



TYPICAL COTTON SCENE "DOWN IN DIXIE"

Hotel Peabody
MEMPHIS, TENN.

Dinner

V

a la Carte

Appetizers and Relishes

Clam Juice Cocktail30	Assorted Hors d'Oeuvres75	Tomato Juice25
Tunafish on Tomato50	Russian Caviar1.50	Kraut Juice25
Fresh Shrimp50	Assorted Canapes75	Dill Pickles15
Crabmeat75	Stuffed Celery50	Ripe or Green Olives30
	Celery (for 1)30	Assorted Fruit Cocktail50
	Celery and Olives (for 1)40	Sweet Pickles25

Soups

Chicken and Okra Soup with Rice25	Consomme with Jardiniere of Vegetables 25	Onion au Gratin35
Cream of Tomato or Vegetable Soup25	Chicken Broth25	Mock Turtle35
Cold Tomato Bouillon in Jelly Cup25	Cold Consomme in Jelly Cup25	

Seafood

Fresh Shrimp, Creole90	Crabmeat au Gratin1.00	Broiled Pompano, Julienne Potatoes1.00
Codfish in Cream80	Broiled Half Lobster, Julienne Potatoes 1.35	Stuffed Deviled Crab (1) 45; (2)90
	Stuffed Half Lobster, Thermidor1.50	

Steaks, Chops and Poultry

All broiled over charcoal Planked Steak 40c per person extra

CUT FROM SPECIAL STEER LOIN

Tenderloin Steak2.00
Sirloin Steak2.00
Porter House Steak (for 1)2.25
T-Bone Steak2.00
Minute Steak1.35
Veal Steak90
Veal Cutlet80
Lamb Steak85
Lamb Chop (1) 50; (2)1.00
Pork Chop (1) 45; (2)90
Club Steak1.00
Broiled Spring Chicken (Half)1.25
Smothered Spring Chicken (Half)1.25
Fried Chicken, Country Style1.25
Broiled Squab, Fruit Salad1.25

Potatoes

French Fried Potatoes30
Baked Irish Potatoes30
Potatoes au Gratin30
New Potatoes in Cream30
Saratoga Potatoes30
Cottage Fried Potatoes30
Long Branch Potatoes30
Mashed Potatoes25
Hashed Brown Potatoes30

Vegetables

California Asparagus, Hollandaise50
Fresh Vegetable Plate, plain 65; with Poached Egg 85
New Spinach30
New Corn Saute30
New Lima Beans35
New Green Peas35
Baby Artichokes in Butter50
Stringbeans35
New Carrots20
Stewed Tomatoes20
Grilled Tomatoes30
Cauliflower, Hollandaise35
Boiled Onions25
Fried Eggplant25
Boiled Rice15
Boiled Mushrooms65
California Asparagus Tips, Hollandaise45

Beverages

Kaffee Hag15
Coffee, hot or iced15
Milk20
Tea, hot or iced15
(English Breakfast, Ceylon or Orange Pekoe)
Buttermilk20
Cocoa or Chocolate25
Cream, glass40

Cold Meats

Potato Salad or Stringbean Salad served with all Cold Meats

Assorted Cuts of Cold Meats1.00	Imported Sardines85	Cold Roast Beef1.00
Cold Ham with Potato Salad1.00	Breast of Cold Chicken1.00	Gooseliver Sausage60
Beef Tongue with Swiss Cheese90	Sliced Cold Lamb .85	Virginia Ham1.00
		Cold Boiled Lobster1.50

Sandwiches

Cream Cheese and Jelly Sandwich30	Olive and Lettuce, Whole Wheat Bread 35	Roast Beef Sandwich65
Pimiento Cheese Sandwich30	Swiss Cheese Sandwich40	Chicken Salad Sandwich60
Ham Sandwich45	Beef Tongue Sandwich40	Imported Sardine Sandwich60
Chicken Sandwich60	Caviar Sandwich1.00	Club Sandwich75

Salads

California Fruit Salad, Cream Dressing55	Fresh Fruit Salad50	Shrimp Salad75
Cottage Cheese Salad30	Chicken Salad80	Grapefruit Salad50
Lettuce Salad35	Crabmeat Salad80	Asparagus Salad50
Sliced Tomato Salad35	Potato Salad30	Fresh Lobster Salad1.50
Lettuce and Tomato Salad35	Waldorf Salad30	Half Alligator Pear45
Vegetable Salad40	Combination Salad35	Frozen Fruit Salad45
Long Island Salad45		

Entrees -- Ready to Serve

Filet Mignon Saute, Gooselivers, Fresh Mushrooms, Potatoes1.50	Casserole of Spaghetti with Turkey Livers, Fresh Mushrooms75
Smothered (Half) Spring Chicken, Country Style, Corn Fritters 1.25	Grilled Lake Trout, Lemon Butter, Julienne Potatoes, Slaw85
Baked Sugar-Cured Ham with Pineapple Ring, Sweet Potatoes .85	Halibut Steak Saute, Meuniere Butter, Julienne Potatoes, Slaw85
Braised Sweetbreads, Under Bell, Virginia Ham1.00	Grilled Pompano, Maitre d'Hotel1.00
Grilled Special T-Bone Steak, Stuffed Baked Potato1.85	Cold Boiled Fresh Salmon, Ravigotte Sauce, Stringbean Salad90
Grilled (2) Lamb Chops, Stuffed Baked Potato1.00	Roast Beef Sandwich, Mashed Potatoes75
Roast Young Stuffed Turkey with Cranberry Sauce1.00	Hot Turkey Sandwich, Mashed Potatoes65
Roast Prime Ribs of Beef au Jus with Mashed Potatoes1.00	

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TABLE D'HOTE DINNER

Served from 6:00 p.m. to 9:30 p.m.

Served in Skyway and Main Dining Room Only

PRICE ON ENTREE DENOTES PRICE OF THE DINNER

(This dinner served with Peabody Special Sirloin Steak — \$2.50 per person)

Fresh Fruit Cocktail	or	Shrimp Remoulade	or	Tomato Juice Cocktail
	Olives			Celery
Chicken and Okra Soup with Rice				Consomme with Jardiniere of Vegetables
				or Cold Tomato Bouillon in Jelly Cup
<i>Filet Mignon</i>				
Braised Sugar-Cured Ham, Pineapple Sauce1.50		Grilled Lake Trout, Lemon Butter1.50		
Roast Young Stuffed Turkey with Cranberry Sauce1.60		Grilled Pompano, Maitre d'Hotel1.60		
Smothered Spring Chicken, Country Style1.75		Halibut Steak Saute, Chopped Almonds, Meuniere Butter1.50		
Braised Sweetbreads on Toast, Virginia Ham, Mushrooms1.60		Cold Boiled Fresh Salmon with Ravigotte Sauce1.60		
Grilled (2) Lamb Chops on Toast, Pineapple Ring1.65		Grilled Whitefish, Maitre d'Hotel1.60		
Roast Prime Ribs of Beef au Jus1.65				
Hashed Brown Potatoes				New Stringbeans in Butter
	Candied Sweet Potatoes			New Sucotash
		Doctor Salad with French Dressing		
Red Cherry Pie		Apple Pie		Cocoanut Meringue Pie
	Assorted French Pastry			Cup Custard
Fresh Fruit Pudding, Fruit Sauce				Chocolate Ice Cream with Cake
		Camembert Cheese — 15c Extra		
Coffee, Tea or Buttermilk				Hot Corn Sticks, Hot Rolls or Vanilla Muffins

HOTEL PEABODY SPECIALTIES

Minced Chicken a la King, on Toast1.50	Fried Chicken, Southern Style1.25
Breast of Capon, Under Bell1.50	Cold Stuffed Crab, Ravigotte with Stringbean Salad90
Welsh Rarebit75	Hot Chicken and Virginia Ham Sandwich au Gratin, Peabody 85
Lobster a la Newberg1.75	Fried Tennessee Country Ham, Red Gravy and Corn Fritters 1.00
Sweetbreads and Ham, Under Bell1.00	Home-Made Chicken Pot Pie75
Whole Broiled Squab, Fruit Salad1.50	

Pies and Pastry

Red Cherry Pie20	
Cocoanut Meringue Pie20	
Apple Pie20	
Fresh Fruit Pudding, Fruit Sauce20	
Fruit Jello20	
Cup Custard15	Assorted Cakes20
Macarons or Petits Fours20	
Assorted Pastries20	
Layer Cake20	

Ice Cream -- Sherbet

Chocolate Ice Cream30	
Vanilla Ice Cream30	
Orange Sherbet25	Pineapple Sherbet25
Frozen Eclair35	
Parfaits, any flavor35	
Charlotte Russe35	

Fresh Fruit

Peaches in Cream35	
Stewed Prunes25	Stewed Apples25
Half Grapefruit20	Orange20
Bananas in Cream30	
Baked Apples25	Orange Juice25
Grapefruit Juice25	Pineapple Juice25

Cheese

Old American Cheese25	
Pimiento Cheese25	
Cream Cheese30	
American Swiss Cheese30	
Camembert Cheese35	
Liederkrantz Cheese35	
Philadelphia Cream Cheese35	
Roquefort Cheese35	
Cottage Cheese30	

Bread

French Rolls or Biscuits10
Vanilla Muffins10
Hot Corn Sticks10

Dressing

Mayonnaise or Thousand Island Dressing20
Roquefort Cheese Dressing30
Russian Dressing50

We Serve Only "GRADE A" Pasteurized Milk and Cream from Gayoso Farms

Room Service Charge, 5c for Items Below 25c; 10c for Items Above 25c

Dinner

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Appetizers and Relishes

Clam Juice Cocktail	30	Assorted Hors d'Oeuvres	75	Tomato Juice	25
Tunafish on Tomato	50	Russian Caviar	1.50	Kraut Juice	25
Fresh Shrimp.....50	Lobster Cocktail 1.00	Assorted Canapes	75	Dill Pickles	15
Crabmeat	75	Stuffed Celery	50	Ripe or Green Olives	30
		Celery (for 1)	30	Assorted Fruit Cocktail	50
		Celery and Olives (for 1).....	40	Sweet Pickles	25

Soups

Chicken and Okra Soup with Rice.....	25	Consomme with Jardiniere of Vegetables 25		Onion au Gratin	35
Cream of Tomato or Vegetable Soup.....	25	Chicken Broth	25	Mock Turtle	35
Cold Tomato Bouillon in Jelly Cup.....	25	Cold Consomme in Jelly Cup.....	25		

Seafood

Fresh Shrimp, Creole	90	Crabmeat au Gratin	1.00	Broiled Pompano, Julienne Potatoes.....	1.00
Codfish in Cream	80	Broiled Half Lobster, Julienne Potatoes 1.35		Stuffed Deviled Crab (1) 45; (2).....	90
		Stuffed Half Lobster, Thermidor.....	1.50		

Steaks, Chops and Poultry

All broiled over charcoal Planked Steak 40c per person extra

CUT FROM SPECIAL STEER LOIN

Tenderloin Steak	2.00
Sirloin Steak	2.00
Porter House Steak (for 1).....	2.25
T-Bone Steak	2.00
Minute Steak	1.35
Veal Steak	90
Veal Cutlet	80
Lamb Steak	85
Lamb Chop (1) 50; (2).....	1.00
Pork Chop (1) 45; (2).....	90
Club Steak	1.00
Broiled Spring Chicken (Half).....	1.25
Smothered Spring Chicken (Half).....	1.25
Fried Chicken, Country Style	1.25
Broiled Squab, Fruit Salad	1.25

Potatoes

French Fried Potatoes	30
Baked Irish Potatoes	30
Potatoes au Gratin	30
New Potatoes in Cream	30
Saratoga Potatoes	30
Cottage Fried Potatoes	30
Long Branch Potatoes	30
Mashed Potatoes	25
Hashed Brown Potatoes	30

Vegetables

California Asparagus, Hollandaise.....	50
Fresh Vegetable Plate, plain 65; with Poached Egg 85	
New Spinach.....30	New Corn Saute.....30
New Lima Beans	35
New Green Peas	35
Baby Artichokes in Butter.....	50
Stringbeans	35
New Carrots	20
Stewed Tomatoes	20
Grilled Tomatoes	30
Cauliflower, Hollandaise	35
Boiled Onions	25
Fried Eggplant	25
Boiled Rice	15
Broiled Mushrooms	65
California Asparagus Tips, Hollandaise.....	45

Beverages

Kaffee Hag	15
Coffee, hot or iced.....	15
Milk	20
Tea, hot or iced.....	15
(English Breakfast, Ceylon or Orange Pekoe)	
Buttermilk.....	20
Cocoa or Chocolate.....	25
Cream, glass	40
Half and Half.....	30

Entrees -- Read

Filet Mignon Saute, Gooselivers, Fresh Mushrooms, Potatoes ..	1.50
Smothered (Half) Spring Chicken, Country Style, Corn Fritters	1.25
Baked Sugar-Cured Ham with Pineapple Ring, Sweet Potatoes	.85
Braised Sweetbreads, Under Bell, Virginia Ham	1.00
Grilled Special T-Bone Steak, Stuffed Baked Potato.....	1.85
Grilled (2) Lamb Chops, Stuffed Baked Potato	1.00
Roast Young Stuffed Turkey with Cranberry Sauce	1.00
Roast Prime Ribs of Beef au Jus with Mashed Potatoes	1.00

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TABLE D'HOT

Served from 6:00 p.m. to 9:30 p.m.

PRICE ON ENTREE DENOTES

(This dinner served with Peabody Special)

Fresh Fruit Cocktail	or	Shrimp Re
Olives		
Chicken and Okra Soup with Rice	or	
		or Cold Tomato Bouillon
<i>Filet Mignon</i>	1.85	
Braised Sugar-Cured Ham, Pineapple Sauce	1.50	
Roast Young Stuffed Turkey with Cranberry Sauce	1.60	
Smothered Spring Chicken, Country Style	1.75	
Braised Sweetbreads on Toast, Virginia Ham, Mushrooms.....	1.60	
Grilled (2) Lamb Chops on Toast, Pineapple Ring.....	1.65	
Roast Prime Ribs of Beef au Jus.....	1.65	
Hashed Brown Potatoes		
Candied Sweet Potatoes		
		Doctor Salad with Fr
Red Cherry Pie		Apple Pie
Assorted French Pastry		
Fresh Fruit Pudding, Fruit Sauce		
		Camembert Cheese
Coffee, Tea or Buttermilk		

HOTEL PEABODY

Minced Chicken a la King, on Toast.....	1.50	Frie
Breast of Capon, Under Bell	1.50	Co
Welsh Rarebit75	H
Lobster a la Newberg	1.75	
Sweetbreads and Ham, Under Bell	1.00	
Whole Broiled Squab, Fruit Salad.....	1.50	

NOV. 3, 1942

\$1.50 Dinner Guests May Dance

a la Carte

Cold Meats

Assorted Cuts of Cold Meats.....	1.00
Cold Ham with Potato Salad.....	1.00
Beef Tongue with Swiss Cheese.....	.90

Potato Salad or Stringbean Salad served with all Cold Meats

Imported Sardines85
Breast of Cold Chicken.....	1.00
Sliced Cold Lamb.....	.85
Virginia Ham.....	1.00

Cold Roast Beef	1.00
Gooseliver Sausage60
Cold Boiled Lobster.....	1.50

Sandwiches

Cream Cheese and Jelly Sandwich.....	30
Pimiento Cheese Sandwich	30
Ham Sandwich	45
Chicken Sandwich	60

Olive and Lettuce, Whole Wheat Bread	35
Swiss Cheese Sandwich	40
Beef Tongue Sandwich	40
Caviar Sandwich	1.00

Roast Beef Sandwich	65
Chicken Salad Sandwich	60
Imported Sardine Sandwich	60
Club Sandwich	75

Salads

California Fruit Salad, Cream Dressing.....	55
Cottage Cheese Salad	30
Lettuce Salad	35
Sliced Tomato Salad	35
Lettuce and Tomato Salad	35
Vegetable Salad	40
Long Island Salad	45

Fresh Fruit Salad	50
Chicken Salad	80
Crabmeat Salad	80
Potato Salad	30
Waldorf Salad	30
Combination Salad	35

Shrimp Salad	75
Grapefruit Salad	50
Asparagus Salad	50
Fresh Lobster Salad	1.50
Half Alligator Pear	45
Frozen Fruit Salad	45

Ready to Serve

Casserole of Spaghetti with Turkey Livers, Fresh Mushrooms	75
Grilled Lake Trout, Lemon Butter, Julienne Potatoes, Slaw	85
Halibut Steak Saute, Meuniere Butter, Julienne Potatoes, Slaw	85
Grilled Pompano, Maitre d'Hotel.....	1.00
Cold Boiled Fresh Salmon, Ravigotte Sauce, Stringbean Salad.....	90
Roast Beef Sandwich, Mashed Potatoes.....	75
Hot Turkey Sandwich, Mashed Potatoes.....	65

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ROAST BEEF DINNER

Served in Skyway and Main Dining Room Only

NOTES PRICE OF THE DINNER

Special Sirloin Steak — \$2.50 per person)

Champ Remoulade	or	Tomato Juice Cocktail
		Celery
or		Consomme with Jardiniere of Vegetables
Bouillon in Jelly Cup		

Grilled Lake Trout, Lemon Butter.....	1.50
Grilled Pompano, Maitre d'Hotel	1.60
Halibut Steak Saute, Chopped Almonds, Meuniere Butter.....	1.50
Cold Boiled Fresh Salmon with Ravigotte Sauce.....	1.60
Grilled Whitefish, Maitre d'Hotel	1.60

New Stringbeans in Butter
New Sucotash

with French Dressing

Apple Pie	Cocoanut Meringue Pie
	Cup Custard
	Chocolate Ice Cream with Cake

Cheese — 15c Extra

Hot Corn Sticks, Hot Rolls or Vanilla Muffins

ROAST BEEF SPECIALTIES

Fried Chicken, Southern Style.....	1.25
Cold Stuffed Crab, Ravigotte with Stringbean Salad90
Hot Chicken and Virginia Ham Sandwich au Gratin, Peabody 85	
Fried Tennessee Country Ham, Red Gravy and Corn Fritters 1.00	
Home-Made Chicken Pot Pie.....	75

Open Any Night Except Friday and Saturday

Pies and Pastry

Red Cherry Pie	20
Cocoanut Meringue Pie	20
Apple Pie	20
Fresh Fruit Pudding, Fruit Sauce.....	20
Fruit Jello	20
Cup Custard	15
Assorted Cakes.....	20
Macarons or Petits Fours.....	20
Assorted Pastries	20
Layer Cake	20

Ice Cream -- Sherbet

Chocolate Ice Cream	30
Vanilla Ice Cream	30
Orange Sherbet.....	25
Pineapple Sherbet.....	25
Frozen Eclair	35
Parfaits, any flavor	35
Charlotte Russe	35

Fresh Fruit

Peaches in Cream.....	35
Stewed Prunes	25
Stewed Apples	25
Half Grapefruit	20
Orange	20
Bananas in Cream	30
Baked Apples	25
Orange Juice	25
Grapefruit Juice	25
Pineapple Juice	25

Cheese

Old American Cheese	25
Pimiento Cheese	25
Cream Cheese	30
American Swiss Cheese.....	30
Camembert Cheese	35
Liederkrantz Cheese	35
Philadelphia Cream Cheese	35
Roquefort Cheese	35
Cottage Cheese	30

Bread

French Rolls or Biscuits.....	10
Vanilla Muffins	10
Hot Corn Sticks	10

Dressing

Mayonnaise or Thousand Island Dressing.....	20
Roquefort Cheese Dressing	30
Russian Dressing	50

We Serve Only "GRADE A" Pasteurized Milk and Cream from Gayoso Farms

Room Service Charge, 5c for Items Below 25c;
10c for Items Above 25c



HOTEL PEABODY

THE SOUTH'S FINEST—ONE OF AMERICA'S BEST

MEMPHIS, TENN.

F. R. SCHUTT
VICE PRES. & GEN'L MANAGER