

**ON THE MENU:
WHAT BILLINGS' RESTAURANTS
SERVED IN YEARS GONE BY**

Presented by Stella Fong

April 19, 2016

BILLINGS RESTAURANTS

The Northern Hotel

The Golden Belle

Luzon Cafe

St. Louis Cafe

Elmo Club

NORTHERN HOTEL 1904



March 7, 1909
SUNDAY DINNER MENU

Caviar Canape. Blue Point Cocktail. Celery. Radishes. Olives.
Consommé in Cup, Oxtail with Sherry



March 7, 1909
SUNDAY DINNER MENU (continued)



Fish, Chicken and Meat Dishes with Accompaniments:
Fillet of Sole – Tartar Sauce – Sliced Cucumbers – Saratoga Chips
Fried Spring Chicken, Maryland- Cauliflower
Roast Prime Ribs of Beef or Spring Lamb – Currant Jelly – Mashed
Potatoes – Browned Sweet Potatoes – Garden Peas

March 7, 1909
SUNDAY DINNER MENU (continued)

Salad: Tomato and Lettuce Salad

Dessert: Apple Tapioca Pudding. Coconut Pie. Caramel Ice Cream.
Assorted Cake. Neufchatel Cheese and Crackers
Choice of coffee

THE NORTHERN HOTEL

- September 11, 1940 Hotel Burns to the Ground
- Billings Investment Company with P. B. Moss hires Holabird and Root
- July 7, 1942 Lester Carter opens doors of hotel



MOTHER'S DAY
MAY 13, 1956, \$2.50 BUFFET, NOON TO
9:00 P.M.

**“Chilled Mandarin Orange Cocktail, Marinated Herring Cocktail and
Cream of Chicken Soup a la Reina”**

Entrees:

**“Maitre d’Hotel Roast Long Island Duckling with Wild Rice Dressing,
Brandy Sauce” with sides of “Ginger bread”**

Dessert:

“French Strawberry Cream Pie and Hawaiian Pineapple Sundae”



RANGE SHEEP
—Photo by Chas. J. Seiden, Pitchfork, Wyo.

...menu

NORTHERN HOTEL
BILLINGS • MONTANA



L. W. CARTER, General Manager



Special Dishes

ROAST

Chef's Salad Bowl 45c

A wooden salad bowl of crisp Salad
Greens with Rolls, Butter,
choice of Beverage

ROAST

Hamburger Sandwich DeLuxe 40c

On Toast,
Grilled Onion, French Fried
Potatoes Garni

Plain Hamburger Sandwich 20c

ROAST

French Onion Soup Au Gratin 45c

Served in piping hot casserole with
CROUTONS and Cheese

ROAST

Northern Special Steak Sandwich 65c

On Toast, French Fried Potatoes,
Sliced Tomato Garni

*We
are not responsible
for lost articles
unless
they are properly
checked*



A la Carte

APPETIZERS, COCKTAILS

Radishes .15 Mixed Olives .35 Fresh Shrimp Cocktail .50 Crabmeat Cocktail .60
Marinated Herring .45 Crisp Celery Heart .35; Stuffed with Roquefort Cheese .65
Fruit Cocktail Supreme .50 Half Grapefruit .20 Tomato Juice .20 Orange Juice ~~.25~~ ³⁵

SOUPS IN TUREENS

Whenever available .35 Soup du Jour .20

FISH

Fresh Caught Native Mountain Trout Saute Meuniere .85
Fried Filet of Genuine Sole, Tartar Sauce .85 Fresh Gulf Shrimps a la Newburg .95
Grilled Alaska Halibut Steak Maitre d' Hotel .85 Chicken Fried Halibut Steak .85
Bread and Butter and French Fried Potatoes served with all Sea Foods

EGGS AND DAIRY DISHES

Two strictly Fresh Eggs, Fried, Boiled or Scrambled .30
Poached on Toast .40 Plain Omelet .40 Omelet with Jelly .45 Spanish Omelet .60
Cheese Omelet .50 Ham or Bacon Omelet .60
Bread or Toast with Butter served with Egg Dishes

SPECIAL DISHES

Spaghetti Milanaise .55 Spaghetti American .45 Spaghetti Caruso .75
Welsh Rarebit .65 Golden Buck .75 Birds Nest .85

CHAFING DISHES

Chicken a la King en Casserole 1.50 Lobster or Crabmeat a la Newburg 1.75
Toast and Butter served with above dishes

STEAKS, CHOPS

Special Cut T-Bone Steak, Shoestring Potatoes 2.75
Choice New York Cut Sirloin Steak, Drawn Butter 1.80 Minute Sirloin Steak 1.35
Grilled Beef Tenderloin Steak 1.75 Filet Mignon on Toast 2.00
Grilled French Lamb Chops (1) .55; (2) 1.00 Fried Pork Chops, Apple Sauce .85
Broiled Ham or Bacon .75 Breaded Veal Cutlets .85 Plain Veal Steak Saute 1.25
Half Fried or Broiled Spring Chicken on Toast .95

VEGETABLES and POTATOES

Green Peas .25 String Beans .25 Stewed Corn .25 Stewed Tomatoes .25
Asparagus Tips .55 French Fried Onions .35
American Fried Potatoes .25 Lyonnaise .25 French Fried .25
Cottage Fried or Au Gratin Potatoes .35
Assorted Vegetable Plate .75; with Poached Egg .85

SANDWICHES

Hot Beef Sandwich with Gravy and Potato .50 Fried Ham ³⁵ Fried Egg .20 Denver .45
Hamburger .20 Hamburger De Luxe .40 Bacon and Egg .35 Cheese .25
Toasted Cheese .35 Baked Ham ³⁵ Sardine .45
If available, Chicken .45 3-Decker Club .65 Lettuce and Tomato .25; with Bacon .35

SALADS

Combination .60 Lettuce and Tomato .55 Waldorf .60 Head Lettuce .30 Russian .85
Sliced Tomato .40 Fruit Salad .65 Asparagus .65 Shrimp Salad .85
Sliced Pineapple and Cottage Cheese Salad .65 Assorted Fruit Plate with Cottage Cheese .85
French Dressing served with all Salads
1000 Island Dressing or Roquefort Cheese Dressing, 25c extra

DESSERTS and FRUITS

Home-made Pie .15; a la Mode .25; with Cheese .30 Layer Cake .25 Fruit Jello .15
Chilled Pineapple Rings .55 Kadota Figs .30 Pudding de Jour .20
Ice Cream or Sherbet .15

CHEESE

Kaukauna Club Cheese served in Crock .35 Roquefort Cheese .30 American .20
Swiss .25 Philadelphia Cream Cheese .25
Served with Toasted Crackers

DRINKS

Coffee, cup .10 Tea .15 Iced Tea .15 Kaffee Hag .20 Postum .15
Chocolate .15 Milk .10 Buttermilk .10



PLEASE ORDER BY PICTURE



GIRAFFE

Orange Juice
Bacon and Scrambled Egg
Cinnamon Roll or Toast
and Jelly
Milk or Cocoa

50c



BEAR

Tomato Juice or Choice of Soup
Hot Turkey Sandwich
Whipped Potatoes
Ice Cream or Jello
Bread & Butter Milk or Cocoa

90c



ZEBRA

Fruit Cup or Choice of Soup
Bacon, Tomato and Lettuce Sandwich
Orange Sherbet or Pudding
Milk or Cocoa

65c

PLEASE ORDER BY PICTURE



ELEPHANT

Apple Juice or Choice of Soup
Northern Hamburger DeLuxe
Pickles, Olives, Tomato
French Fried Potatoes
Raspberry Sherbet or Chilled Fruit
Milk or Cocoa

75c



LION

Tomato Juice or Choice of Soup
Roast Tom Turkey, Dressing, Cranberry Sauce
Potatoes Vegetables
Creme de Menthe Sundae
Bread and Butter Milk or Cocoa

1.35



SEAL

½ Grapefruit or Choice of Soup
Grilled Cubed Steak, Mushroom Sauce
Potatoes Vegetables
Ice Cream or Baked Apple
Bread and Butter Milk or Cocoa

1.35

Northern Hotel, Billings, Montana

SEPTEMBER 12, 1959

- The Northern Hotel opens the Golden Belle restaurant
- Lester Carter and his innkeeper spend \$70,000 to \$80,000 remodeling the restaurant
 - Designer Ross Cox, Western Hotels
 - Burgundy colored walls
 - Ken Ralston paintings



GOLDEN BELLE



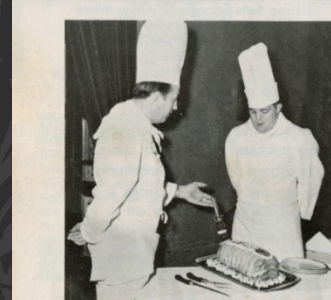
FRONT!



FRONT! goes to the Northern • page 9



Bartender Benny Stoelting and cocktail waitress June Nelson seem to be enjoying themselves. The Gay Nineties costumes blend in with the Golden Belle decor.



Two of the major reasons for the distinguished food served in the Golden Belle Restaurant: Chef Al Bohley and pantry chef Mike Di Lulo.

Assistant manager Ed Parks of the Golden Belle chats with guests.

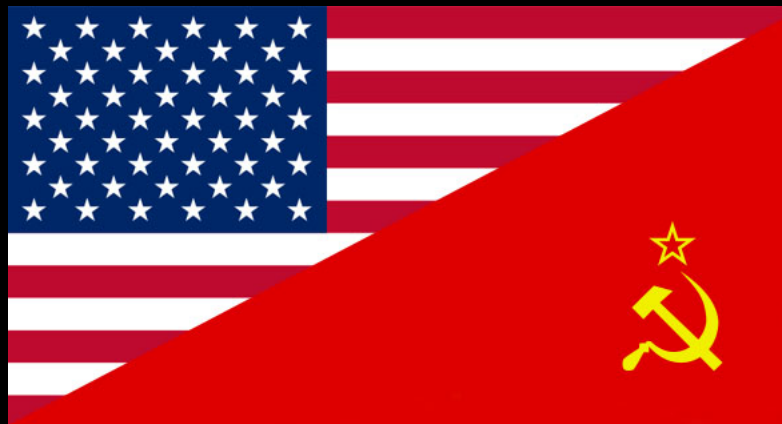


Attractive desk clerks Erna Parker, left, and Betty Kinnick, along with bellman Glen Stark, weather give their VSP Service smiles a workout.



GOLDEN BELLE PROMOTION

“The uncollected people of Montana send to the collectivized peasants of the Union of the Soviet SOCIAL SOCIALIST REPUBLICS and suggest that there is NO MORE LOGICAL PLACE to hold a frank exchange of views and heart-to-heart talks in a SUMMIT MEETING than the GOLDEN BELLE RESTAURANT AND BAR WHICH IS NO OPEN FOR MEETINGS, TRYSTS, AND OTHER CONVIVIALITIES.”



MONUMENT TO THE CAPITALISTIC SYSTEM

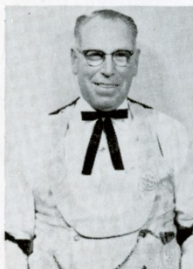


“Is it absolutely required that Shish Kebab be served in HONOR GUEST when one gathers for a celebration at the Golden Belle?

“While you and your friends sit there smiling like visiting royalty, the Shish Kebab entourage led by J. Arthur White, sweeps into view. The gong sounds, the Northern lights dim, and the ritual has begun.”

**GOLDEN
BELLE**

**V.S.P.
SERVICE**



RED



BEN



SWEDE



JOE



WADDY



Mixed In The Saloon

Cocktails

Martini
Manhattan
Bronx
Side Car
Bacardi
Daiquiri
Between the Sheets
Rob Roy
Jack Rose
El Presidente
Old Fashion
Champagne Cocktail
Gibson
Gimlet
Dubonnet
Orange Blossom
Perfect
Stinger
Alexander
Pink Squirrel
Earthquake

Brandy & Cordials

Hennessey 3 Star
Martells
Courvoisier
Grand Marinier
Metaxa
Creme de Almond
Benedictine
Cherry Heering
Cointreau
Creme de Cacao
Creme de Menthe
Creme de Cassis
Drambuie
Kahlua
Chartreuse
Irish Mist
Isolabella
Liquor Galliano
Tia Maria
Stregga
Aquavit

Selections From The Wine Cellar

WHITE WINES

Liebfraumilch
Liebfraumilch ½ Bottle
Niersteiner Riesling
Niersteiner Riesling ½ Bottle
B & G Sauterne
B & G Sauterne ½ Bottle
B & G Prince Blanc
B & G Prince Blanc ½ Bottle
Wente Grey Riesling
Wente Grey Riesling ½ Bottle
Chas Krug Traminer
Chas Krug Traminer ½ Bottle

RED WINES

B & G Prince Noir
B & G Prince Noir ½ Bottle
Louis Martini Cabernet
Louis Martini Pinot Noir

ROSE WINES

Vin Nectarose
Vin Nectarose ½ Bottle
Grenache Rose
Grenache Rose ½ Bottle

SPARKLING ROSE WINE

Lancers
Lancers ½ Bottle
Remy Pannier (Pink Champagne)

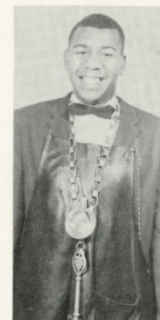
CHAMPAGNES

Cooks Imperial
Moet et Chandon
Mumm's Extra Dry
Mumm's ½ Bottle

SPARKLING BURGUNDY

Paul Garrett
Paul Garrett ½ Bottle

YOUR
WINE STEWARD

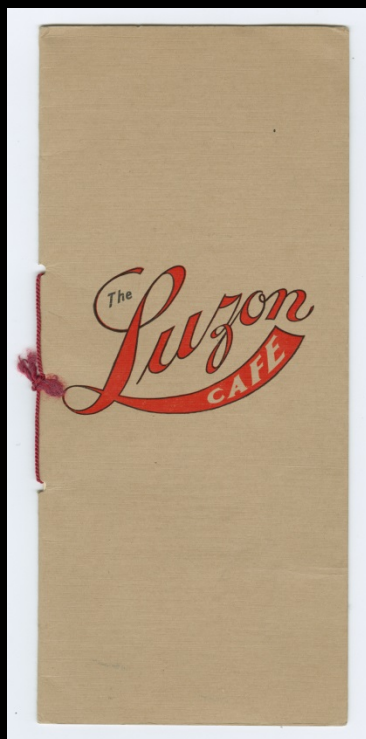


JIM BRITT

THE LUZON CAFE



THE LUZON CAFE 1900



Public Motor Company

Buick

Dealers in Motor Cars, Motor Trucks,
Automobile Accessories, Tires and
Gasoline. Anything you want for
any car, and if not in stock we will
get it at the Eastern price. You
save time, postage and express.

Garage and Office | **AUTOSALE**
512 North 27th St. | 2711 Second Ave. North

BILLINGS, MONTANA



Strong, Progressive, Courteous.
Unexcelled, Up-to-Date
Service

Officers:

A. H. MARBLE, President
CHAS. O'DONNELL, Vice-Pres.
B. S. LANGWORTHY, Cashier
A. B. RENWICK, Asst. Cashier
J. T. M. CONNOR, Auditor

Directors:

Chas. O'Donnell
L. H. Fenske
A. H. Arnett
Thos. McGill
Rudolph Melt
Frank H. Connor
A. H. Marble
B. S. Langworthy

27th Street and Montana Avenue

Some haee meat and canna eat.
And some wad eat who want it,
But we ha meat and we can eat.
So let the Lord be thankit.

Steaks, Chops, Etc.

All Our Beef is from
Omaha Packers and
Arrives Daily.

Small Sirloin	.35
Sirloin	.45
Top Sirloin	.60
T-Bone	.75
Whole Tenderloin	.75
Half Tenderloin	.45
Porterhouse for one	.90
Double Porterhouse (50 minutes)	2.00
Lamb Chops (3)	.50
Lamb Chops, Breaded	.60
Mutton Chops	.40
Mutton Chops, Breaded	.60
English Mutton Chops	.60
Pork Chops (3)	.40
Pork Chops, Breaded	.50
Pork Tenderloin	.50
Veal Cutlets, Breaded	.50
Veal Chops, Hunter Style	.50
Calf's Liver and Bacon	.40
Calf's Liver and Onions	.40
Broiled Kidneys and Bacon	.40
Ham and Eggs	.30
Extra Thick Cut of Ham and Ranch Eggs	.50
Bacon and Eggs	.30
Fried Bacon	.30
Fried Ham	.30
Bacon and Fried Apples	.40
Country Sausage and Fried Apples	.45
Country Sausage	.35
Hamburger Steak	.30
Salisbury Steak	.30
Brains, Fried Plain	.40
Brains, Scrambled with Eggs	.40
Sweetbreads, Fried Plain	.50
Chicken Livers, Rasher of Bacon	.60
Chipped Beef in Cream	.40
Chipped Beef with Scrambled Eggs	.40
Chicken Hash	.50
Imported Frankfurters and Potato Salad	.50
Half Spring Chicken, Broiled or Fried	.60
Whole Spring Chicken, Broiled or Fried	1.20
Half Spring Chicken, a la Maryland	.75
Half Spring Chicken, Country Style	.75
Broiled Homer Squirrel	.60
Devonshire Sausage	.40
Salt Pork and Fried Apples	.40
Welsh Rarebit	.40
Golden Buck	.50
Jones Sausage	.50
Spaghetti Italienne	.50
Baked Macaroni, au Gratin	.50

All Meat Orders Include Potatoes
Steamboats, Mashed or Baked
Two Eggs, Any Style, with Meat Orders, 10c Extra

Steaks
Chops
Etc.

Sandwiches
Salads
Cold Meats

Oysters
Fish
Sea Foods
(OVER)
Fresh Fruits
Preserved
Fruits

Burbank, Stenography, 329 Stapleton Bldg.

THE LUZON CAFE

August 10, 1913

8-10-13

-DINNER MENU-	
-SERVED FROM 11:30 A.M. TILL OUT-	
SOUP--Purée of Chicken Giblets-----	10¢
-RELISHES-	
Sliced Tomatoes-----	25¢
Sliced Cucumbers-----	25¢
Dressed Lettuce-----	25¢
-FISH-	
Boiled Salt Mackerel, Boiled Potatoes-----	50¢
Fried Halibut Steak, Maitre D' Hotel-----	40¢
Grilled Lake Trout, Butter Sauce-----	50¢
-READY TO SERVE-	
Boiled Ox Tongue, Spanish-----	40¢
Fricassee of Chicken, Green Peas-----	50¢
Braised Sirloin of Beef with Noodles-----	40¢
Pork Tenderloin Saute, Mushrooms-----	50¢
HOT ROAST BEEF SANDWICH WITH COFFEE-----	25¢
-TO ORDER-	
1/2 Spring Chicken on Toast, Cream Gravy-----	35¢
Chipped Beef Scrambled with Ranch Eggs-----	40¢
Grilled Mutton Chops, Rasher of Bacon-----	50¢
Calf's Liver Saute, Plain-----	35¢
Corn Beef Hash, Poached Egg-----	40¢
Home-Made Sausage, Country Gravy-----	40¢
Veal Chops, Hunter's Style-----	50¢
Van Camp's Pork & Beans-----	35¢
Sirloin Steak, A La Colonial-----	30¢
Cheese Omelet-----	50¢
-ROASTS-	
Roast Leg of Fresh Pork, Brown Gravy-----	40¢
Roast Prime Ribs of Beef Au Jus-----	40¢
EXTRA CUT-----	50¢
-VEGETABLES-	
Mashed or Steamed Potatoes-----	10¢
Asparagus en Cream-----	20¢
Corn on the Cob-----	10¢
-DESSERTS-	
Iced Watermelon-----	20¢
1/2 Iced Cantaloupe-----	15¢
Raspberries & Cream-----	25¢
Apple Pie A La Mode-----	20¢
Chocolate or Cocoanut Cake Per Cut-----	10¢
Lemon, Pumpkin, Custard, Apple & Raisin Pies-----	10¢
ICE CREAM AND CAKE-----	15¢
Free with Dinner Orders from 11:30 A.M. to 5:00 P.M.	

Good Morning!

LUZON CAFE

Breakfast



FRESH FRUITS IN SEASON

Apple Sauce	10	Florida Grapefruit, half	15	Sliced Peaches (canned)	15
Apple Sauce with Cream	15	Orange, whole	10	Stewed Prunes	10
Baked Apple with Cream	20	Orange, sliced	15	Stewed Prunes, Cream	15
Apple Dumpling	20	Orange Juice in Glass	20	Sliced Pineapple	15
Sliced Bananas, Cream	20	Half Cantaloupe	15	Preserved Figs, Cream	30
Florida Grapefruit, whole	30			Delicious California Figs	20

PRESERVES

Peach	15	Marmalade	25	Strawberry	15
Apricot	15	Apple or Grape Jelly	15	Raspberry	15
Pineapple	15	Figs	20	Loganberry	15
Cherry	15			Blackberry	15

CEREALS

Oatmeal with Cream	15	Shredded Wheat, Cream	15	Grapenuts with Cream	15
Cream of Wheat, Cream	15	Force with Cream	15	Boiled Rice with Cream	15
Cornflakes with Cream	15	Kellogg's Krumbles with Cream	15	Cornmeal Mush, Cream	15
Puffed Rice with Cream	15			Extra Pitcher of Cream	05

CAKES AND TOAST

Cakes or Waffles, Stripped with Ham, Bacon or Sausage, 25c					
Wheat Cakes and Syrup	15	Hot Cream Waffles and Syrup	15	Dry Toast	10
Buckwheat Cakes, Syrup	20	Cream Toast	30	Milk Toast	20
Corn Cakes and Syrup	15			French Toast	30
French Pan Cakes	35			Boston Cream Toast	30

Side Order of Ham, Bacon or Sausage, 20c

EGGS AND OMELETTES

Eggs, Boiled (2)	25	Eggs, Poached Vienna (2)	60	Jelly Omelette	50
Shirred (2)	30	Poached on Toast	35	Spanish Omelette	50
Scrambled (2)	25	Fried (2)	25	Parsley Omelette	50
Scrambled with Bacon	50	Fried with Ham or Bacon	50	Oyster Omelette	60
Scrambled with Chipped Beef	50	Fried in Butter, extra	05	Tomato Omelette	50
Poached Plain (2)	25	Plain Omelette	40	Bacon or Ham Omelette	50
		Cheese Omelette	50	Green Pepper Omelette	50

FISH

Fried Perch	50	Whitefish	55	Halibut Steak	50
Pike	60	Black Bass	55	Boiled Salt Mackerel	55
Lake Trout	60	Salmon Cutlets	50	Finnan Haddie	60

DIVERSES

Chipped Beef in Cream	50	Fried Apples and Bacon	50	Luzon Home-made Sausage	50
Fried Ham or Bacon	50	Cornmeal Mush, Bacon	45	Brookfield Sausage	60
		Broiled Sweetbreads	60		

STEAKS, CHOPS AND POULTRY

Sirloin Steak	90	T-Bone Steak	1.25	Pork Tenderloin	65
Half Tenderloin	90	Lamb Chops	75	Veal Cutlets	50
Small Steak	50	Pork Chops	60	Veal Cutlets, Breaded	60
Milkfed Half Spring Chicken, Broiled or Fried					

POTATOES

French Fried	10	Shoestring	10	Cottage Fried	20
Fried	10	Lyonnaise	15	Au Gratin	25
Hashed Brown	10			Au Gratin O'Brien	25

BEVERAGES

Luzon Special Blend		English Breakfast Tea,		Bottle Fresh Cream	20
Coffee	05	Per Pot	10	Bottle Fresh Milk	05
Per Pot	10	Chocolate or Cocoa	10	Glass Half and Half	15
Green Tea, Pot	10			Coffee, Milk, with Order	05

Extra Service Charged on Single Order Served Two Persons

We Thank You

BILLINGS TIMES PRINT

All Prices Listed Hereon Are at or Below Our Ceiling Prices as of April 4 to 10, 1943

THE LUZON CAFE

April 4 to 10, 1943

CHOP SUEY

Pork Chop Suey.....	55	Green Pepper Chop Suey.....	65
Beef or Veal Chop Suey.....	60	Lobster or Shrimp Chop Suey.....	95
Chicken Chop Suey.....	85		

EGG FOO YOUNG

Egg Foo Young with Rice.....	50	Chicken Egg Foo Young.....	80
Lobster or Crab Egg Foo Young.....	90		

NOODLES

Plain Noodles without Meat.....	30	Pork Wor-mein.....	55
Pork Noodles.....	40	Chicken Wor-mein.....	80
Extra fine Chicken Noodles.....	55		

EXTRA SIDE DISHES

Chinese Broiled Pork, per dish.....	35	Sesame Seed, per dish.....	10
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CHOW MEIN OR FRIED NOODLES

Pork Chow Mein.....	60	Chicken Chow Mein.....	90
Green Pepper Chow Mein.....	70	St. Louis Specials.....	60

CHOW FAN OR FRIED RICE

Pork Fried Rice.....	45	Chicken Fried Rice.....	75
Bacon or Ham Fried Rice.....	50	Steak Rice.....	50
Bowl of Rice.....	15		

PRICE FOR SMALL ORDERS OF ABOVE

Small Pork Chop Suey.....	45	Small Pork Wor-mein.....	45
Small Beef or Veal Chop Suey.....	50	Small Chicken Wor-mein.....	70
Small Chicken Chop Suey.....	70	Small St. Louis Special.....	50
Small Egg Foo Young with Rice.....	40	Small Pork Chow Mein.....	50
Small Chicken Egg Foo Young.....		Small Chicken Chow Mein.....	80
with Rice.....	70	Small Pork Fried Rice.....	35
Small Pork Noodles.....	35	Small Bacon or Ham Fried Rice.....	40
Small Chicken Noodles.....	50	Small Chicken Fried Rice.....	65

NO HALF PORTION SERVED ABOVE ORDERS

SINGLE ORDER SERVED TWO PERSONS 15c EXTRA

VEGETABLES

Radishes.....	20	Sliced Cucumber.....	20
Green Onions.....	20	Celery.....	25
Sliced Tomatoes.....	20	Head Lettuce.....	20

+ OPEN DAY AND NIGHT +

St. Louis Cafe

Meal Tickets, \$5.25 for \$5.00

BILLINGS, MONTANA

2507 Montana Avenue — Telephones 6058 and 4288

Breakfast From
5 a.m. to 11 a.m.

Specials for Breakfast Only

Side Order Sausage,
15c

Side Order 2 Eggs,
15c

Please Order by
Number

No. 1-25c

Oatmeal and Cream
Toast, Coffee

No. 2-35c

Mutton Chops
Potatoes
Wheat Cakes or Toast
Coffee

No. 3-30c

2 Fried or Boiled
Eggs,
Potatoes, Toast
Coffee

No. 4-35c

Pork Sausage
Potatoes
Wheat Cakes, Coffee

No. 5-35c

Beef Hash with
Toast, Coffee

Hot Cakes and Coffee 20c

Two Eggs with Meat Orders 15c Extra

Short Orders Served at All Hours

MEATS

Bread, Butter and Potatoes included with all Meat, Egg
and Fish Orders—Two Hot Cakes will be
Charged 5c Extra with Order

Plain Steak.....	45	Chicken Fried Steak.....	50
Beef Hash.....	35	Half Cut Tenderloin Steak.....	55
Fried Kidney.....	30	Rib Steak.....	60
Weiner Wurst.....	35	Small Sirloin Steak.....	65
Hamburger Steak.....	35	Short Cut Steak.....	65
Pork Sausage.....	35	Pork Steak.....	55
Mutton Chops.....	35	Veal Chops.....	50
Pork and Beans.....	35	Veal Steak.....	55
Beef Liver with Bacon.....	35	Chipped Beef in Cream.....	50
Beef Liver with Onions.....	35	Veal Chops, Breaded.....	60
Fried Ham or Bacon.....	45	T-Bone Steak.....	90
Assorted Cold Meats, Potato Salad.....	50	Club Steak.....	75
Plain Veal Cutlets.....	45	Porterhouse Steak.....	90
Veal Cutlets, Breaded.....	50	Tenderloin Steak.....	90
Pork Chops.....	50	Half Spring Chicken on Toast.....	85
Brains, Fried, Plain or Breaded.....	40	Cold Ham, Potato Salad.....	50
Brains, Scrambled with Eggs.....	40		

EGGS AND OMELETS

Ham and Eggs.....	50	2 Poached Eggs, Vienna.....	50
Bacon and Eggs.....	50	Onion Omelet.....	45
2 Fried Eggs.....	30	Ham Omelet.....	50
2 Boiled Eggs.....	30	Spanish Omelet.....	50
2 Scrambled Eggs.....	30	Jelly Omelet.....	45
3 Plain Omelet.....	35	Oyster Omelet.....	60
2 Shirred Eggs.....	35	Chicken Omelet.....	60
2 Poached Eggs on Toast.....	35	Cheese Omelet.....	50

SOUP

Chicken Noodle.....	30	Mock Turtle, Thick.....	30
Cream Tomato.....	30	Ox Tail.....	30
Chicken.....	30	Clam Chowder.....	30
Beef.....	30	Cove Oyster Stew.....	45
Vegetable, Thick.....	30	Chili Con Carne.....	25

Drinks Extra

SANDWICHES

Egg Sandwich.....	15	Steak.....	20
Hamburger.....	15	Ham and Egg.....	25
Cheese.....	15	Minced Ham, Egg.....	25
Cold Beef.....	15	Club House.....	60
Hot Beef or Pork.....	25	Bacon and Tomato.....	25
Cold Ham.....	15	Denver.....	25
Fried Ham.....	20	Chicken.....	35
Pork Chops.....	20	Sardines.....	35
Cold Pork.....	15	Chicken Salad Sandwich.....	35
Cheeseburger.....	25		

Sandwiches on Toast 5c Extra

Drinks Extra

SALADS

Shrimp Salad.....	60	Crab Meat Salad.....	75
Chicken Salad.....	60	Lettuce with Mayonnaise.....	25
Salmon Salad.....	60	Potato Salad.....	15
Lobster Salad.....	75	Fruit Salad.....	40
Combination.....	45		

Waffles and Coffee 20c

Orders Once Given Will Not Be Changed

POTATOES

French Fried.....	15	Julienne.....	15
Shoestring.....	15	Hashed Brown.....	10
Saratoga Chips.....	15	Mashed.....	15
American Fried.....	10	Cream Minced.....	15
Lyonnaise.....	10	Cottage Fried.....	15
Minced.....	10	Au Gratin.....	30

OYSTERS

In Season

½ dozen raw.....	40
½ dozen milk stew.....	45
½ dozen cream stew.....	55
½ dozen pan roast.....	50
½ dozen fried.....	60

FRESH FISH IN SEASON

Fresh Salmon.....	40	Fresh Smelts.....	35
Fresh Halibut.....	40		

GRAVIES, SAUCES, ETC.

Spanish Sauce.....	15	Country Gravy.....	15
Sugar Corn.....	15	Cream Gravy.....	15
June Peas.....	15	Fried Onions.....	10
Brown Gravy.....	10	Tomato Sauce.....	15

MISCELLANEOUS

Bran Flakes with Cream.....	15	American Spaghetti.....	30
Corn Flakes with Cream.....	15	French Toast.....	35
Dry, Buttered or Dipped Toast.....	10	Fried Bacon and Apples.....	35
Cinnamon Toast.....	15	Mayonnaise.....	10
Mixed Cakes.....	10	Sardines, 1 can.....	45
Grapenuts with Cream.....	15	Lobster, 1 can.....	60
Oatmeal Mush with Cream.....	15	Salmon, 1 can.....	60
Bread and Milk.....	15	Shrimps, 1 can.....	60
Puffed Wheat and Cream.....	15	Crab, 1 can.....	60
Puffed Rice and Cream.....	15	Tomatoes, bowl.....	15
Shredded Wheat Biscuits.....	15	Cold Slaw.....	10
Milk Toast.....	15	Asparagus on Toast.....	50
Cream of Wheat and Cream.....	20	Queen Olives.....	15
Pie and Coffee.....	15	Sweet Pickles.....	10
Boston Cream Toast.....	35	Dill Pickles.....	10
Cereals with Cream.....	15	Fried Sweet Potato and Bacon.....	35

FRUITS

Canned Grape Fruit.....	15	Stewed Raisins.....	10
½ Grapefruit.....	15	Apple Sauce.....	10
Sliced Orange.....	15	Can Peaches.....	15
Stewed Prunes.....	10	Can Fruit Cocktail.....	25

DRINKS

Cup of Coffee.....	05	Pot of Tea.....	10
Glass of Milk.....	05	Cup of Chocolate.....	10
Glass of Cream.....	20	Cup of Cocoa.....	10
Glass of Buttermilk.....	05	Pineapple Juice.....	15
Grapefruit Juice.....	15	Orange Juice.....	15
Tomato Juice.....	15	Fresh Orange Juice.....	25
Glass of Half and Half.....	15		

Not Responsible for Anything Left in This Cafe

Breakfast from
5 a.m. to 11 a.m.

Specials for Breakfast Only

Side Order Fried
Ham, 20c

Side Order Bacon
20c

Please Order by
Number

No. 6-35c

Hamburger Steak
Potatoes
Wheat Cake or Toast
Coffee

No. 7-25c

Tomato or Orange
Juice
Toast and Coffee

No. 8-45c

Bacon and One Egg
Potatoes
Toast or Wheat Cakes
Coffee

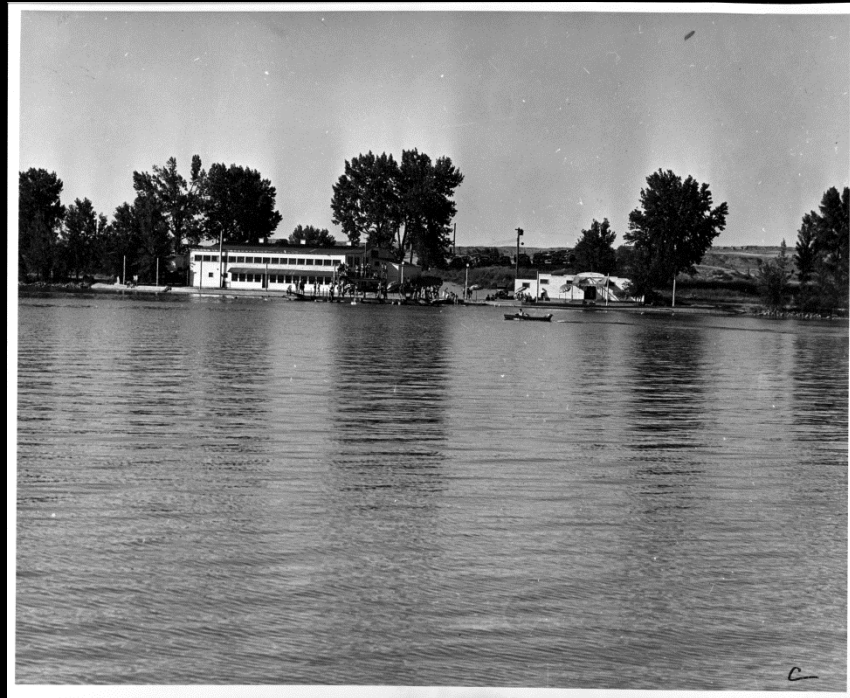
No. 9-45c

Ham and One Egg
Potatoes
Toast or Wheat Cakes
Coffee

No. 10-50c

Pork Chop
Potatoes
Wheat Cake or Toast
Coffee

THE ELMO CLUB





HEIGHT OF SIGN 48 feet 2 inches
BOB PORTER (below sign) 6 feet 2 inches tall

See the Moving Sign

Bob Porter, Prop.

6-Ft. 2 In. Tall

(Shown Below Sign)

Elmo Club

Billings, Montana

*Famous for
Fine Foods*

Best . . .

**IN NITE CLUB
ENTERTAINMENT**

THE ELMO CLUB



We Specialize in . . .
BANQUETS AND PRIVATE PARTIES
 . . . and will do everything in our
 power to show your guests an
 enjoyable evening!

Italian Dinners

Meat Balls & Spaghetti	\$2.00
Mushrooms & Spaghetti	\$2.00
Raviolas & Spaghetti	\$2.00
Italian Chicken with Raviolas & Spaghetti	\$2.50

Chinese Dishes

We are particularly proud of our Chinese
 Cuisine . . . the reason will be obvious once
 you have tried it.

Sweet and Sour Ribs with Steamed Rice	\$2.50
Shrimp, Chinese Style	\$3.00
Steak Rice, a la Louie	\$2.50
Pork, Fried Rice with Mushrooms	\$2.75

All Entrees on This
 Menu May Be Ordered

A LA CARTE

at 50c Less Than
 Complete Dinner

This Includes
POTATOES ROLLS
BEVERAGE

TRY ONE OF OUR INDIVIDUAL WINES TO START YOUR DINNER RIGHT

Elmo Supper Club Entrees

OUR MEAT Is All Choice Deluxe, Cut and Prepared Right Here at the Club by Our
 Own Experts. Feel Free to Inspect Our Kitchen and Butcher Shop at Any Time.

All Steaks and Chops Will Be Charcoal Broiled Upon Request
 Choice of Oil and Vinegar, Elmo Club Dressing, French Dressing or Roquefort Dressing

COMPLETE DINNERS

CHATEAUBRIAND Prepared for Two—with Sauce Bercieu **\$9.00**
 Choice Tenderloin Strip, Broiled and Planked, European Style

PORTER'S SPECIAL TWIN STEAK Spiked with Bob's Special Sauce **\$7.00**

LAMB RACK COMPLETE DINNER FOR TWO **\$7.00**
 Broiled and Planked, with Mint Sauce All Steaks on Sizzlers

FULL CUT SIRLOIN STEAK FOR TWO **\$6.75**

Kuda Steak Marinated in Wine **\$5.00** **Choice Top Sirloin** **\$3.50**

Corn Fed T-Bone 32 Oz., Natural Sauce **\$5.50** **Spring Lamb Chops** Mint Jelly **\$3.00**

Filet Mignon Smothered in Mushrooms **\$4.50** **Roast Prime Ribs** Au Jus **\$3.00**

Marinated Steak With Wine Sauce **\$4.00** **Elmo Club Steak** Mushroom Sauce **\$2.75**

Full Cut Tenderloin Bercieu Sauce **\$4.00** **Chopped Tenderloin Steak** **\$2.50**

New York Cut Sirloin Natural Bone in **\$3.75**
 16 oz. Mushroom Sauce

GRILLED LITTLE PIG CHOPS WITH SPICED APPLE **\$2.50**

HAM STEAK, PINEAPPLE GLACE, HONEY BUTTER **\$2.50**

BREADED PORK TENDERLOIN, SPICED PEAR **\$2.00**

BARBECUED RIBS **\$2.50**

All Our Chicken Is PAN
 FRIED IN BUTTER . . . Our
 Chickens FRESH DAILY . . .
 Absolutely NOT Frozen.

**PAN FRIED
 CHICKEN** **\$2.75**

HOT BISCUITS AND HONEY

ROCK CORNISH GAME HEN **\$3.50**

CHICKEN A LA KIEV Boneless Breast of Chicken Garnished
 With Half of Peach and Sour Cream **\$3.00**

CHICKEN IN BASKET **\$1.75**

TENDERLOIN STEAK SANDWICH **\$2.00**

SEAFOODS

LOBSTER THERMIDOR OR NEWBERG **\$3.25**

LOUISIANA FROG LEGS, with Tartar Sauce and Drawn Butter **\$3.25**

BROILED AFRICAN LOBSTER TAILS, Drawn Butter **\$3.50**

OCEAN SPRAY SHRIMP, Shredded Lettuce, Tartar or Cocktail Sauce **\$2.50**

FRESH WEST COAST CRACKED CRAB, Mayonnaise **\$2.50**

PORTER'S FAMOUS CRAB LOUIE **\$2.50**

FRESH RAINBOW TROUT, Rasher or Bacon **\$2.50**

DEEP SEA SCALLOPS, Cole Slaw and Tartar Sauce **\$2.00**

TAX NOT INCLUDED

A la Carte

Large Assorted Relish Tray **\$4.00**

RELISHES

Stuffed Celery—Glaze	\$.75
Green Olives—Glaze	.85
Rose Radishes—Glaze	.50
Italian Pepperonis	.50
Heart of Pascal Celery—Glaze	.50
Young Green Onions—Glaze	.50
Ripe Olives—Glaze	.50
Carrot Sticks—Glaze	.50

CHEESE PLATE

Imp. Roquefort	.75
Dom. Roquefort	.50
Camembert	.50
Served With Ritz Crackers	

SPECIAL APPETIZERS

Hors d'Oeuvre Plate	1.50
Anchovy, au Roi	1.00
Pickled Shrimp de'Elmo	1.00
Pickled Marinated Herring	.75
Caviar Camapes	.75
Anchovy Camapes	.75
Marinated Artichokes	.85

SAUCES

Mushroom Sauce	.50
Sauce Bercieu	.75
Spanish	.50
Bob Special Sauce	.50

SALADS

Pineapple and Cottage	1.50
Cheese Salad	1.50
Lobster	1.25
Sea Food Salad	1.00
Crab	1.00
Shrimp	1.00
Tuna	.80
Asparagus Tips	.75
Lettuce and Tomato	.75
Grapefruit Salad	.85
Combination	.85
Heart of Lettuce	.50
Avocado Stuffed with Crabmeat	2.50

Imported Italian Antipasto **\$1.50**
 Flaming Shrimp Cocktail **\$1.00**

Appetizers and Cocktails

Large Fresh Jumbo Shrimp Cocktail	\$1.00
Lobster Meat Cocktail	1.00
Crabmeat Cocktail	.85
Blue Points Cocktail (in season)	.85
Shrimp Cocktail	.75
Oyster Cocktail	.75
Pineapple-Frappe	.65
Seafood Cocktail	.65
Tomato Juice-Frappe	.50
Grapefruit Supreme	.50



APPETIZERS



Steak Taquitos \$5.95

Steak trimmings, shallots, cilantro, pablano and chipotle chilies with red onions wrapped in a corn tortilla and served with salsa fresca and avocado relish.

Fresh Oysters on the Half Shell ... each \$1.50, half dozen \$7.95

Crab Cakes \$7.95

Served with a chipotle remoulade.

Shrimp Won Tons \$6.95

Shrimp, cream cheese and chives wrapped in a won ton skin, and served with Chinese hot mustard and sweet & sour.

Jumbo Buffalo Wings \$6.75

1 1/4 pounds of wings dipped in Cajun style hot sauce.

Calamari Steak Fries \$5.75

Deep fried calamari steak strips served with house cocktail sauce.

Spicy Steamer Clams \$8.95

With crushed red pepper, garlic, butter, white wine and cilantro.

Jumbo Shrimp Cocktail \$8.95

Chicken Quesadilla \$6.75

With fontina cheese, green chilies, avocado relish and salsa fresca.

Button Mushrooms \$5.50

Sautéed in garlic butter, sweet vermouth and lemon juice.

Deep Fried Mushrooms \$5.50

Served with Ranch dressing.

Billings' Best Homemade

Onion Rings \$3.75 half order, \$5.95 full order

Nachos \$7.95

Tri-color corn chips, black beans, pork green chili, Roma tomatoes, jalapeños, black olives, cheddar cheese and sour cream.

Castroville Artichoke \$5.50

Served with Basil Aioli.



Christmas and New Year's '99



Dessert-of-the-Month

The ultimate in elegant desserts delivered throughout the coming year

"The perfect gift for someone of discriminating taste"

3-Month Plan *\$49.95*
*German Cherry Almond Tart, Hazelnut Mocha Torte,
Chocolate Seduction*

6-Month Plan *\$99.95*
*Same as 3-Month Plan, plus Lemon Cheesecake,
Chocolate Rum Pecan Tart, Chocolate Strawberry Delight*

9-Month Plan *\$149.95*
*Same as 6-Month Plan, plus Black Forest Kirsch
Torte, Chocolate Amaretto Cheesecake, Lemon Curd Tart*

12-Month Plan *\$199.95*
*Same as 9-Month Plan, plus Chocolate Truffles-
1 pound gift box, Pina Colada Cheesecake,
Amaretto Chocolate Swirl*

Select the plan you wish to purchase and a certificate will be sent to the recipient announcing your gift. Months of delivery may be chosen by the recipient. Dessert-of-the-Month is truly a customized gift that continues bringing goodwill throughout the year!

*2906 Grand Avenue - Phone 656-2297
Hours: 10 a.m. - 6 p.m. Monday-Saturday*

Delivery in Billings area only.



BILLINGS FOOD

From Magic City to Montana's Trailhead,
Billings to this day will continue to be "singularly blessed
in the matter of restaurants and a good meal is always
obtainable at a fair price" as reported in the *Billings Herald*
on November 23, 1882.

Billings will continue to bring flavor and deliciousness for
years to come.