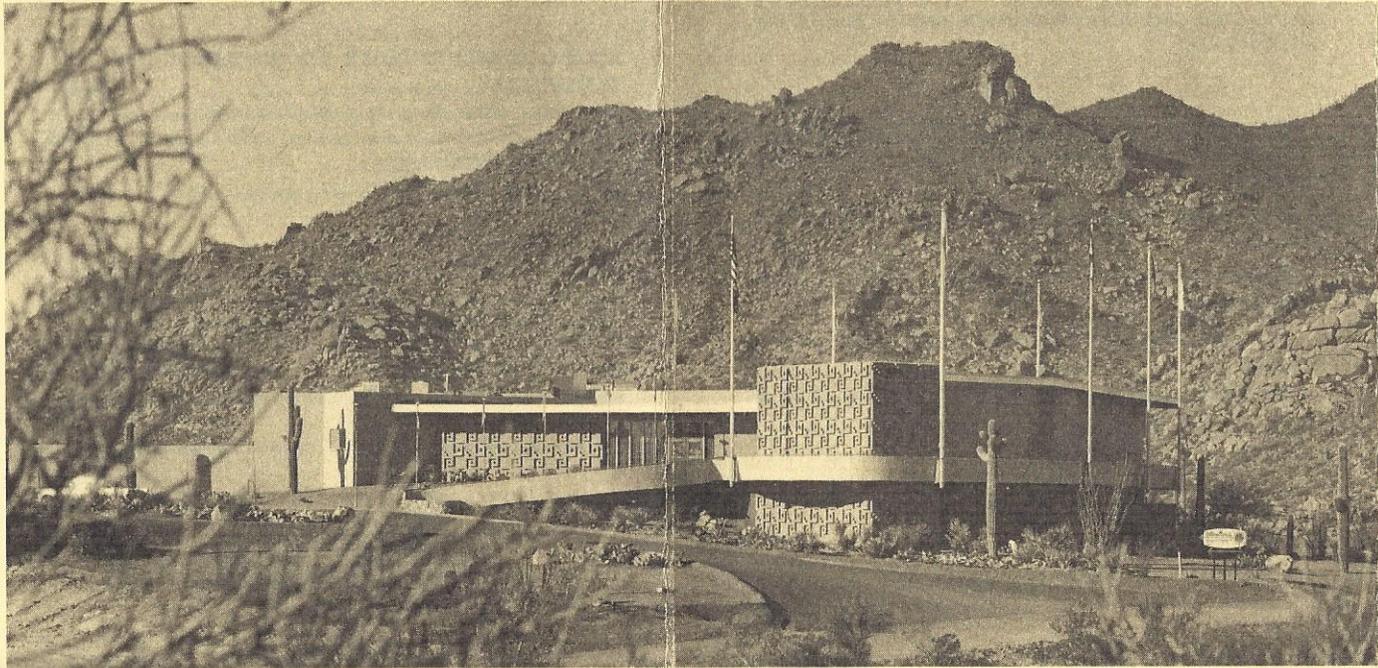
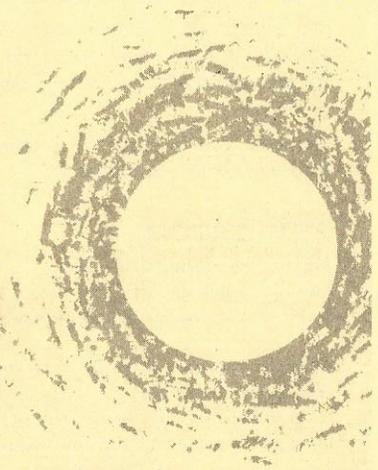


STAMP



THERE IS  
NOTHING  
LIKE IT  
ANYWHERE



CAREFREE INTERNATIONAL RESTAURANT

Carefree, Arizona / Call 943-2602 for reservations

It is our ambition at the International to give you a new experience in lunching, wining and dining. Naturally our first concern is that you be pleased with our food and service. We also want you to enjoy our location, our facilities and our decor.

### THE LOCATION

Our Carefree location brings you to surroundings representing the Arizona desert at its finest. You are at an altitude of about 2,300 feet above sea level on one of a series of knolls which divides the Cave Creek Basin from Paradise Valley.

Carefree is a planned community designed for comfortable modern living in the desert forest. Your restaurant is within its business area. You are on the fringe of the great metropolitan complex of Phoenix and Scottsdale. You are also on the fringe of the Tonto National Forest and the Verde Valley and Bloody Basin recreation area. The residents of Carefree are a cosmopolitan group, hence our international theme.

### THE RESTAURANT

The International is planned to provide the maximum variety in pleasant and unique surroundings. Its series of connecting dining areas is designed to serve the dual purpose of giving intimacy as the restaurant fills and to give transition and variety to the decor. It also affords our clients an opportunity to choose a special atmosphere for luncheons, dinners or meetings.

### THE CUISINE

The entire menu is available anywhere in the restaurant. In addition to the normal domestic and continental cuisine to be had in most first class restaurants we have a number of exotic dishes fitting to the international theme! We have also added some unique and interesting cocktails to the normal list. Our wines are world wide in variety but we do not overlook the excellent domestic wines now being produced.

We want you to enjoy the International so tell us how to help you do so — and have fun!

### THE DECOR

**Entrance Reception.** This is a room of all nations. The murals depict dancing girls from every continent. A comfortable place to await your friends.

**Mediterranean Room.** This cocktail lounge and lunch area depicts the holiday areas on the shores of Mare Nostrum, where life is gay and the wines are famous. The Italian figures represent the four seasons.

**North American Room.** Our great Indian legacy, especially important to Arizonans, is depicted in this colorful dining area. Many tribes are represented by the deerskin panels, figures and totem pole. Colors are typical of the great southwest.

**South American Room.** Our neighbors in the Western Hemisphere also have a pre-Columbian culture which is featured in this dining area. The Aztec altar sets the motif for the lands of Latin America.

**African Room.** The mysterious continent, so much in modern news, lends unique opportunities for adventurous settings. Note the unusual waterfall, the witch doctor, and the exotic birds. Try lunching and dining in the comfortable tropics.

**Asian Room.** Japan, China and Siam have all contributed to the garden-like oriental theme in this cheerful dining room. Sunlight and shade among the trees and blossoms are featured here. Bring your own Geisha girl.

**Nordic Room.** A tribute to the sturdy architecture and colorful decor of our Scandinavian friends is formulated in this dining and banquet room. Their predecessors the Vikings are depicted by figure and symbol. This is a fine room in which to have a meeting or private party.

**The Wine Cellar.** Universal to all continents is the Wine Cellar and its grotto-like atmosphere of age. Here in the actual stone heart of the knoll on which the International sits is a lively reproduction of the cellars in which the public may taste and drink the wines of any nation. Informal lunching and 19th hole refreshments may be had in this spacious cellar.

• • •

The restaurant was conceived and developed by Carefree International Restaurants, Inc., Thomas D. Darlington, President.

The Builder — Mardian Construction Co., Phoenix, Arizona.

The Architecture and Motifs — Wong Associates, Scottsdale, Arizona.

The Decor — Jack McCullagh, Phoenix and Carefree, Arizona.

The Furnishings — Interior Crafts, Inc., Carefree, Arizona.

Food Services Layout — Emmett Hodgkins, Carefree, Arizona.

## International Suggestions

### MIXED ENGLISH GRILL.....4.25

Broiled spring lamb chop with mushroom cap; sauteed chicken; grilled calves liver with slice of bacon. Served with tossed green salad, baked potato and vegetable du jour.

Try a chilled Vin Rose wine with this delicious entree.

### AFRICAN CHICKEN . . . en casserole.....3.95

Julienne of boiled chicken with shrimp sauteed in a sauce of Muscatel wine, Puerto Rican Rum, egg whites and chopped walnuts. Served over Coconut Rice and topped with the sauce. Tossed green salad and vegetable du jour.

A chilled Rhine wine is superb with this dish.

### EGYPTIAN COMBINATION PLATTER..5.25

Delicious broiled lobster tail with a carving of choice grilled beef tenderloin, basted in a sauce of Burgundy wine, beef stock and egg yolk. Served with baked potato, tossed green salad and vegetable du jour.

We suggest a bottle of sparkling Lancers wine with this entree.

### CHINESE PEPPER STEAK.....4.50

Cut of choice butterflied sirloin strip pan-fried to a juicy tenderness, then topped with a sauce of chopped green pepper, egg white and Muscatel wine. Served with fried rice, tossed green salad and vegetable du jour.

With this entree, try a Red Bordeaux wine.

### EAST INDIA CURRY OF SHRIMP OR LOBSTER . . . en casserole.....4.25

Juicy shrimp or lobster sauteed and combined with a light curry sauce. Served with Ramica — a small cheese cake type bread — rice, Chutney Sauce, tossed green salad and vegetable du jour.

Ask for a chilled bottle of Chablis to make this a meal apart.

### VEAL CUTLET . . . Austrian . . . with Luganese Sauce.....4.00

Choice Veal Steak, oven-baked with chopped tomatoes, olives, Cognac and Sherry. Just before serving, it is topped with Swiss Cheese and strips of Anchovy, then broiled for a flash. The sauce in which it is baked is then placed over the steak. Served with baked potato, tossed green salad and vegetable du jour.

Ask your waiter for a bottle of Liebfraumilch to complement this exquisite dish.

*Above orders are served with hot rolls, soup du jour, and choice of beverage*

