

Eli's

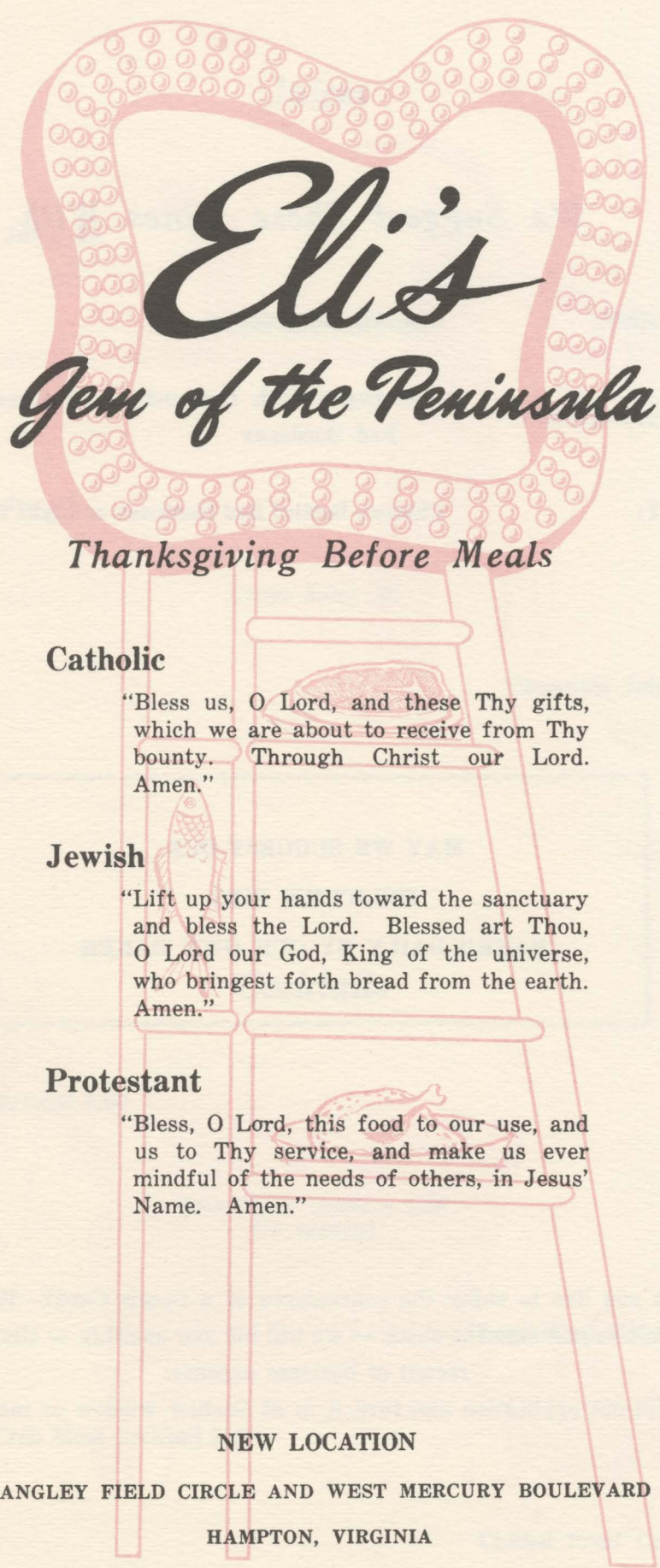
RESTAURANT



Gem of the Peninsula

Michelob.
DRAUGHT BEER

YOUR HOST, ELI MATER



Eli's *Gem of the Peninsula*

Thanksgiving Before Meals

Catholic

"Bless us, O Lord, and these Thy gifts, which we are about to receive from Thy bounty. Through Christ our Lord. Amen."

Jewish

"Lift up your hands toward the sanctuary and bless the Lord. Blessed art Thou, O Lord our God, King of the universe, who bringest forth bread from the earth. Amen."

Protestant

"Bless, O Lord, this food to our use, and us to Thy service, and make us ever mindful of the needs of others, in Jesus' Name. Amen."

NEW LOCATION

LANGLEY FIELD CIRCLE AND WEST MERCURY BOULEVARD

HAMPTON, VIRGINIA

We Suggest These Wines With

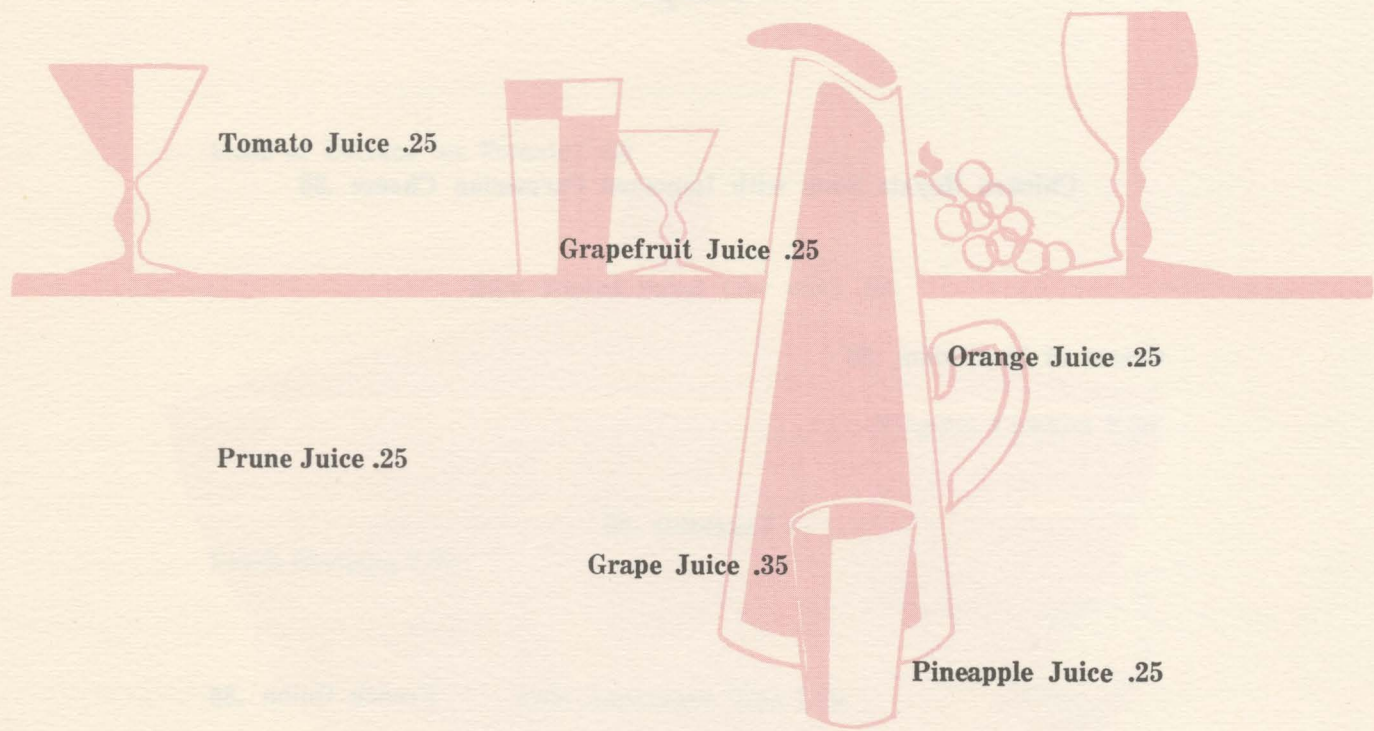
- CHICKEN:** Chamblis or Sauterne
- FISH:** Champagne Cold, Burgundy or Chateau Bottled
Red Bordeaux
- MEAT:** Chateau Bottled Red Bordeaux or Light Burgundy

MAY WE SUGGEST OUR
DELICIOUS PIES
BAKED DAILY BY OUR OWN BAKER

Would you like to enjoy the convenience of a Credit Card? Whenever you visit us just sign the check — we will bill you monthly — Gives you a record of business expense.

Just fill out application and turn it in at Cashier window or mail to us.

Juices



Tomato Juice .25

Grapefruit Juice .25

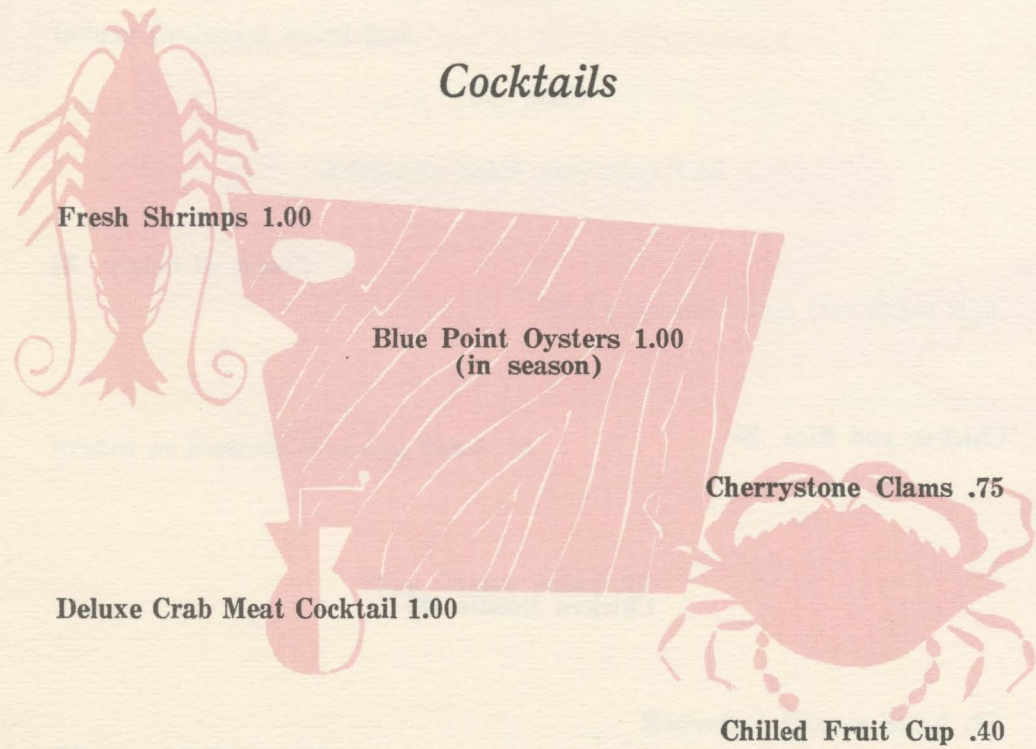
Orange Juice .25

Prune Juice .25

Grape Juice .35

Pineapple Juice .25

Cocktails



Fresh Shrimps 1.00

Blue Point Oysters 1.00
(in season)

Cherrystone Clams .75

Deluxe Crab Meat Cocktail 1.00

Chilled Fruit Cup .40

Soups

Chicken Royale Soup with Imported Parmesian Cheese .35

Cream of Mushroom .35

Vegetable .35

French Onion .35

Oysters 1.00

Clam .35

Cream of Celery .35

Chicken and Rice .35

Chicken Noodle .35

Cream of Tomato .35

Salads

Head of Lettuce (or Tomato) .50

Eli's Tossed Salad (for one) .50

Virginia Chicken 2.00

Fresh Shrimps 2.50

Cold Asparagus Tips 1.00

Potatoes and Eggs .50

Deluxe Crabmeat Salad 2.50

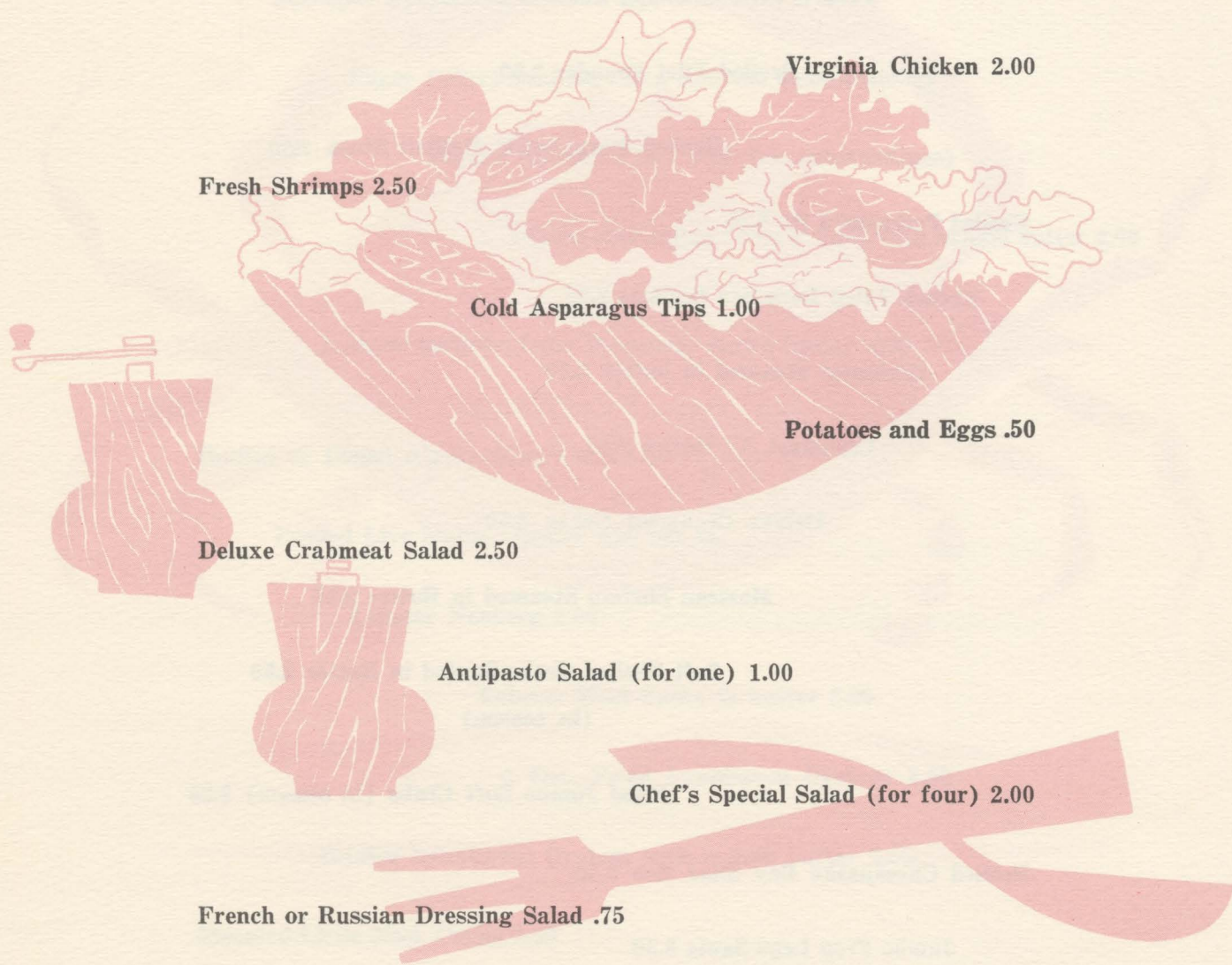
Antipasto Salad (for one) 1.00

Chef's Special Salad (for four) 2.00

French or Russian Dressing Salad .75

Blue Cheese Salad .75

Roquefort Cheese Salad .75



Seafoods

Enjoy Seafoods to the fullest with White Wines

Jumbo Baked Imperial Crab 2.25

Broiled Shrimp Imperial 3.50

French Fried Shrimps 2.00

Broiled Filet Founder 2.50

Broiled Nova Scotia Halibut Steak 2.50

Broiled Pompano 1 lb. 3.25

French Fried Deep Sea Scallops 2.50

Crabmeat steamed in butter 2.50

Crabmeat Au Gratin 2.50

Deluxe Crabmeat Cakes 2.50

Mexican Shrimp Steamed in Butter 2.50

Soft Shelled Crabs Sauted in Butter 2.50

(in season)

Fried Jumbo Soft Crabs (in season) 2.25

Broiled Chesapeake Bay Shad Roe 2.50

Jumbo Frog Legs Saute 3.50

Broiled Blue Fish (in season) 2.00

Broiled Ocean View Spots (in season) 2.00

Broiled Boston Mackerel (in season) 2.00

Seafoods

Broiled Red Snapper 3.00

Oysters Casino 2.50

Scalloped Lynnhaven Oysters 2.50

Super Deluxe Seafood Plate 3.00 (no substitutions)

Deluxe Seafood Plate 2.25 (no substitutions)

Broiled Australian Lobster Tails with melted butter 4.00

Lobster Dainties from Denmark, drawn butter 4.00

Broiled or Boiled Alaska King Crab 3.50

Broiled Live Maine Lobster 2.50 per lb.

Lobster Neuberg 3.00

~~Lobster Meat Saute in butter 3.00~~

~~1 Doz. Fried Lynnhaven Oysters 2.50~~

Broiled Lynnhaven Oysters with melted butter 2.50

Steamed Little Neck Clams 2.00

Oyster Stew 1.00 — with cream 1.50

Some of our dishes, particularly SEA FOODS, require special preparations and we request your kind indulgence.

Fowl

Chicken tastes more delicious with your Favorite Red or White Wine

Charcoal Broiled ½ Spring Chicken 2.50

Pan Fried ½ Spring Chicken 2.00

Half Chicken Country Style 2.00

Roast Young Turkey with dressing 2.00

Charcoal Broiled Tender Young Squab 1 lb. 3.50

Charcoal Broiled Rock Cornish Hen 1 lb. 3.00

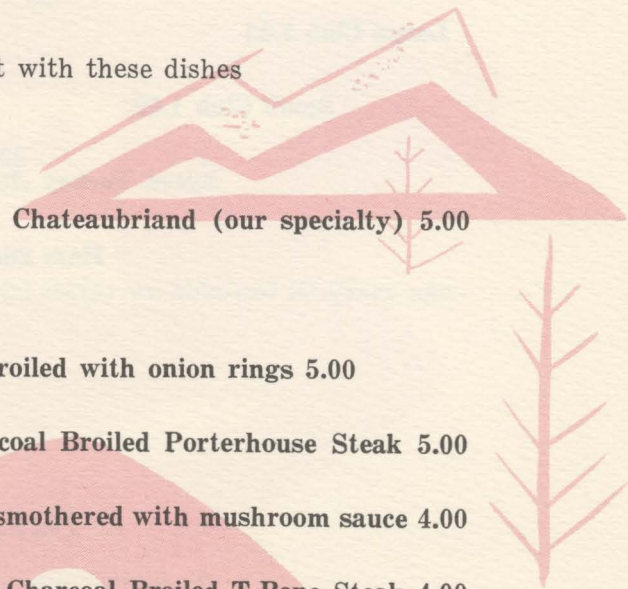
**Broiled or Roast Rock Cornish Hen (to order 2 hours) stuffed with
our special Dressing 3.00**

Roast Tender Long Island Duck stuffed (to order 3 hours for 4) 6.00

May we suggest a chilled bottle of imported or domestic champagne
with above.

Meats

Red Wines are Best with these dishes



Chateaubriand (our specialty) 5.00

U. S. Prime Sirloin Strip Charcoal Broiled with onion rings 5.00

U. S. Prime Charcoal Broiled Porterhouse Steak 5.00

Prime Charcoal Broiled Filet Mignon smothered with mushroom sauce 4.00

U. S. Prime Charcoal Broiled T-Bone Steak 4.00

Small U. S. Choice Charcoal Broiled Extra Cut Steak 2.50

Small Choice Filet Mignon smothered with mushroom sauce 2.50

Broiled Prime Lamb Chops (double cut) 3.50

Double Cut Broiled Lean Pork Chops with apple sauce 2.00

Sugar Cured Black Hawk Ham Steak, glazed pineapple 2.50

Genuine Calf Liver Saute in butter with sliced Bacon 2.50

Fresh Chicken Livers, Broiled or Saute 2.50

Shisk Kabab - Beef or Lamb 4.00

Roast Prime Ribs of Beef au Jus 4.00

Broiled Chopped Tenderloin Tips 2.00

Breaded Deluxe Veal Cutlet with tomato sauce 2.50

Broiled Milk Fed Veal Chops 3.00

Sandwiches

Large Club 1.25

Small Club 1.00

Sliced Turkey .75

Ham and Cheese .75

Deluxe Hamburger Broiled .75

(w/French Fried Potatoes)

Beverages

Coffee .10

Sweet Milk .15

Iced Coffee .10

Iced Tea .10

Hot Chocolate .20

Hot Tea .10

Strictly fresh coffee cream served with above beverages

Beer - Bottle or Draft

Michelob Draft Beer .25

Budweiser .40

Busch-Bavarian .40

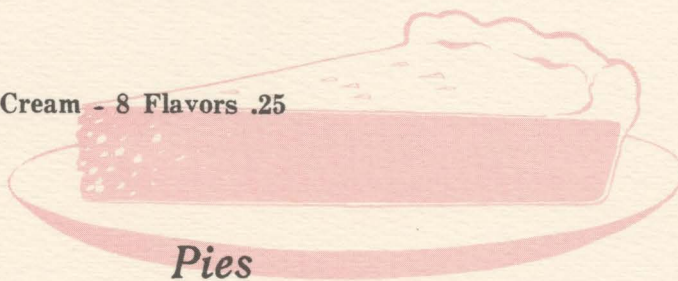
Miller High Life .40

Lowenbrau (Imported German) .60

Heineken (Imported Holland) .60

Desserts

Pierre's French Ice Cream - 8 Flavors .25



Pies

Made daily in own bakery from a special recipe we obtained 20 years ago.

Chocolate .25

Banana .25

Coconut Cream .25

Coconut Custard .25

Cherry .25

Blueberry .25

Lemon .25

Butter Pecan .40

We use skimmed milk in preparation of our pies,
hardly any butter fat.



Pierre's
French
ICE CREAM

We take pride in serving only the finest in food, selected especially for us, prepared skillfully according to traditional recipes and served for your enjoyment in the finest surroundings that can be fashioned by the human hand. It is a rare privilege to serve you in this distinctive and relaxed atmosphere and we hope that each dining occasion will be a never-to-be-forgotten experience.

Your host,

Eli Mater

**WE RESERVE THE RIGHT TO
REFUSE SERVICE TO ANYONE.
THE MANAGEMENT**

**We are not responsible for articles misplaced,
lost or stolen.**

