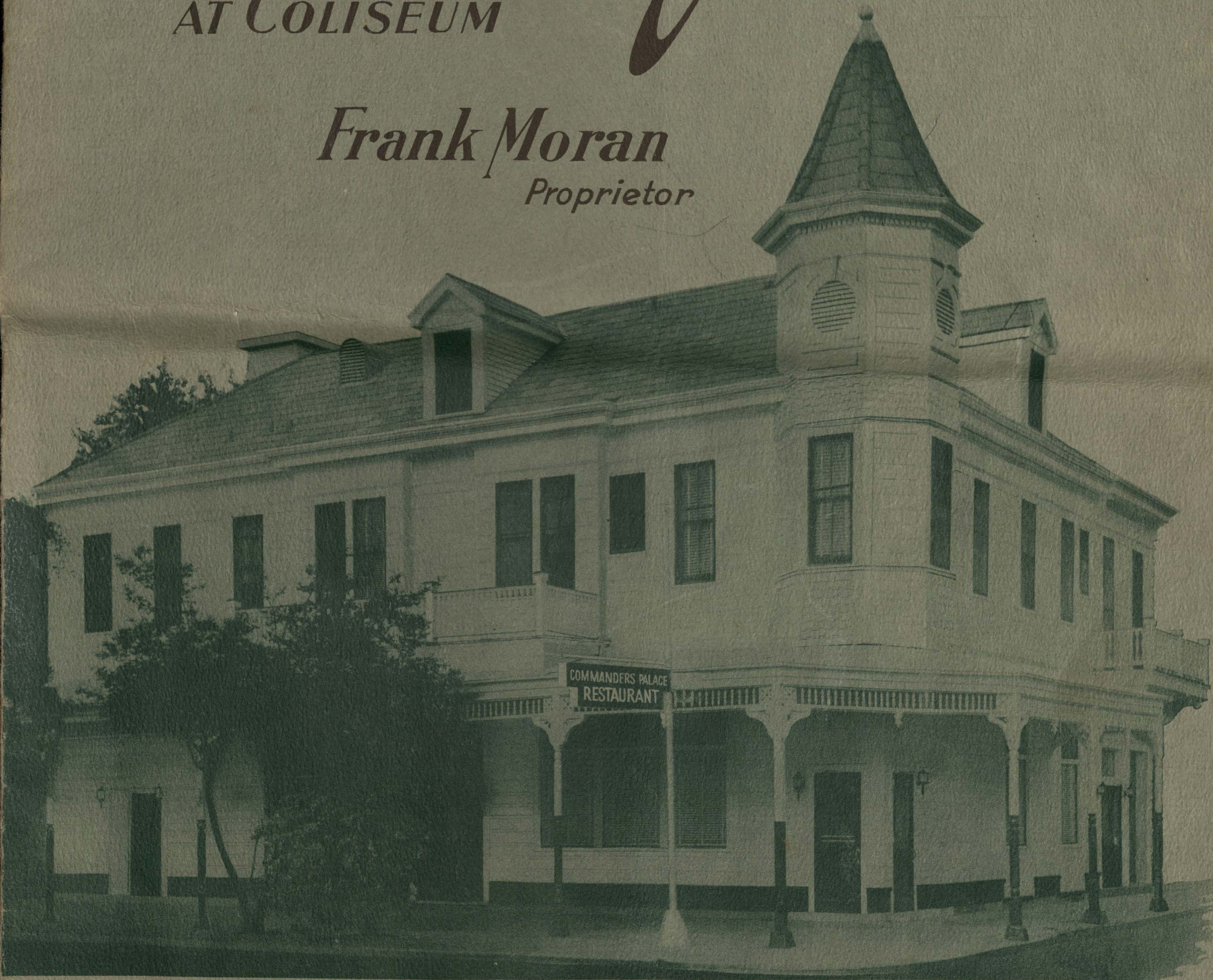


c. 6 d. 4

Commander's Palace

WASHINGTON AVE.
AT COLISEUM

Frank Moran
Proprietor



COMMANDER'S PALACE, in the heart of the Garden District, was founded in 1880 by Emile Commander, now operated and owned by Frank Moran.

It has, through its sixty-eight odd years in existence, been a popular rendezvous of the Garden and Uptown Districts. COMMANDER'S, as New Orleans, is known for its delicious food, and stands second to none in preparation and quality.

Relishes and Appetizers

Chilled Juices, Tomato or Fruit	.30
Imported Pate De Foie Gras	1.50
Imported Italian Antipasto	.60 - 1.00
Crab Meat Ravigote, Cold	1.25
Canape Crab Meat	1.25
Olives, Stuffed Anchovies	.60
Assorted Hor D'Oeuvres	1.50
Canape of Anchovy	1.00
Stuffed Artichoke	.90
Stuffed Celery	.90
Queen Olives	.30
Ripe Olives	.30
Russian Caviar	3.50
Celery Hearts	.50
Maine Lobster Cocktail	2.00
Shrimp Remoulade, a la Commander	.75
Lake Pontchartrain Shrimp, Peeled	.90
Lake Pontchartrain Shrimp, Iced	.90
River Shrimp, Iced (in Season)	.90
Lump Crab Meat Cocktail	.90
Shrimp Cocktail	.75

Oysters

Scalloped of Pan Roast (half dozen)	.65 - 1.25
Baked Commander (half doz.)	.85
en Brochette (half dozen)	.75
Broiled (half dozen)	.60 - 1.00
Stewed in Cream (half dozen)	.60
Raw, on half shell (half doz.)	.40 - .75
Rockefeller (half dozen)	.85
Kirk Patrick (half dozen)	.85
Fried (half dozen)	.65 - 1.25
Bienville (half dozen)	.85
Poulette (dozen)	1.75
Patties (One)	.85

Soups

Oyster Soup, New Orleans Style	.40
Creole Gumbo, Commander's	.40
Turtle Soup, au Sherry	.40
Onion Soup au Gratin	.60
Hot Consomme	.25
Vegetable Soup	.25
Cream Tomato	.35
Vichyssoise	.50
Cold Consomme	.40

Eggs and Omelettes

Omelette, with Shrimp or Crab Meat	1.25
Omelette, with Asparagus Tips	1.00
Plain Omelette, aux Fines Herbes	.75
Omelette, with Mushrooms	1.00
Omelette, with Oysters	1.15
Omelette, with Jelly	1.00
Omelette, Spanish	1.00
Eggs, Poached on Toast (Two)	.50
Eggs, Boiled or Fried (Two)	.50
Eggs, St. Denis	1.25
Eggs, Benedict	1.25
Eggs, Shirred	.60

ABOVE SERVED WITH TOAST AND JELLY

Cold Plates

K. C. Prime Rib of Beef, Potato Salad	3.00
Assorted Cold Cuts, Potato Salad	1.25
Cold Sliced Turkey, Potato Salad	1.75
Baked Ham and Potato Salad	1.25
Imported Sardines, Potato Salad and Onions	1.00
Pillar Rock Salmon, Tomato Salad and Onions	1.25
Corn Beef, Potato Salad	1.25

Sauces

Marchand de Vin	.60
Anchovy Butter	.60
Smothered Onions	.50
Mushroom	.60
Financiere	.50
Bearnaise	.60
Bordelaise	.50
Creole	.50

Sea Foods

Pompano Papillote	2.25
Pompano, Broiled	1.75
Pompano, Pontchartrain	2.50
Pompano, Meuniere	2.00
Trout Broiled, Maitre d'Hotel	1.25
Fried Trout, Tartar Sauce	1.25
Trout, White Wine	1.75
Trout, Meuniere	1.50
Trout Colbert	1.50
Trout Marguery	1.75
Trout Amandine	1.60
Broiled or Fried Flounder	1.25
Red Fish, Courtbouillon	1.50
Lake Shrimp Creole, with Rice	1.50
Fried Lake Shrimp	1.50
King Alaska Crab Meat Saute with Potatoes	2.00

Sea Foods

Lake Shrimp Newburg	1.75
Lake Shrimp Marinere	1.60
Crab Meat Newburg	1.75
Crab Meat au Gratin	1.50
Soft Shell Crab (One)	.85
Stuffed Flounder, Commander's	1.75
Frog's Legs, Saute Meuniere	2.00
Buster Crabs, Maitre d'Hotel (Two)	1.75
Florida Lobster, Stuffed, Thermidor	1.75
Florida Lobster, Broiled (half)	1.25
Fried Frog Legs, Tartar Sauce (in season)	1.75
Florida Lobster, Newburg	1.75
Fisherman Sea Food Plate	2.50
Soft Shell Turtle Stew	1.75
Fried Scallops	1.50
Shad Roe Saute with Bacon and Potatoes	2.25

Poultry

Chicken and Spaghetti, Italienne	1.75
Chicken with Mushrooms (half)	1.75
Chicken Clemenceau	2.00
Chicken Rochambeau (half)	2.00
Chicken Livers, en Brochette	1.50
Chicken Livers, Financiere	1.50
Chicken Livers, Saute	1.25
Chicken, Creole (half)	1.75
Chicken a la King	1.50
Chicken Patties (One)	1.35
Chicken Broiled (half)	1.25
Chicken en Papillote	1.75
Chicken, Fried (half)	1.25
Turkey Rochambeau	2.50
Broiled Squab	2.00
Hot Roast Turkey, Cranberry Sauce	1.75

Steaks, Chops, other Meats

Porterhouse Steak	3.50
Sirloin Steak	3.75
Double Sirloin	7.50
Tenderloin Steak	3.75
Lamb Chops, with Mushrooms	2.50
Lamb Chops, Commander's	2.25
Lamb Chops, Broiled	2.00
Pork Chops, Grilled	1.50
Commander's Steak Plate, Potatoes and Salad	2.50
Chopped Steak, Smothered Onions	1.25
Meat Balls or Daube with Spaghetti	1.25
Sweet Breads, Creole or Jardiniere	1.75
Sweet Breads with Mushrooms	2.25
Sweet Breads, Financiere	2.00
Chipped Beef in Cream	1.25
Commander's Mix Grill	2.50
Ham Steak	2.50
Calf's Liver and Onions	1.50
Sweet Breads Saute	1.50
Vienna Schnitzel	1.75
Corn Beef with Brussel Sprouts and Potatoes	1.50

Commander's Suggestions and Specialties

APPETIZERS

Oysters Rockefeller, half doz.	\$0.85
Oysters Bienville, half doz.	.85
Stuffed Celery, Roquefort Cheese	.90

SEA FOODS

Soft Shell Turtle Stew	\$1.75
Pompano Papillote	2.25
Lump Crab Meat au Gratin	1.50
Filet of Trout Marguery	1.75
Stuffed Flounder, Commander's	1.75
King Alaska Crab Meat Newburg	2.00

FOWL

Chicken and Spaghetti Italienne	\$1.75
Chicken Livers, Financiere	1.50
Broiled Squab	2.00
Chicken Pattie (One)	1.35

MEATS

K. C. Porterhouse Steak	\$3.50
K. C. Prime Rib of Beef with Cream Potatoes	3.25
Commander's Steak Plate with Potatoes and Salad	2.50
Commander's Mix Grill	2.50

Shrimp Remoulade	\$0.75
Lump Crab Meat Lorenzo	1.25
Stuffed Olives Anchovy	.60

Florida Lobster Thermidor, half	\$1.75
Filet of Trout, White Wine	1.75
Maine Broiled Lobster	
Price according to size	
Shad Roe Saute with Bacon and Potatoes	2.25

Chicken Clemenceau	\$2.00
Chicken a la Creole with Rice	1.75
Roast Turkey Rochambeau	2.50
Chicken a la King	1.50

Calf Liver and Onions	\$1.50
K. C. Club Sirloin Steak with Potatoes and Salad	3.50
Vienna Schnitzel	1.75
Ham Steak, Sweet Potatoes	2.50
Sweet Breads Rothschild	2.50

Potatoes

Au Gratin	.40
Brabant	.30
French Fried	.30
Julienne	.30
Lyonnaise	.35
Hashed Brown	.35
Hashed, in Cream	.35
Commander's Brabant	.40
Boiled or Mashed	.25
O'Brien, au Gratin	.40

Desserts

Meringue Glace	.50
French Pancakes, with Jelly	.60
Sliced Peaches in Cream	.40
French Pastry	.30
Caramel Custard	.25
Cherries Jubilee	1.00
Preserved Figs	.35
Commander's Parfait	.60
French Toast	.40
Cinnamon Toast	.30
Rum Omelette	1.25
Crepes Suzette	1.00
Sherbet or Ice Cream	.25
Coup St. Jacques	1.00

Cheese

Swiss	.50
Roquefort	.50
Gamembert	.40
American Cheese	.40
Liederkrantz	.50
Jelly Served with All Cheese	
Welsh Rarebit	1.00
Golden Buck	1.25
Yorkshire Buck	1.35

Drinks

Tea, pot	.15
Iced Tea	.10
Hot Chocolate, Pot	.25
Milk, Grade A	.10
Orange Brulot (One)	1.25
Cafe Brulot	1.00
Iced Coffee	.15
Coffee, Pot	.25
Coffee, Cup	.10
Cafe au Lait, Pot	.25

* *

LUNCHEON SERVED 11:30 TO 2:30
MINIMUM CHARGE 25c PER PERSON
TABLE D'HOTE DINNERS SERVED 5:30 TO 9:00

Vegetables

Golden Bantam Corn, Stewed or Saute	.30
Cauliflower, Cream Sauce	.50
Cauliflower, Drawn Butter	.50
Cauliflower, au Gratin	.60
Cauliflower, Hollandaise	.75
Onions, French Fried	.40
Tomatoes, Fresh, Grilled	.40
Tomatoes, Stewed	.30
Corn on Cob	.35
Asparagus, Drawn Butter	.50
Asparagus, Hollandaise Sauce	.75
Commander Rice, Boiled	.25
Creamed Spinach	.40
Buttered Spinach	.30
Broccoli, Hollandaise Sauce	.75
Broccoli, Drawn Butter	.50
Brussel Sprouts	.35
Green Peas	.30
Green Lima Beans	.30
Stringless Beans	.30
Mushrooms, Whole	.75

WE SERVE BIRDSEYE FROZEN VEGETABLES

Salads

Pineapple and Grated Cheese	.50
Alligator Pear (half), in Season	.50
Commander's Wop	.60
Stuffed Avocado with Chicken, Shrimp or Crab Meat	1.25
Tomato, Stuffed with Chicken, Crab Meat or Shrimp	1.00
Hearts of Artichoke	.60
Green Salad	.40
Asparagus Tips	.50
Fruit	.50
Lettuce, French Dressing	.35
Lettuce and Tomato	.40
Combination	.40
Sliced Tomatoes	.35
Watercress	.35
Commander's	.90
Chicken	1.00
Maine Lobster	2.00
Shrimp	1.00
Lump Crab Meat	1.25

Sandwiches

Jr. Club Sandwich	1.00
Club Sandwich (2 Decks)	1.25
Lettuce, Bacon and Tomato	.40
Soft Shell Crab on Toast	.85
Chicken Sandwich	.75
Chicken Salad	.60
Imported Swiss	.40
American Cheese	.30
Turkey Poulette	1.50
Corn Beef	.40
Hot Turkey and Gravy	1.50
Broiled Ham on Toast	.50
Shrimp Sandwich	.75
Roast Beef, Cold	.50
Trout Sandwich	.75
Egg on Toast	.35
Boiled Ham	.40
Tongue	.40
Open Roast Beef with Potatoes	1.00