MIDWAY INN
WORLD’S FAIR GROUNDS
AMUSEMENT CENTER
HAVemeyer 9-5669  NEwtown 4-9527 4-9582

A la Carte

APPETIZERS
Fruit Cup 20  Tomato Juice 15  Grapefruit Juice 15
Celery and Olives 25  Dill Pickle 10

SOUPS
Tomato Bisque (cup) 15  Cold Chicken Consomme 15
Vegetable 15

ENTREES
1—BAKED VIRGINIA HAM with Garden Spinach
   and Candied Sweet Potato .......................................... 75
2—FRANKFURTERS with Potato Salad or Boston Baked Beans 50
3—ROAST Sirloin OF BEEF au Jus with String Beans
   and Pan Roast Potatoes ........................................... 65
4—SOUTHERN FRIED CHICKEN with French Fried Potatoes .... 85
5—GRILLED HAM AND EGGS with French Fried Potatoes ....... 60
6—MIDWAY SPECIAL HAMBURGER STEAK with Vegetable,
   Onion Sauce and French Fried Potatoes ..................... 55

Order by Number

COLD PLATES
AND SALADS
(Served with Bread or
Rolls and Butter)
7—TOMATO Stuffed with Chicken Salad ....................... 65
8—BAKED VIRGINIA HAM with Potato Salad and Cole Slaw 65
9—LETTUCE AND TOMATO SALAD with Mayonnaise .......... 40
10—SLICED TOMATOES .................................................. 20
11—DELICATESSEN COLD CUTS, Potato Salad and Tomatoes 60
12—EGG SALAD with Crisp Lettuce, Mayonnaise and Tomatoes 45
13—COLD ROAST BEEF with Potato Salad and Tomatoes .... 60
14—TOMATO Stuffed with Ham Salad ............................. 45
15—TUNAFISH OR SALMON SALAD, Lettuce, Mayonnaise ..... 50

Order by Number

HOT
SANDWICHES
Baked Virginia Ham with Potatoes 35  Roast Beef with Potatoes 35
Hamburger on Roll 15  Frankfurter on Roll 10

COLD
SANDWICHES
Boiled Ham 20  Imported Swiss Cheese 20  Ham Bologna 20
American Cheese 20  Sardine 25  Lettuce and Tomatoes 20
Liverwurst 20  Combination Ham and Swiss Cheese 35

DESSERTS,
FRUIT AND
ICE CREAM
(Desserts a la Mode
10c. Extra)
Fresh Fruit Pies 15  a la Mode 25  Layer Cake 15
Berries in Season 20  Fruit Jell-o 15
Raisin or Plain Cake 10  Ice Cream with Crushed Fruit 25
Ice Cream (All Flavors) 15

BEVERAGES
Coffee 10  Tea 10  Buttermilk 10  Milk 10
Iced Coffee 15  Iced Tea 10

DANCING FROM 7:30 P.M. TO CLOSING  NO MINIMUM OR COVER CHARGE

FOR WINES AND LIQUORS PLEASE SEE REVERSE SIDE
## Wines and Liquors

### Cocktails, Etc.
- Martini: $25
- Bronx: $30
- Orange Blossom: $35
- Manhattan: $30
- Old Fashioned: $35
- Bacardi: $40
- Daiquiri: $35
- Side Car: $50
- Clover Club: $35
- Alexander: $35
- Jack Rose: $35
- Gin Daisy: $35
- Whiskey Sour: $35
- Carioca: $35
- Sherry Flip: $35
- Champagne Cocktail: $50

### Fizzes and Collins
- Tom Collins: $25
- Rum Collins: $35
- Sloe Gin: $35
- Gin Fizz: $35
- Sloe Gin Fizz: $35
- Gin Rickey: $35
- Sloe Gin Rickey: $35
- Silver Fizz: $40
- Golden Fizz: $40

### Whiskies and Highballs
- Blended Rye Highball: $30, $35, $40, $45
- Bonded Rye Highball: $35 up, $40 up
- Blended Bourbon Highball: $30 up
- Bonded Bourbon Highball: $35 up
- Scotch and Soda: $35 up
- Gin: $25

### Champagnes
- Domestic: $4.00, $2.25
- Imported: $7.50, $4.00

### Brandies, Cordials and Liqueurs (Imported)
- Brandies (pony): $35, $50
- Creme de Menthe: $35
- Cointreau: $40
- Creme de Cacao: $35
- Benedictine: $40
- Kummel: $40

### Lemonades
- Plain: $25
- Fruit: $30
- Wine: $30

### Wines
- Sparkling Burgundy
  - Domestic: $4.00, $2.25
  - Imported: $6.75, $3.50
- Claret: $1.50, $85
- Sauterne: $1.75, $95

### Ruppert's Beer – Ale, Etc.
- Beer (glass): $10 (mug) $15
- Beer (per bottle): $20, $25
- Ale (per bottle): $20
- All Soft Drinks: $10

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NOT RESPONSIBLE FOR HATS OR CORTS UNLESS CHECKED