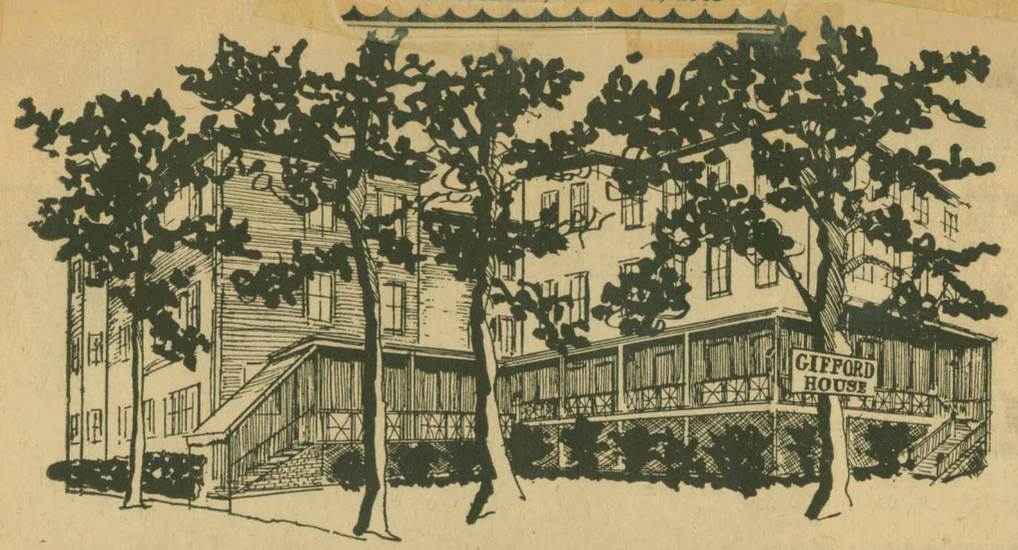
THURSDAY, JULY 18, 1963



GIFFORD HOUSE

PROVINCETOWN'S famed hostelry since 1886, COMPLETELY REFURBISHED THIS SEASON, now OPEN TO THE PUBLIC with the ultimate CAPE COD CUISINE and a SEVEN SEAS VARIETY OF DRINKS to enhance your DINING PLEASURE in COMFORTABLE, COOL, RELAXING and INFORMAL ATMOSPHERE

DINNERS

(from 6:00 to 9:30 P. M.)

Clam Chowder Soup du Jour Fruit Juices

Jumbo Shrimp Cocktail (75 cents extra)

		A La Carte
LOBSTER (1½LB.) BROILED LIVE, OR HOT BOILED	4.50	4.00
BAKED JUMBO STUFFED SHIRMP, SEAFOOD DRESSING	3.90	3.40
DEEP SEA MIXED GRILLE A LA GIFFFORD HOUSE	3.75	2.25
BAKED SCALLOPS A LA NEWBURG	2.75	2.25
ONE-HALF BROILED SPRING CHICKEN	3.00	2.50
FRIED CHICKEN A LA MARYLAND	3.50	3.00
ROAST SLICED TURKEY, WHITE MEAT	3.00	2.50
BROILED FILET MIGNON	4.75	4.25
BROILED CLUB SIRLOIN	4.50	4.00
CHOPPED SIRLOIN OF BEEF, MUSHROOM SAUCE	2.75	2.25
GRILLED VIRGINIA HAM STEAK	3.00	2.50
ROAST PRIME RIBS OF BEEF AU JUS	4.00	3.50

Potato Vegetable Chef's Salad

Gifford House Rolls

Dessert Beverage

(A La Carte Orders include Vegetable, Salad, and Rolls)

Up COurt Street to the Gifford HOuse
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