



*Billie's*

ESTABLISHED 1900

326-330 FOURTH AVE. • PITTSBURGH, PA.

# Evening Dinner

Dinner to 9 P. M.

GLASS OF SAUTERNE, SHERRY OR BURGUNDY 25c  
 MANHATTAN COCKTAIL 50 MARTINI COCKTAIL 50

## BREAD AND BUTTER SERVED ONLY UPON REQUEST

Marinated Herring in Sour Cream 60c  
 Kreplach Soup Hot or Cold Beet Soup Mock Turtle Soup  
 Puree of Split Pea Soup Navy Bean Soup  
 Fruit Cup Cup of Smoky Chowder Mandel Soup  
 Chopped Liver Juice of Day  
 Cup of Crab Gumbo Soup Cup of Clam Chowder  
 Consomme with Noodles  
 BOWL OF CHEF'S SALAD 30c Extra  
 (above served on request with Dinners only)

## STEAKS AND CHOPS

	Dinner	A la Carte Prices
YANKEE POT ROAST OF BEEF	1.60	1.35
☆ HUNGARIAN GOULASH with Paprikash Potato	1.60	1.35
BREAST OF VEAL with Dressing	1.60	1.35
☆ FRANKFURTERS and Sauerkraut	1.60	1.35
CALF'S LIVER SAUTED, Onions	1.75	1.50
BROILED CALF BRAINS	1.60	1.35
DINNER OF STUFFED GOOSE NECKS	1.60	1.35
BROILED SWEETBREADS	1.65	1.40
SWEET AND SOUR MEAT BALLS	1.60	1.35
BOILED BEEF with Horseradish	1.75	1.50
BREADED VEAL CHOP	1.80	1.55

## POULTRY:—

ROAST YOUNG TURKEY with Dressing	2.00	1.75
ROAST CHICKEN (Leg) 1.75 - 1.50 (White)	1.85	1.60
FRIED BREADED OR BROILED SPRING CHICKEN	2.15	1.90
ROAST LONG ISLAND DUCKLING	1.70	1.45

## FISH DINNER:

BROILED LARGE BASS, Parsley Butter	2.00	1.75
BROILED LARGE FLOUNDER	2.00	1.75
BROILED MEDIUM BASS	1.75	1.50
BROILED RED SALMON	1.75	1.50
BROILED LAKE ERIE WHITEFISH, Lemon Butter	1.75	1.50
GEFILTE FISH	1.60	1.35
SIMMER SMOKED FINNAN HADDIE	1.60	1.35
BROILED MACKEREL, Parsley Butter	1.60	1.35
BREADED FILET OF SOLE	1.60	1.35

(A la Carte Includes Choice of Vegetable, Dinner Salad)  
 Choice of Two (Except with Items Marked ☆)

Creamed Turnips Whipped Potato Buttered Spinach  
 Green Beans, Sweet and Sour Paprikash Potato  
 Prune and Cheese Salad Tossed Vegetable Salad

Lemon Meringue or Apple Pie Butterscotch Nut Pudding  
 Date Nut Pudding Cheese Strudle  
 Hungarian Pastry Nut Slices  
 Ice Cream Sherbet Stewed Apricots Stewed California Prunes  
 Chocolate Pudding Layer Cake  
 Jello Apple Strudle

A la Mode's, Sweet or Whipped Cream, 10c additional on Dinner

—NO SUBSTITUTIONS—

Wednesday, January 21, 1948

—Not responsible for loss of Hats, Coats or Personal Property—

## APPETIZERS

Marinated Herring in Sour Cream 60  
 Sweet and Sour Meat Balls 35 Chopped Liver 25 Pickled Herring 20  
 Queen Olives 20 Filet of Anchovies 35 Juice 10  
 Orange Juice 15—30 Gefilte Fish 20  
 Celery Hearts 30; Stuffed 50; with Roquefort Cheese 70

## SOUPS

Navy Bean 25 Puree of Split Pea 25  
 Kreplach 25 Mock Turtle 25 Mandel 25  
 Smoky Chowder 30 Hot or Cold Beet 25  
 Crab Gumbo 30 Clam Chowder, Manhattan 30  
 Consomme with Rice or Noodles 25

## See Outside Cover for Seafoods

## STEAMED SOFT CLAMS \$1.15 a la Carte

## STEAKS and CHOPS from the Charcoal Broiler

Roast Chicken (Leg) 1.45  
 Broiled Filet Mignon 3.00 Broiled Sirloin Steak 2.75  
 Broiled Lamb Chops 1.75 Broiled Pork Chops 1.75  
 (Choice of Two Dinner Vegetables, Roll and Butter)

## SHORE DINNER

Glass of Sauterne, Sherry or Chablis 25c  
 Cup of Clam Broth, Clam Chowder Manhattan or  
 Cup of Smoky Chowder

BOWL OF CHEF'S SALAD, 30c extra  
 (above served on request with Dinners only)  
 (In Season)

Crab Cakes 1.75  
 Breaded Frog Legs, Tartar Sauce 1.75  
 Crab Meat Au Gratin 1.65  
 Fried Breaded Oysters, Tartar Sauce 1.65  
 Broiled Lake Erie Whitefish 1.75  
 Shrimp Au Gratin 1.65  
 Golden Brown Deep Sea Scallops 1.60

Cole Slaw Potatoes  
 Pie Sherbet Stewed Prunes Layer Cake  
 Coffee or Tea

## DESSERTS

Lemon Meringue or Apple Pie 20 Butterscotch Nut Pudding 20  
 Date Nut Pudding 20 Cheese Strudle 20  
 Peach or Strawberry Shortcake 35 Hungarian Pastry 20  
 Half Grapefruit 20  
 Layer Cake 20 Chocolate Pudding 20  
 Chocolate Sundae 25 Sherbet 20 Jello 20 Ice Cream 20

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## COLD BUFFET and DAIRY DISHES

Tongue, Corned Beef or Salami Omelette 80  
 Assorted Cold Meats 1.00 Ham and Eggs 85 Bacon and Eggs 80  
 Two Eggs 50  
 Mushroom Omelette 70 Spanish Omelette 70  
 Sour Cream with Cottage Cheese, Vegetables or Boiled Potato 70  
 Norwegian Sardines 80  
 Skinless and Boneless Sardines 80

## CHICKEN LOBSTER DINNER

\$2.25

Choice of:

Juice  
 Smoky Chowder or  
 Clam Chowder Manhattan

Whole Broiled Chicken Lobster  
 with Drawn Butter

Potatoes, Cole Slaw

Pies Strudle Ice Cream

Coffee, Tea or Demi Tasse

## COLD LOBSTER COMBINATION

\$2.00

Half Cold Boiled Lobster, Shrimp,

Crab Meat, Potato Salad,

Mayonnaise

## CHICKEN LOBSTER

\$1.75

Whole Broiled Chicken Lobster,

Potatoes, Cole Slaw

Consult our list for Larger Lobsters

## SEAFOOD PLATTER

\$1.75

## VEGETABLES

Creamed Turnips 20  
 Buttered Spinach 20  
 Green Beans, Sweet and Sour 20

## Potatoes:

Whipped 15 Boiled 15

## SALADS

Hearts of Lettuce 60 Tunafish 85  
 Lettuce and Tomato 60 Salmon 85  
 Combination 70 Italian 85

Boiled Egg with Lettuce 70  
 (Crackers served with above)

Tomato Stuffed with Chicken  
 Salad 1.15

Chicken Salad 1.40  
 (Mayonnaise or French Dressing)  
 Roquefort Dressing, 30c extra

## CHEESE

Blue 30 Swiss 30 Cream 30

Camembert 30

American 30 Liederkranz 30

## BEVERAGES

Sanka Coffee 10 Tea, cup 10

Coffee, cup 10 Postum 10

Orange Juice 15; Large Glass 30

Hot Chocolate 15 Milk, Bottle 10

Buttermilk 10 Coca Cola 10

White Rock 25; Split 15

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## COCKTAILS

Shrimp 60      Raw Seafood 1.50      Lobster 1.25  
 Crab Meat 75      Clam Juice 35

## FRIES and SHELL ROASTS

Rockefeller Roast on Rock Salt 1.40  
 Broiled Oysters on Toast 1.00      Oyster Casino 1.25  
 Oysters Brochette 1.25      Oyster Supreme 1.25  
 Panned Oysters on Sherry 1.00  
 Shell Roast with Bacon 1.25      Oyster Imperial 1.40  
 Panned Oysters 85; with Bacon 1.15  
 Fried Scallops 1.25      Deviled Oysters 1.15  
 Broiled Scallops on Toast 1.35  
 Panned Clams with Toast 1.00  
 Half Dozen Fried Oysters 1.25  
 Deviled Clams (2) to order 1.25  
 Steamed Oysters 1.20

## JIM'S SPECIAL STEW \$1.00

## SHELL FISH IN SEASON

Crab Meat a la King 1.50  
 Crab Cakes 1.25      Crab Meat Au Gratin 1.40  
 Crab Meat Creole 1.75  
 Fried Breaded Soft Shell Crabs—  
 Crab Meat Salad 1.40      Shrimp Au Gratin 1.40  
 Crab Meat Supreme 1.60  
 Crab Meat Saute 1.75      Imperial Crab to order .90  
 Crab Meat a la Newburg 2.00  
 Crab Meat, Mexican Style 1.75  
 French Fried Shrimp 1.00; Saute 1.15  
 Shrimps Louisiana 1.40      Shrimp in Beer 1.00  
 Shrimp Salad 1.40      Shrimp a la Newburg 2.00  
 Tomato Stuffed with Shrimp 1.10  
 Curry Shrimps en Casserole 1.40  
 Lobster Thermidor 2.50      Shrimp Creole 1.50  
 Mixed Seafood Au Gratin 1.75      Lobster Salad 2.00  
 Lobster a la Newburg 2.25      Lobster Creole 2.00  
 Tomato Stuffed with Crab Meat 1.25  
 Crab Meat Norfolk 2.00

## STEWES

(Prepared Individually)  
 Oyster or Clam Stew, Plain or Milk 70  
 Half and Half 80; Cream 90  
**JIM'S SPECIAL \$1.00**  
 Clam Broth, Cup 30 (Hot or Cold)  
 Minced Clams with Peppers 90

## OYSTERS and CLAMS

(In Season)  
 Large Chincateagues 65; Small Chincateagues 60  
 Cherrystones 60      Steamed Soft Clams 1.15  
 Cotuits 65

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### CONSULT OUR LIST FOR LARGER LOBSTERS

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## WHOLE CHICKEN LOBSTER DINNER

\$2.25  
 Juice or Clam Chowder Manhattan or  
 Smoky Chowder  
 Whole Broiled Chicken Lobster with  
 Drawn Butter  
 Potatoes      Cole Slaw  
 Ice Cream      Cookies      Pies  
 Strudle      Hungarian Pastry  
 Coffee, Tea or Demi Tasse

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## COLD LOBSTER COMBINATION

\$2.00  
 Half Cold Boiled Lobster, Shrimp,  
 Crab Meat, Potato Salad  
 Mayonnaise  
 Crackers

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## CHICKEN LOBSTER

\$1.75  
 Whole Broiled Chicken Lobster,  
 Cole Slaw, French Fried Potatoes

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## SEAFOOD PLATTER \$1.75

NOTICE— In conformance with the government orders— Bread and Butter will be served only upon request. No Meats served on Tuesdays—No Eggs on Thursdays.