

WILSON'S ROOF GARDEN RESTAURANT SOUVENIR MENU



WILSON & CO. EXHIBIT BUILDING

• • •
On Northerly Island, in
the Heart of the Midway

A CENTURY OF PROGRESS
CHICAGO

WILSON'S ROOF GARDEN RESTAURANT SOUVENIR MENU



M E N U

To Facilitate Prompter Service Please Pay When Served

STEAK SANDWICH—55c

WILSON'S CERTIFIED SPECIAL STEAK SANDWICH ON TOAST—FRENCH
FRIED POTATOES—SLICED TOMATOES—SWEET PICKLE GARNISH

CERTIFIED STEAK DINNER—\$1.25

Served on Sizzling Platter

ICED TOMATO COCKTAIL OR FRESH FRUIT SUPREME

CERTIFIED SIRLOIN STEAK

COMBINATION SALAD (Choice of Dressing) FRENCH FRIED POTATOES HOT ROLLS AND CLEARBROOK BUTTER
CERTIFIED ICE CREAM, LAYER CAKE or PIE
COFFEE TEA (Hot or Cold) MILK BUTTERMILK

NO CHARGE FOR EXTRA CUP OF COFFEE



NOT RESPONSIBLE FOR PERSONAL PROPERTY

The Wilson label protects your table

FOUNTAIN

SUNDAES

Chocolate Marshmallow Nut25	Strawberry20
Chocolate Banana Royal25	Pineapple20
Banana Split25	Fruit Salad20
Chocolate15		

SODAS

Lemon15	Cherry15	Strawberry15
Chocolate15	Pineapple15	Vanilla .. .15	Root Beer .. .15

COLD DRINKS

Chocolate Malted Milk20	Canada Dry		Grape Juice10
Pineapple Milk Shake15	Ginger Ale (Split)15	Large Coca Cola10
Large Green River10	Iced Tea10	Root Beer10
		Pineapple Juice10		

FRESH FRUIT DRINKS

Fresh Fruit Lemonade15	Fresh Fruit Orangeade15	Fresh Fruit Limeade15
Fresh Squeezed Orange Juice15	Fresh Grapefruit Juice10		

Cold Buffets, Salads and Sandwiches Served on Terrace



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For your information . . .

WHEN you dine at Wilson's Terrace or Roof Garden Restaurants, you are assured of the top-quality of the food you eat. Wilson's exclusive, scientifically Quality-controlled methods reveal themselves in the flavor and purity of the meats, poultry, butter, eggs and cheese served at these restaurants, as well as at the Lobby Food Stands and the Wilson Food stands located on the grounds of A Century of Progress. The ice cream served here is made in our own plant under the most sanitary conditions. Stewart-Ashby Special Blend Coffee is served, brewed in the new Coleman Electro-Brew Urns, using the pure filtered water.

The water is purified here in the Wilson Exhibit Building by the Groak system, which adds a coagulent, then filters the water through quartz sand, then through activated carbon which removes all chlorine and other tastes. It is then treated with ozone for final purification, assuring you the purest water cooled to a refreshing temperature.



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If you enjoy the flavor and quality of the Wilson's Certified and other branded meat food products served you at our Terrace and Roof Restaurants, you may obtain these excellent products at food stores in your own home town. Will you please leave your name and address, as well as that of your favorite dealer, with one of the hostesses at the Wilson Information Booth, first floor, and we will see that Wilson's Pure Food Products are available in your home town.