



Golden Anniversary

Klein's

Since 1900

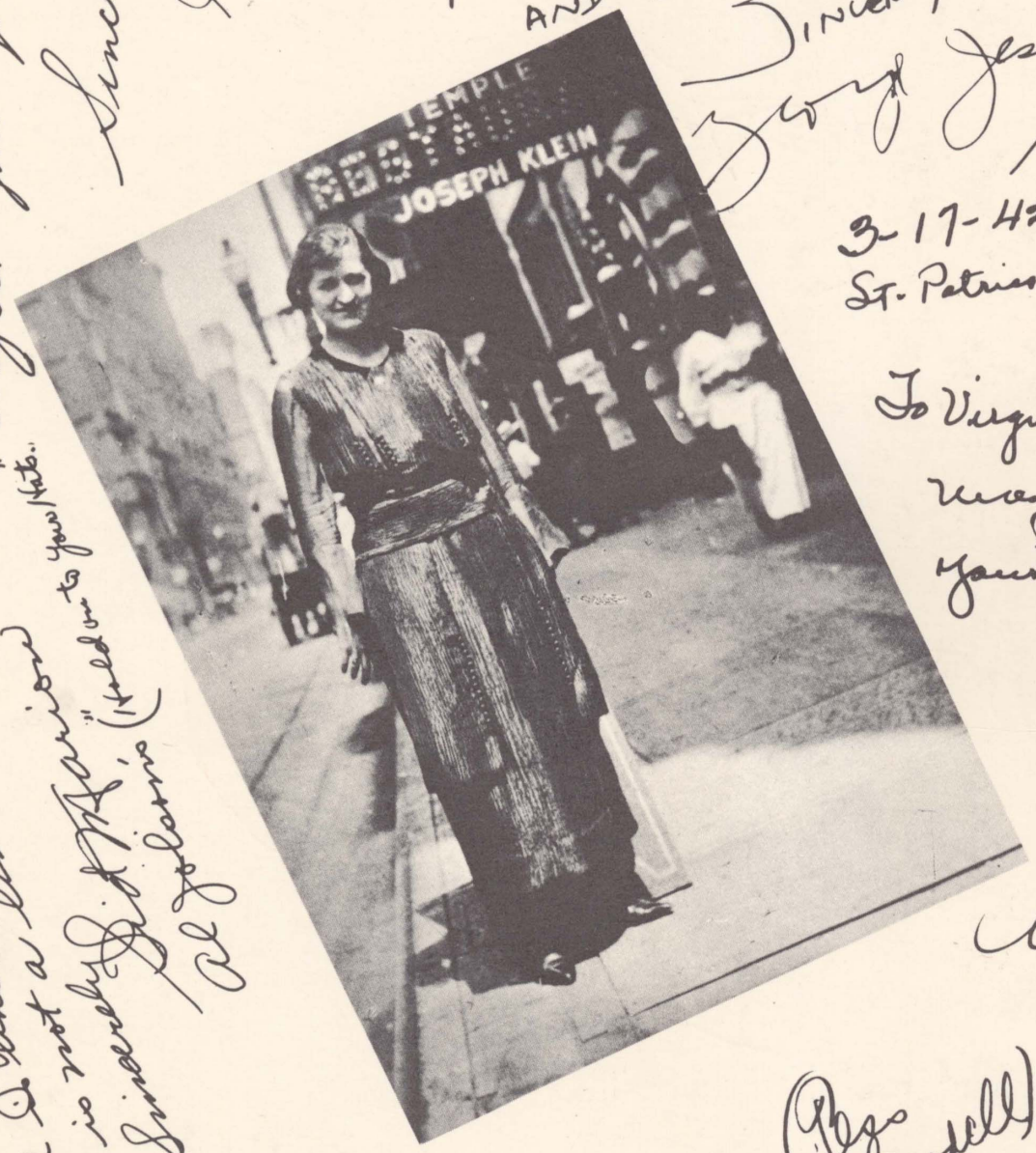
"Fine Food" - WELL SERVED

Hyper New York digests
the show "Bait" like I
digest you and Gook,
Sincerely
The Buck

Virginia fine
who is very like me
The food is not a line
and this is not a line
Sincerely
Al Jolson (held on to your note)
Sincerely
Al Jolson

Sincerely
Gregory
Keely

TO THE KLEIN'S OF VIRGINIA
OR VIRGINIA KLEIN
IN MEMORY OF PLEASANT MOMENTS
AND GOOD CHOPPED LIVER.
Sincerely
George Jessel



3-17-42.
St. Patrick's Day

To Virginia,
may I see you again.
Your claims are wonderful.

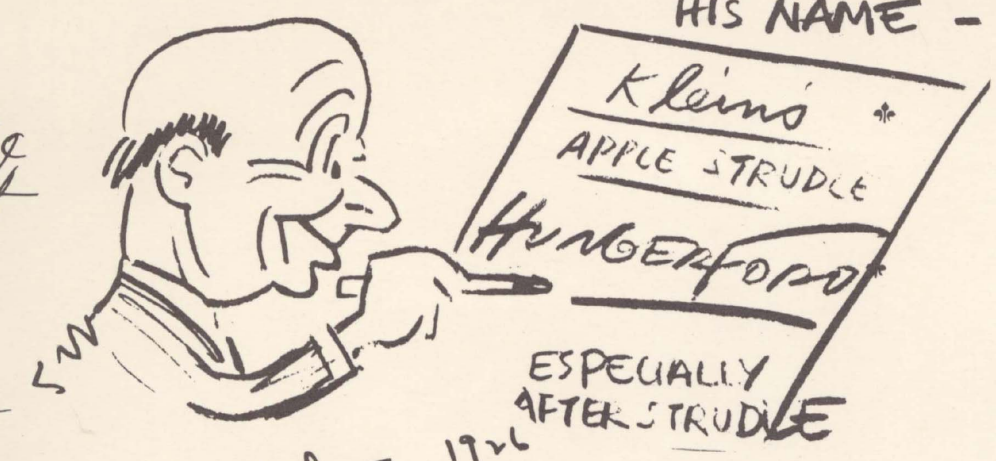
Chico Marx
an old friend.

Meat
May 2/26.
(Pogo
Bordell)



Never enjoyed any thing
better than your hospitality
and food
William Gorton
as Ambassador to Russia if I
ever go there I'll tell them that
at Kleins in Pittsburg
Yours FOR
Victor Moore

THE EASIEST THING FOR A CARTOONIST
TO DO IS TO SIGN
HIS NAME -



April 3, 1926

With best wishes to you and your
family
I am
Yours truly
Mitchell Rapoport

The works of masters I enjoy greatly
the moments spent at Kleins I feel
are quite as complete
Sincerely
Robert J. Burton
Scarsdale 1925

With best wishes

Sandra Browder
Director of Grand
Apr. 17, 1926

With all my love I do commend me to you
And what so poor a man as Hamlet is
God willing shall not lack - "Hamlet"
Always Sincerely Yours
Richard Keane
1926

Very Sincerely
Mr & Mrs
Dorace Head
1940

When I think of my eat,
that I think of your food,
the rest had better
be left unsaid
H. Shean



My name aint macker!
Your food aint Kocher.
So I'll write in your book.
With compliments to the cook.
Respectfully Yours
James B. Carson
M. Gailghen M. Shean



March 17th 1926
Cheapest dinner I ever had
Joe Miller grabbed
the check. I'm singing
"Dinah".
Eddie Cantor

The best meal is going out in
 Kleins
 Ann "Klein" Sklar
 Sam Duff
 Jacobson - The Jazzy Singer
 My father ate here too. Also my poor father!

JB Virginia
 * Klein -

The "dinner" is confidentially
 is sensational

[Sketch of a face]
 Weinman Auer

Feb 14 - 1942

Julius
 12-6-1942



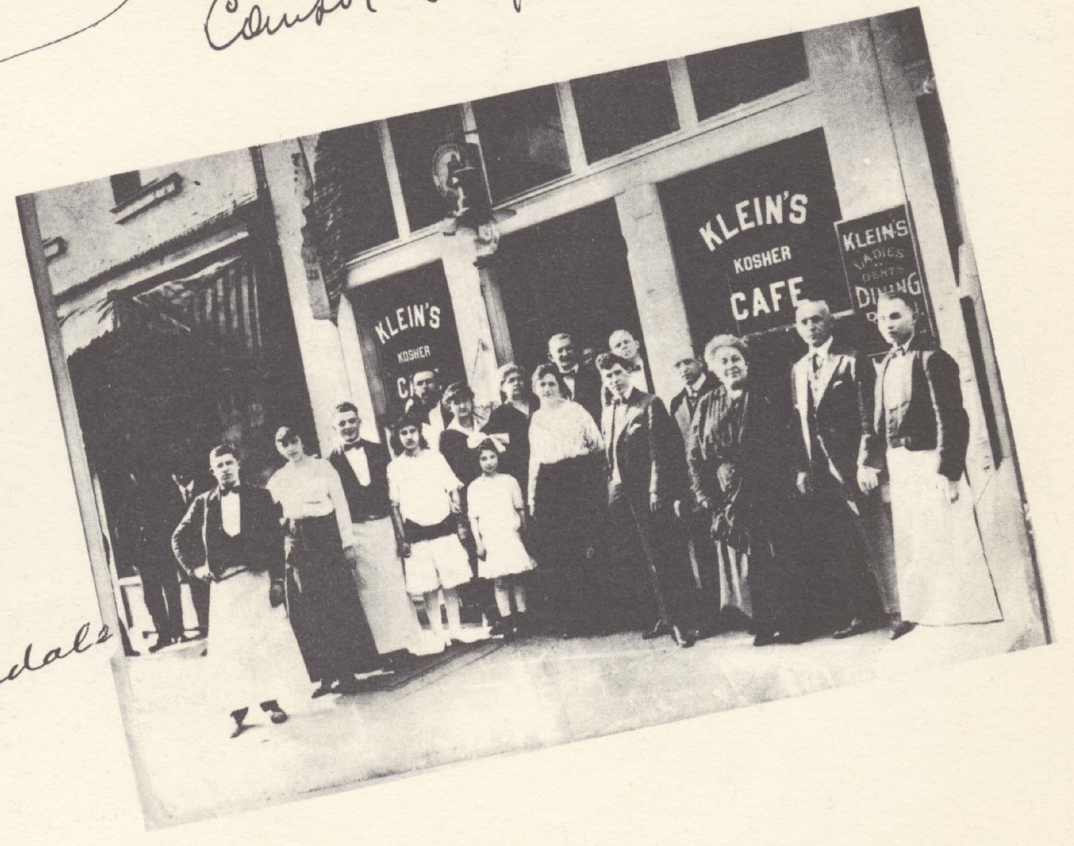
Oct. 14-

cordially -
 and "Honie" you beean?
 Bernie
 Ben

With best wishes
 Cantor Josef Rosenblatt

Jan 25-26

To Mrs Virginia Kleine
 With my Best wishes
 Mary Al Lee
 Mary Gro White Scandale



APPETIZERS

Marinated Herring in Sour Cream 60
Shrimp Louie 70 Shrimp in Remoulade Sauce 70
Pickled Herring 30
Gefilte Fish 35 Stuffed Goose Neck 20
Home Made Dill Pickle 15 Chopped Liver 25
Sweet and Sour Meat Balls 35
Individual Can Anchovies with Capers 60
Queen Olives 20 Filet of Anchovies 35 Juice 10
Orange Juice 15—30
Celery Hearts 30; Stuffed with Cream Cheese 50;
Stuffed with Roquefort Cheese 70

SOUPS

TUREEN OF ONION SOUP
(Cooked to Order) with Cheese Croutons 50c
Vegetable 25 Puree of Split Pea 25
Chicken Barley 25 Lima Bean 25
Kreplach 25 Crab Gumbo 30
Cup of Smoky Chowder 30
Genuine Green Turtle 35 Mock Turtle 25
Mandel 25
Cold Jellied Beef Consomme 25
Clam Chowder, Manhattan 30
Consomme with Rice or Noodles 25

A CAESAR SALAD
is something you will always remember !

STEAKS and CHOPS
FROM THE CHARCOAL BROILER
Blue Ribbon Sirloin Steak 3.25
Blue Ribbon Filet Mignon 3.25
Broiled Lamb Chops 1.85 Broiled Pork Chops 1.85
(Choice of two Dinner Vegetables, Roll and Butter)

POULTRY
Roast Turkey, Cranberry Sauce 2.25
Fried Breaded or Broiled Spring Chicken 2.00
Roast Chicken (Leg) 1.65; (White) 1.85
Roast Long Island Duckling 1.85

Have you tried **LOBSTER MAINE** (Stew)

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)

Fried Breaded Frog Legs, Tartar Sauce2.10
Fried Breaded Soft Shell Crabs2.00
BALTIMORE STYLE CRAB CAKES, Tartar Sauce.....2.10
Broiled Lake Erie Whitefish2.10
Crab Meat Au Gratin2.00
Golden Brown Deep Sea Scallops1.80
Shrimp Au Gratin2.00

Cole Slaw Potatoes
Pie Sherbet Stewed Prunes Layer Cake
Coffee or Tea
(Dessert Substitutions at A la Carte Prices)

Evening Dinner

Try a LOBSTER MAINE (Stew) \$2.25
Bowl of Sauerkraut 20
SHRIMP with Remoulade Sauce **70** **SHRIMP LOUIE 70**
Individual Can of Anchovies with Capers 60
Marinated Herring in Sour Cream 60
Eat a **CAESAR SALAD** while waiting for Dinner

(Select One)
Vegetable Soup Puree of Split Pea Soup
Chicken Barley Soup Lima Bean Soup
Mock Turtle Soup Kreplach Soup Cup of Smoky Chowder
Sweet and Sour Meat Balls Cold Jellied Beef Consomme
Cup of Crab Gumbo Chopped Liver Gefilte Fish
Glass of Italian Red Wine
Fruit Cup Juice of Day
Consomme with Noodles Cup of Clam Chowder Mandel Soup

BOWL OF CHEF'S SALAD 30c Extra
(Above served on request with Dinner only)
CAESAR SALAD 90c
(PRICE OF DINNER ENTREE INCLUDES SALAD AND VEGETABLE (★ One)

	Dinner	A la Carte Prices
★HUNGARIAN GOULASH with Paprikash Potato.....	1.80	1.55
YANKEE POT ROAST OF BEEF	2.00	1.75
★PORK SAUSAGE with Home Baked Beans	1.80	1.55
★SALMON CROQUETTES with Creamed Pea Sauce.....	1.80	1.55
CHICKEN a la King on Toast	1.80	1.55
DINNER OF STUFFED GOOSE NECKS	1.70	1.45
SWEET AND SOUR MEAT BALLS	1.70	1.45
BOILED BEEF (Plain or with Horseradish Sauce)	2.00	1.75
BROILED SWEETBREADS	1.75	1.50
BREADED VEAL CHOP, Tomato Sauce	1.90	1.65
POULTRY		
ROAST YOUNG TOM TURKEY with Cranberry Sauce.....	2.50	2.25
ROAST LEG OF CHICKEN	1.90	1.65
ROAST LONG ISLAND DUCKLING, Apple Sauce	2.10	1.85
FRIED BREADED OR BROILED SPRING CHICKEN	2.25	2.00
FISH DINNER		
BROILED BOSTON SCROD	1.80	1.55
BROILED FLOUNDER, Parsley Butter	2.00	1.75
BROILED BLACK BASS	2.00	1.75
BROILED RED SALMON, Lemon Butter	2.00	1.75
SIMMERED SMOKED FINNAN HADDIE	1.80	1.55
HOT OR COLD GEFILTE FISH	1.80	1.55
BROILED SWORDFISH STEAK, Parsley Butter.....	2.00	1.75
BROILED BROOK TROUT, Parsley Butter	2.50	2.25
BROILED MACKEREL, Lemon Butter	1.80	1.55
BREADED FILET OF SOLE	1.80	1.55
BROILED LAKE ERIE WHITEFISH, Butter Sauce.....	2.10	1.85

(Select two)
Green Beans, Sweet and Sour Whipped Potato Paprikash Potato
Creamed Turnips Brussel Sprouts Pickled Beets Salad
Peach and Riced Cheese Salad

(Choice of Dessert)
Apricot or Fresh Green Apple Pie
Sharp Cheese with Pie 15c extra
Brown Betty Pudding Ice Cream Hungarian Pastry
Apple Strudle Date Nut Pudding
Fruit Nut Strudle De Luxe (15c additional)
Layer Cake Chocolate Pudding
Jello Stewed California Prunes Fruit Cup
Fresh Fruits a la Carte:— Honey Dew Melon 35
Coffee or Tea

PORTION SERVED FOR TWO, 35c Service Charge
(Dessert Substitutions at a la Carte Prices)
A la Mode, Sweet or Whipped Cream 10c additional on Dinner

—NO SUBSTITUTIONS—
Wednesday, October 18, 1950

COLD BUFFET

AND DAIRY DISHES
Assorted Cold Meats 1.00
Ham and Eggs 1.00
Bacon and Eggs 85
Norwegian Sardines 85
Portuguese Skinless and Boneless Sardines 90

Sour Cream, Choice of Cottage Cheese, Boiled Potato or Chopped Vegetables 80

SALADS

We are now serving a
CAESAR SALAD 90c
Hearts of Lettuce 60
Lettuce and Tomato 60
Boiled Egg with Lettuce 70
Combination 70 Chef's Salad 70
Tunafish 85 Salmon 85
Tomato Stuffed with Chicken Salad 1.15
Italian 85 Chicken Salad 1.40
(Crackers served with above)
(Mayonnaise or French Dressing)
(Roquefort Cheese Dressing 30c extra)

VEGETABLES

Green Beans, Sweet and Sour 20
Creamed Turnips 20
Brussel Sprouts 20
BOWL OF SAUERKRAUT 20c

Potatoes:
Whipped 15 Boiled 15

DESSERTS

Fresh Green Apple or Apricot Pie 20
Sharp Cheese with Pie 15c extra
Brown Betty Pudding 20
Hungarian Pastry 20
Strawberry Shortcake 35
Honey Dew Melon 35
Half Cling Peach 20
Apple Strudle 20
Fruit Nut Strudle De Luxe 30
Ice Cream 20
Fruit Cup 20 Date Nut Pudding 20
Layer Cake 20
Chocolate Pudding 20 Jello 20
Cheese and Crackers 35

COCKTAILS

Shrimp 60 Raw Seafood 1.50 Lobster 1.50
Crab Meat 75 Clam Juice 40
Shrimp with Remoulade Sauce 70
Steamed Soft Clams \$1.15

FRIES and SHELL ROASTS

(IN SEASON)
Rockefeller Roast on Rock Salt 1.50
Shell Roast with Bacon 1.35 Oyster Imperial 1.40
Half Dozen Fried Oysters 1.60
Broiled Oysters on Toast 1.25 Oyster Casino 1.50
Oyster Brochette 1.35 Oyster Supreme 1.25
Deviled Oysters 1.15
Panned Oysters 1.15; with Bacon 1.25
Panned Oysters en Sherry 1.25
Steamed Oysters 1.40 Fried Scallops 1.55
Broiled Scallops on Toast 1.60
Panned Clams with Toast 1.15
Deviled Clams (2) to order 1.25
Clams Casino 1.50

—
Jim's Special Stew \$1.35
—
You will always remember
A Caesar Salad

FRENCH FRIED JUMBO SHRIMPS \$1.75
SEAFOOD (In Season)

Steamed Soft Clams 1.15
Fried Breaded Soft Shell Crabs
Baltimore Style Crab Cakes 1.85
Tomato Stuffed with Crab Meat 1.35
Crab Meat Salad 1.50 Crab Meat Creole 1.75
Imperial Crab to order 1.25
Crab Meat Norfolk 2.00
Crab Meat a la Newburg 2.00
Crab Meat, Mexican Style 1.75
Crab Meat a la King 1.75
Crab Meat Au Gratin 1.75
Crab Meat Supreme 1.75 Crab Meat Saute 1.75
Shrimp Au Gratin 1.75
Curry Shrimps en Casserole 1.75
Tomato Stuffed with Shrimp 1.35
Shrimp Salad 1.50
French Fried Jumbo Shrimps 1.75
Shrimp Creole 1.75
Shrimp a la King 1.75
Shrimp Mexican 1.75
Shrimp Supreme 1.75
Shrimp a la Newburg 2.00
Shrimp Louisiana 1.75
Mixed Seafood Au Gratin 2.25
Lobster a la Newburg 2.75
Lobster Creole 2.75
Lobster Salad 2.50
Lobster Thermidor 3.75

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Not responsible for Hats, Coats or Personal Property brought upon these premises, or left by other persons, and none of our employees are authorized to commit us to the contrary.

STEWs

(Prepared Individually)
Oyster or Clam Stew,
Plain 80; with Milk 90
Half and Half 1.00; Cream 1.15
JIM'S SPECIAL \$1.35
Clam Broth, Cup 30 (Hot or Cold)
Creamed Minced Clams
with Peppers 1.15
LOBSTER MAINE (Stew) 2.25

OYSTERS and CLAMS

ON HALF SHELL
(In Season)
Chincoteague 75
Large Oysters 75 Small Oysters 65
Steamed Soft Clams 1.15
Cherrystones 65 Cotuits 75
Large Clams 75

ASK WAITRESS ABOUT SIZE AND PRICE OF LARGE LOBSTERS.

Whole Chicken
Lobster Dinner

\$2.65
Choice Clam Chowder Manhattan or
Smoky Chowder or Cup Clam Broth
Whole Broiled Chicken Lobster
with Drawn Butter
Potatoes Cole Slaw
Ice Cream Cookies Pies
Strudle Hungarian Pastry
Coffee, Tea or Demi Tasse

Cold Lobster
Combination

\$2.40
(Half) Cold Boiled Lobster, Shrimp,
Crab Meat, Potato Salad,
Mayonnaise
Crackers

Chicken Lobster

\$2.15
Whole Broiled Chicken Lobster,
Cole Slaw, French Fried Potatoes

Seafood Platter

(From the French Fryer)
\$1.75

BEVERAGES
Sanka Coffee 10 Tea, cup 10
Coffee, cup 10 Postum 10
Orange Juice 15; Large Glass 30
Milk, Bottle 15
Buttermilk 10 Coca Cola 10
White Rock 25; Split 15

BEVERAGE LIST

COCKTAILS

Old Fashion50	Rob Roy65
Manhattan50	Daiquiri55
Martini50	Side Car60
Bacardi55	Stinger65
Perfect55	Coonga65
Bronx55	Pink Lady55
Snowball Cocktail60	Paradise55
Jack Rose55	Ward Eight55
Dubonnet55	Alexander55
Blackthorne55	Clover Club, Dom.65
Orange Blossom55	Grand Passion65
Champagne Cocktail.....(Split).....		1.25	
Brandy Alexander70	

MIXED DRINKS and LONG DRINKS

Whiskey Sour55	John Collins55
Rum Collins55	Sloe Gin Collins55
Claret Lemonade55	Rum and Coca Cola.....	.60
Tom Collins55	Mint Julep65
Gin Sour55	Gin Rickey50
Gin Buck50	Brandy Sour65

PUNCHES

Planter's Punch70	Whiskey Egg Nog.....	.75
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FLIPS and FIZZES

Sloe Gin Fizz65	Royal Fizz65
New Orleans Fizz65	Silver Fizz65

BRANDIES (Imported)

Pony		Pony	
Hennesy60	Otard60
Martell60	Fundador60
Domestic45	Courvoisier60

RUMS

Ron Rico50	Bacardi Rum50
Red Heart Jamaica.....	.60	Meyer's Rum60

CORDIALS

		Pony
Creme de Menthe (Green), Imported	.60	Domestic .50
Creme de Menthe (White), Imported	.60	Domestic .50
Creme de Cocoa50	Southern Comfort50
Chartreux Green.....	.60	Apricot Brandy60
Blackberry60	B. & B.75
Peach Brandy60	Triple Sec. Dom.50
Cointreau70	Forbidden Fruit50
Bol's Cherry Brandy....	.60	Grand Marnier60
Bol's Kummel60	Bol's Curacao65
Cherry Heering70	Benedictine75
Drambuie75	

SOFT DRINKS

White Rock (Split).....	.15	Coca Cola10
7-Up10	Squirt10

(Hi-Ball 5 cents extra)

WHISKIES

(Bonded, Blended, Rye or Bourbon)

Bourbon (Bonded)60	Rye (Bonded)60
Bourbon (Straight)50	Rye (Straight)50
Melrose (Rye)60	
Schenley (Black Label) .45		Seagram's 7 Crown.....	.45
Calvert Reserve45	Four Roses45
Lord Calvert45	House of Lords Gin55

SCOTCH — CANADIAN — IRISH

H. & H. Pinch70	Teacher's55
Black & White55	H. & H. 5 Star55
Dewars White Label....	.55	Old Rarity70
White Horse55	Ballantines70
J. Walker (Red).....	.55	King's Ransom70
Bushmill's Irish65	J. Walker (Black Label) .70	
Seagram's V. O.....	.55	John Jamison60
Canadian Club55	Cutty Sark70
Grant's 8 yr.60	Vat 6955

WINES (Domestic)

	Bottle	½ Bottle	Glass
Sherry	2.50		.25
Sauterne	2.50	1.50	.25
Burgundy	2.50	1.50	.25
Claret	2.50	1.50	.25
Chablis	2.50	1.50	.25
Port	2.50		.25
Blackberry	2.50		.25
Muscatel	2.50		.25
Rhine	2.50		.25
Tokay	2.50		.25

WINES (Imported)

	Glass
Harvey's Bristol Cream Sherry75
Harvey's Pale Amontillado55
Duff Gordon Amontillado55
Harvey's Gold Cap Port55
Harvey's Hunting Port55
Dubonnet30

CHAMPAGNES (Imported)

Fifth		Pint	(Domestic)		Fifth	Pint
Lanson's	12.00	7.00	Great Western	6.50	3.50	
Piper Heidsick	12.00	7.00	Cook's	6.50	3.50	
Mumm's	12.00	7.00	Sparkling	6.50	3.50	
Yel'w Cliquote	12.00	7.00	Renault	6.50	3.50	
Piper Heidsick (Split)	2.00		Split	1.25		

DRAUGHT BEERS 15c

BOTTLED BEERS

Duquesne Silver Top....	.30	Miller's High Life.....	.30
Local Beer20	Van Merritt40
Ballantine's Ale30	Budweiser30
Priors Dark30	Blue Ribbon30
Schlitz30	Pony15
Priors Light30	Black Horse Ale50

