

LIQUEURS AND DIGESTIFS

Grappa	\$ 16
Liqueurs	\$ 18
Grand Marnier	\$ 18
Cointreau	\$ 18
Baileys	
\$ 18	

COGNACS

Cognac VSOP	\$ 23
Cognac XO	\$ 29
Calvados	\$ 27

PORTS

Taylor LBV 1998	\$ 17
Delaforce 20 years Tawny	\$ 25
Fonseca Vintage 1997	
\$ 35	

SPECIALTY COFFEES

Irish Coffee	\$ 19
Mexican Coffee	\$ 19

THE
RAINBOW
ROOM
GRILL

BAR MENU

THE
RAINBOW
ROOM
GRILL

**DINNER AND COCK-
TAILS**
monday - sunday

THE
RAINBOW
ROOM

DINNER AND DANCING
friday - saturday

THE
RAINBOW
ROOM

**GRAND BRUNCH BUF-
FET**
sunday afternoons

SPECIAL HOUSE COCKTAILS

The Bellini	\$ 18
<i>Juice of White Peaches and Italian Prosecco Wine. Invented in 1948 by Giuseppe Cipriani (Harry's Bar, Venice).</i>	
Sweet Annie	\$ 19
<i>Sparkling Peach Nectar with Vodka or Gin, Wedge of Orange</i>	
Sweet Maggie	\$ 19
<i>Sparkling Peach Nectar with White Rum and Fresh Mint Leaves</i>	

CHAMPAGNES

Champagne, Veuve Clicquot	\$ 21
Champagne Cocktail	\$ 21
Kir Royale	\$ 23

MARTINIS

The Classic Martini	\$ 19
Cosmopolitan	\$ 19

COCKTAILS

Negroni	\$ 18
American	\$ 18
Whiskey Sour	\$ 18
Manhattan	\$ 19
Bourbon Old Fashioned	\$ 19
Rob Roy	\$ 19
Sidecar	\$ 19
Brandy Alexander	\$ 19
Daiquiri	\$ 19
Harvey Wallbanger	\$ 19
Planter's Punch	\$ 19
Harry's Bar Special Roger	\$ 19
Bloody Mary	\$ 20
Tom Collins	\$ 19

HOUSE WINES

Pinot Grigio	\$ 14
Merlot	\$ 14

PREMIUM WINES

Nozzole, Le Bruniche Chardonnay	\$ 19
Groth, Sauvignon Blanc	\$ 19
Lucente, Supertuscan	\$ 19
Silverado, Cabernet Sauvignon	\$ 19
Anterra, Chardonnay	\$ 19

SPECIAL PLATTERS

(For Two or More People)

The Prosciutto Tower	\$ 36
<i>Prosciutto, Melon, and Parmesan Chunks</i>	
The Seafood Sampler	\$ 45
<i>Jumbo Shrimp, Crab Claws, and Oysters Served on Ice</i>	
The Sandwich Selection	\$ 26
<i>Assorted Small Sandwiches</i>	
The Cheese and Grape Platter	\$ 27
<i>Selection of Italian Cheeses and Grapes with Honey</i>	
The Mignon Pastry Platter	\$ 23
<i>Select Miniature Pastries, Tarts, and Confections</i>	

SMALL SANDWICHES

Chicken and Lettuce	\$ 9
<i>Two Pieces</i>	
Shrimp	\$ 9
<i>Two Pieces</i>	
Egg and Anchovy	\$ 9
<i>Two Pieces</i>	

SANDWICHES

Sirloin Hamburger	\$ 27
<i>Served with Onions</i>	
Croque Monsieur	\$ 22
<i>Ham and Creamed Swiss Cheese Toasted Sandwich</i>	
Vegetarian Club Sandwich	\$ 24
<i>Grilled Vegetables, Goat Cheese, and Tomato</i>	
Club Sandwich	\$ 25
<i>Chicken, Tomato, Bacon, and Lettuce</i>	

DESSERTS

Apple Pie	\$ 12
Italian Cheesecake	\$ 12
Chocolate Cake	\$ 12
Fruit Tart	\$ 12
Lemon Meringue	\$ 12
Mocha Cake	\$ 12
Individual Tiramisu	\$ 12
Crepes a la Crème with Vanilla Ice Cream	\$ 15
Vanilla Meringue	\$ 12
Zabaglione Cake	\$ 12
Homemade Ice Creams and Sorbets	\$ 12