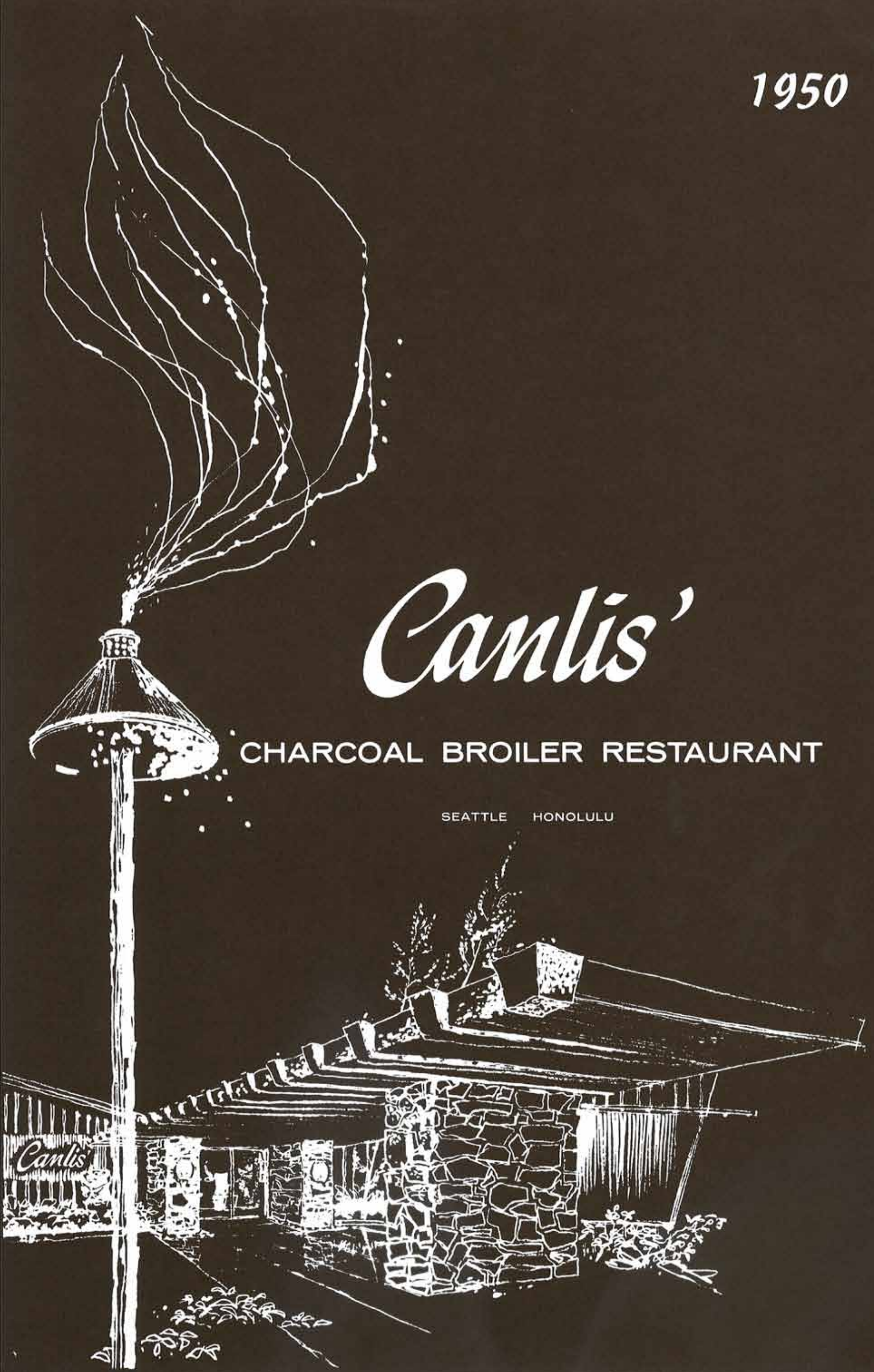


1950

# *Canlis'*

CHARCOAL BROILER RESTAURANT

SEATTLE HONOLULU



# MENU

## from our seafood bar

SERVED WITH OUR INCOMPARABLE SAUCE

FRESH PRAWN COCKTAIL . . . . .	1.00	LOBSTER COCKTAIL. . . . .	1.25
FRESH CRABLEG COCKTAIL. . . . .	1.00	MARINATED HERRING IN SOUR CREAM . . . . .	.75
FRESH OLYMPIA OYSTER COCKTAIL. . . . .	1.50	ICED TOMATO JUICE. . . . .	1.00
FRESH DUNGENESS CRAB LEGS. . . . .	1.50	SMOKED SALMON . . . . .	1.00

## special broiler soups

FRENCH ONION SOUP . . . . .60 STEAMED CLAMS BORDELAISE . . . . .60

**Canlis' Special Salad** . . . . . Two Persons 2.00

*With no apologies to Caesar we offer this: Mixed greens, tossed with croutons, minced bacon, grated fresh Parmesan cheese, blended with a dressing mixed before you of lemon juice, imported olive oil, coddled eggs, freshly ground pepper.*

**Broiler Salad Bowl** . . . . . Per Person .75

*No ordinary salad, sir! Crisp lettuce leaves, chicory, watercress, tomatoes, green peppers, cucumbers, and green onions - tossed right at your table, with our own dressing of pure olive oil, wine vinegar, herbs and spices.*

**Seafood Salad a la Louis** . . . . . 2.25

*Fresh Dungeness crab, lobster and shrimp, served on crisp lettuce with our special Louis dressing and garnished with chilled fresh vegetables.*

## from our charcoal broiler

**GROUND Filet of BEEFSTEAK, Mushrooms** . . . . . 2.50

*This epicurean patty of choice beef is ground from fine-grained meat, carefully selected from our choicest cuts ... simply seasoned and charcoal broiled to your order. A delight to the senses!*

**BROILED LAMB RIBS** . . . . . 2.50

*Tempting morsels of lamb — more meat than you can shake a stick at — broiled to a turn with the matchless broiler treatment of herbs and wine.*

**CALF'S LIVER, French Fried Onions** . . . . . 2.75

*A prime favorite in every gourmet center of the world — the tenderest, most nutritious cut of meat in the world (and easy on the calories ladies). Tempting, tasty calf's liver served under a blanket of succulent French fried onions.*

**SHISH KEBAB with Pilaff** . . . . . 3.25

*The Near East's contribution to broiled cookery—mouth watering morsels of selected spring lamb, marinated in wine and herbs of the Near East, gently broiled over charcoal on skewers. The wild tribesmen of the Levant used to slaughter the sheep, skewer the fresh-cut chunks on their swords and broil it over the campfire. That's how the idea originated!*

**FRESH HAWAIIAN MAHIMAHU** . . . . . 3.00

*Don't let the name perplex you. That's the Hawaiian name for one of the Island's greatest sport fish— the unquestioned seafood favorite of the gourmets. We charcoal broil them to your taste with a tantalizing butter sauce.*

**SALMON STEAK** . . . . . 2.75

*Volumes and volumes of words have been written down about salmon. You've had it a la this and a la that. All we can say is praise be to Allah for bringing this fish to us. We just charcoal broil it.*

**FRIED JUMBO SHRIMPS, Canlis** . . . . . 2.75

*Whopping big New Orleans fellows shipped especially to us ... Pan-fried in a tantalizing blend of butter, olive oil, wine and — you guess!*

**WHOLE BROILED LOBSTER** . . . . . 4.00

*Spectacular shellfish, these — steeped in wine, broiled and served with a hot butter sauce that will pique your curiosity as well as your appetite.*

**HALF SPRING CHICKEN, Wild Rice** . . . . . 2.75

*Half a partially boned chicken, broiled and basted with wines and herbs, served on a bed of wild rice.*

**FRENCH LAMB CHOPS (Double Thick)** . . . . . 3.50

*Short on glamour but long on appetite appeal. Broiled to your individual taste.*

**SIRLOIN STEAK (Mid-Western Beef)** . . . . . 3.85

*Among many men of the meat packing industry this is their favorite. A husky piece of meat, long on juices and flavor.*

**FILET MIGNON (Mid-Western Beef)** . . . . . 4.25

*No footnote needed to describe the Queen of red meats — except to say that this is the best procurable premium beef. Specify your wish — from raw-rare to well-done — and we'll time it to the minute. (Extra cuts on request.)*

**NEW YORK CUT STEAK (Mid-Western Beef)** . . . . . 4.25

*Traditionally a man's favorite cut. And we'll say of it the same things we said of the filet — no better beef can be bought and it's our job to broil it to the exact degree you wish. (Extra cuts on request.)*

**DOUBLE CUT NEW YORK CUT STEAK for two persons** . . . . . 9.50  
(Mid-Western Beef)

## to accompany your choice from the broiler

**GARGANTUAN BAKED IDAHO POTATO** .50

*Tubbed, scrubbed and oil-rubbed — served with gobs of butter, Parmesan cheese, green onions and minced bacon. Originated by us in Honolulu. Often copied but never equaled.*

**FRENCH FRIED ONIONS** .50 **FRENCH MUSHROOMS, sauté sec** .75 **FRESH GARDEN VEGETABLES** .50

## ...and finally

**FRESH FROZEN STRAWBERRIES OR PEACH PARFAIT** .60  
**VANILLA ICE CREAM** . . . . . .40

**HOT CHOCOLATE FUDGE PARFAIT** . . . . . .50  
**FRESH FROZEN HAWAIIAN PINEAPPLE PARFAIT** . . .75

**ROYAL HAWAIIAN SUPREME** . . . . . 1.25

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**CAMEMBERT** . . . . .60 **ROQUEFORT** . . . . .60 **LIEDERKRANZ** . . . . .60 **SWISS GRUYERE** . . . . .60

“IF YOU MUST PLAY  
DECIDE ON THREE THINGS  
AT THE START:  
THE RULES OF THE GAME,  
THE STAKES, AND THE  
QUITTING TIME.”  
— CHINESE PROVERB

**THE RULES:**

- Offer includes dinner for 2
- Not redeemable for cash
- Promotion expires after December 11, 2010
- Signed and numbered menu must be present at the dinner
- Reservations required - valid through December 11
- Tax, valet and 20% gratuity based upon 2010 menu prices will be added to the bill

CANLIS