**Dinner**

### Appetizers and Relishes
- Clam Juice Cocktail
- Tuna and Ceviche Salad
- Fresh Shrimp & Coctail Sauce
- Crabmeat
- Assorted Hors d’Oeuvres
- Assorted Canapes
- Shrimp Cocktail
- Celery (for 11)
- Celery and Olives (for 1)
- Tomato Juice
- Dill Pickles
- Ripe or Green Olives
- Assorted Fruit Cocktail
- Onion au Gratin
- Mock Turtle
- Conserve with Jardiniere of Vegetables
- Broiled Oysters
- Fresh Shrimp, Crawfish
- Celery in Cream

### Soups
- Chicken and Okra Soup with Rice
- Cream of Tomato or Vegetable Soup
- Cold Tomato Bisque in Jelly Cup
- crawfish au Gratin
- Broiled Half Lobster, Julienned
- Stuffed Half Lobster, Thermidor
- Broiled Oysters
- Baked Potato
- Baked Red Snapper
- Baked Salmon Fish
- Snow Peas
- Baby Artichokes in Butter
- String Beans
- New Carrots
- Stewed Tomatoes
- Grilled Tomatoes
- Grilled Meatballs
- Grilled Meats
- Fried Eggplant
- Baked Eggplant
- Spanish Rice
- Creamy Asparagus Tips, Hollandaise

### Steaks, Chops and Poultry
- Filet Mignon Sauté, Goulash, Fresh Mushrooms, Potatoes
- Smothered (Half) Spring Chicken, Country Style, Corn Frizzettes
- Baked Sugar-Cured Ham with Pineapple Ring, Sweet Potato
- Broiled Sweetbreads, Under Bell, Virginia Ham
- Grilled Special T-Bone Steak, Stuffed Baked Potato
- Grilled (2) Lamb Chops, Stuffed Stuffed Cabbage
- Roast Young Stuffed Turkey with Cranberry Sauce
- Roast Prime Ribs of Beef au Jus with Mashed Potatoes

### Potatoes
- Fresh Fried Potatoes
- Baked Irish Potatoes
- Potatoes au Gratin
- New Potatoes in Cream
- Saffron Potatoes
- Cottage Fried Potatoes
- Long Brown Potatoes
- Mashed Potatoes
- Hashed Brown Potatoes

### Vegetables
- California Asparagus, Hollandaise
- Fresh Vegetable Plate, plain or with Peas
- New Spinach
- New Carrots
- New Green Peas
- Baby Artichokes in Butter
- String Beans
- New Carrots
- Stewed Tomatoes
- Grilled Tomatoes
- Grilled Meatballs
- Grilled Meats
- Fried Eggplant
- Baked Eggplant
- Spanish Rice
- Creamy Asparagus Tips, Hollandaise

### Beverages
- Kaffe Hag
- Coffee, hot or iced
- Milk
- Tea, hot or iced
- English Breakfast, Ceylon or Orange Pekoe
- Buttermilk
- Coca or Chocolate
- Orange

### Desserts
- Potato Salad or Stringbean Salad served with all Cold Meats
- Assorted Cuts of Cold Meats
- Cold Ham with Potato Salad
- Beef Tongue with Swiss Cheese
- Sliced Cold Lamb 85 Virginia Ham
- Cold Roast Beef
- Roast Beef Salad
- Assorted Sliced Sandwiches
- Chicken Salad
- Roast Turkey Sandwich
- Baked Potato Salad
- Caviar Salad
- Combination Salad

### Salads
- California Fruit Salad, Cream Dressing
- Cottage Cheese Salad
- Lettuce Salad
- Stuffed Tomato Salad
- Leaf Salad
- Roast Beef Salad, Mâchoir d’Hôtel
- Cold Baked Fresh Saloms, Navigette Sauce, Stringbean Salad
- Hot Turkey Sandwich, Mâchoir d’Hôtel

### Entrées - Ready to Serve
- Casserole of Potatoes with Turkey Liver, Fresh Mushrooms
- Grilled Lake Trout, Lemon Butter, Julienne Potatoes, Sweet Potato
- Grilled Salmon Fish, Mâchoir d’Hôtel
- Roast Young Stuffed Turkey with Cranberry Sauce
- Roast Prime Ribs of Beef au Jus with Mashed Potatoes

### TABLE D’HÔTE LUNCHEON

**Served from 6:00 p.m. to 9:30 p.m.**
**PRICE ON ENTREE DENOTES PRICE OF THE DINNER**

**Fresh Fruit Cocktail**
- or Shrimp Remoulade
- or Tomato Juice Cocktail

**POTATOES**
- Hashed Brown Potatoes

**VEGETABLES**
- California Asparagus, Hollandaise

**BEVERAGES**
- Kaffe Hag

**DESSERTS**
- Potato Salad or Stringbean Salad served with all Cold Meats

**SANDWICHES**
- Roast Beef Sandwich
- Baked Potato Salad
- Assorted Sliced Sandwiches
- Chicken Salad

**SALADS**
- California Fruit Salad, Cream Dressing
- Cottage Cheese Salad
- Lettuce Salad
- Stuffed Tomato Salad
- Leaf Salad
- Roast Beef Salad, Mâchoir d’Hôtel
- Cold Baked Fresh Saloms, Navigette Sauce, Stringbean Salad
- Hot Turkey Sandwich, Mâchoir d’Hôtel

### HOTEL PEABODY SPECIALTIES
- Fried Chicken, Southern Style
- Fried Stuffed Crab, Navigette with Stringbean Salad
- Hot Chicken and Virginia Ham Sandwich au Gratin, Beaufort 85
- Fried Tomatoes Country Ham, Red Green and Corn Frizzettes
- Home-Made Chicken Frizzettes

### HOTEL PEABODY SPECIALTIES

**SPECIALS**
- Fried Chicken, Southern Style
- Fried Stuffed Crab, Navigette with Stringbean Salad
- Hot Chicken and Virginia Ham Sandwich au Gratin, Beaufort 85
- Fried Tomatoes Country Ham, Red Green and Corn Frizzettes
- Home-Made Chicken Frizzettes

**Nov. 2, 1963**

**$15.00 Dinner Guests May Dance**

**Any Night Except Friday and Saturday**
Dinner

Appetizers and Relishes
- Clam Juice Cocktail: $0.30
- Tuna Fish on Tomato: $0.50
- Fresh Shrimp: $0.50 (Lobster Cocktail: $1.00)
- Crabmeat: $0.75
- Assorted Hors d'Oeuvres: $0.75
- Russian Caviar: $1.50
- Assorted Canapes: $0.75
- Stuffed Celery: $0.50
- Celery (for 1) : $0.30
- Celery and Olives (for 1): $0.40
- Tomato Juice: $0.25
- Kraut Juice: $0.25
- Dill Pickles: $0.15
- Ripe or Green Olives: $0.30
- Assorted Fruit Cocktail: $0.50
- Sweet Pickles: $0.25

Soups
- Chicken and Okra Soup with Rice: $0.25
- Cream of Tomato or Vegetable Soup: $0.25
- Cold Tomato Bouillon in Jelly Cup: $0.25
- Consommé with Jardinierie of Vegetables: $0.25
- Chicken Broth: $0.25
- Cold Consommé in Jelly Cup: $0.23

Seafood
- Fresh Shrimp, Creole: $0.90
- Codfish in Cream: $0.80
- Crabmeat au Gratin: $1.00
- Broiled Half Lobster, Julienne Potatoes: $1.35
- Stuffed Half Lobster, Thermidor: $1.50

Steaks, Chops, and Poultry
- All broiled over charcoal / Planked Steak $0.40 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: $0.90
  - Veal Cutlet: $0.80
  - Lamb Steak: $0.85
  - Lamb Chop (1) 50; (2): $1.00
  - Pork Chop (1) 45; (2): $0.90
  - 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: $0.30
- Baked Irish Potatoes: $0.30
- Potatoes au Gratin: $0.30
- New Potatoes in Cream: $0.30
- Saratoga Potatoes: $0.35
- Cottage Fried Potatoes: $0.35
- Long Branch Potatoes: $0.35
- Mash Potatoes: $0.25
- Hashed Brown Potatoes: $0.30

Vegetables
- California Asparagus, Hollandaise: $0.60
- Fresh Vegetable Plate, plain 65; with Poached Egg: $0.85
- New Spinach: $0.30
- New Corn Saute: $0.30
- New Lima Beans: $0.35
- New Green Peas: $0.35
- Baby Artichokes in Butter: $0.35
- Stringbeans: $0.20
- New Carrots: $0.20
- Stewed Tomatoes: $0.20
- Grilled Tomatoes: $0.30
- Cauliflower, Hollandaise: $0.35
- Boiled Onions: $0.25
- Fried Eggplant: $0.15
- Roasted Rice: $0.15
- Broiled Mushrooms: $0.65
- California Asparagus Tips, Hollandaise: $0.45

Beverages
- Kaffee Hag: $0.15
- Tea, hot or iced: $0.15
- Milk: $0.20
- (English Breakfast, Ceylon or Orange Pekoe) Tea, hot or iced: $0.15
- Cocoa or Chocolate: $0.25
- Cream, Glass: $0.40
- Half and Half: $0.30

Entrees - Read

Filet Mignon Sauce, Gooseberries, Fresh Mushrooms, Potatoes: $1.50
Smothered (Half) Spring Chicken, Country Style, Corn Fritters: $1.25
Baked Sugar-Cured Ham with Pineapple Ring, Sweet Potatoes: $0.85
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 a la Jus with Mashed Potatoes: $1.00

**

TABLE D'HOTE

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

PRICE ON ENTREE DENOTES CLASS
(This dinner served with Peabody Special Sauce)

Fresh Fruit Cocktail or Shrimp Relish
- Fresh Fruit Cocktail: $0.35
- Shrimp Relish: $0.35

Filet Mignon or Cold Tomato Bouillon
- 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 a la Jus: $1.65
- Hashed Brown Potatoes: $0.25
- Candied Sweet Potatoes: $0.25

Red Cherry Pie or Assorted French Pastry
- Red Cherry Pie: $0.25
- Assorted French Pastry: $0.25

Fresh Fruit Pudding, Fruit Sauce
- Coffee, Tea, or Buttermilk:

HOTEL PEABODY

Minced Chicken a la King, on Toast: $1.50
Minced Chicken a la King, on Toast: $1.50
Breast of Capon, Under Bell: $1.50
Walsh Rarebit: $1.75
Lobster a la Newberg: $1.75
Sweetbreads and Ham, Under Bell: $1.00
Whole Baked Squab, Fruit Salad: $1.50

NOV. 3, 1942

$1.50 Dinner Guests May Dance Free
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

Sandwiches
- Cream Cheese and Jelly Sandwich $30
- Pimiento Cheese Sandwich $30
- Ham Sandwich $45
- Chicken Sandwich $60

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

Ready to Serve

Casseroles 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, Maître d’Hotel $1.00
Cold Boiled Fresh Salmon, Ravigote Sauce, Stringbean Salad $90
Roast Beef Sandwich, Mashed Potatoes $75
Hot Turkey Sandwich, Mashed Potatoes $65

NOTE DINNER
Served in Skyway and Main Dining Room Only

OTTIS PRICE OF THE DINNER
(Special Sirloin Steak — $2.50 per person)

Tartar Remoulade or Tomato Juice Cocktail Celery
or Consommé with Jardiniere of Vegetables

Bouillon à la Cup Custard or 15 Cents Extra
Grilled Lake Trout, Lemon Butter $1.50
Grilled Pompano, Maître d’Hotel $1.60
Halibut Steak Saute, Chopped Almonds, Meuniere Butter $1.50
Cold Boiled Fresh Salmon with Ravigote Sauce $1.60
Grilled Whitefish, Maître d’Hotel $1.60

Fresh Fruit
- Peaches in Cream $35
- Stewed Prunes $25
- Half Grapefruit $20
- Bananas in Cream $30
- Baked Apples $25
- Orange Juice $25
- Grapefruit Juice $25

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

Cheese
- Old American Cheese $25
- Pimiento Cheese $25
- Cream Cheese $30
- American Swiss Cheese $30
- Camembert Cheese $35
- Liederkranz Cheese $35
- Philadelphia Cream Cheese $35
- Roquefort Cheese $35
- Cottage Cheese $20

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 $30

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

* *

Any Night Except Friday and Saturday
HOTEL PEABODY
THE SOUTH'S FINEST—ONE OF AMERICA'S BEST
MEMPHIS, TENN.

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