for two) 9.50
Porterhouse Steak (for two) 9.50

Charcoal Broil with Mushrooms 3.25
Chicken Livers Saute with Mushrooms 3.25
Chicken Livers, Fresh Mushrooms 3.00

Choice of Ice Cream, Sherbet, Fried Cream or Cheese

Garlic Bread (for two) 35c Extra

ON FOLLOWING ITEMS — NO SERVICE LESS THAN TWO

Coffee, Diablo (per person) $1.50
Cherries Jubilee (per person) 1.75
Crepes Suzette (per person) 1.75
Rum Omelette (per person) 1.75

À la Carte
Salads
Mixed Salad Bowl, Victor 1.00
Caesar Salad 1.00
Sliced Tomatoes with Anchovies .90
Avocado Salad 1.00

Hors d’Oeuvres
Assorted Hors d’Oeuvres, Italian Style 1.50
Assorted Canape
Hors d’Oeuvres 1.25
Cracked Crab, Half 90; Whole 1.65
Imported Sardines (in Olive Oil) 1.25

Sauces
Hollandaise .75
Béarnaise .75
Bordelaise .50
Clift .50

Sandwiches
* Hamburger Sandwich .75
New York Cut Steak
  Sandwich a la Victor 2.00
* Roast Prime Rib of Beef
  Sandwich 1.50
* Swiss Cheese Sandwich .75
* Boiled Ham Sandwich .75
* Fried Ham Sandwich .75
* Ham and Egg Sandwich .85
* Ham and Cheese
  Sandwich .85

Choice of Ice Cream, Sherbet, Fried Cream or Cheese

Tea .10
Coffee .15
Milk .15

ON FOLLOWING ITEMS — NO SERVICE LESS THAN TWO

Coffee, Diablo (per person) $1.50
Cherries Jubilee (per person) 1.75
Crepes Suzette (per person) 1.75
Rum Omelette (per person) 1.75

Sportsmen: Bring in your wild game and fish and let us convince you of our ability to SATISFY YOU.

Minimum Service Charge 50c per Person Not Responsible for Lost Articles
Single Portions Served to Two Persons Are Subject to an Extra Charge

No Substitutions, Please