

A LA CARTE SERVICE

En Cuisine



THE ST. CHARLES, NEW ORLEANS

A DINKLER HOTEL

AL

FRESH FRUITS AND MELONS

Iced Cold Cantaloupe	20
Iced Cold Watermelon	20
Fresh Plums	15
Fresh Cherries	20
Fresh Peaches with Cream	25
Fresh Figs with Cream	25
Iced Honey Dew Melon	25

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Crabmeat Cocktail, 40	Sardine
Celery Hearts, 25	Smokec
Mixed Olives, 30	Stu
Canape of Caviar, 60	

Deuvres, 1.00

Juices

Tomato, 20	Pineapple, 20	Orange, 20	Grapefruit, 20	Sauerkraut, 20	Prune, 20	Apple, 20
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Soups

Vegetable, 20	Consomme, 20	Clam Chowder, 25	Puree of Peas, 20	Crabmeat Gumbo, 30
Essence of Tomato, 20	Cream of Tomato, 25	Chicken Broth with Rice, 20	Chicken Gumbo, 30	
	Onion Soup au Gratin, 35	Mock Turtle, 25	Cream of Mushroom, 25	

Seafood

Broiled Half Lobster, 65	Fried Scallops, Tartar Sauce, 70	Lobster or Shrimp Newburg, 90	
Broiled Spanish Mackerel, 65	Filet of Sole, 60	Tenderloin of Trout, 65	Deviled Crabs, 60
	Broiled Pompano, 1.00	Shad Roe and Bacon, 1.00	

Steaks, Chops and Poultry

Sirloin Steak (for 1), 1.50	(for 2), 2.75	(for 3), 4.25	T-Bone Steak, 1.65	Minute Steak, 1.15	Hamburger Steak, 60
Lamb Chop (1), 45	Lamb Chops (2), 80	Veal Chop, 60	Breaded Veal Cutlet, 60		
Chicken Livens Saute with Bacon or Onions, 85	Virginia Ham Steak, 1.00	Mixed Grill, 90			
Roast Beef, 80	Filet Mignon, 1.35	Tenderloin Steak, 1.60	Club Steak, 1.00		
Ham Steak, 80	Pork Chop (1), 35	Pork Chops (2), 65	Veal Steak, 65		
Calf Liver with Bacon or Onions, 70	Broiled or Fried Half Chicken, 90				
Chicken a la King, 85	Calf Sweetbreads, 75	Tennessee Ham Steak, 1.00			

Eggs and Omelets

Plain, 35	Spanish, 50	Chicken Liver, 55	Jelly, 45	Cheese, 45
Tomato, 45	Mushroom, 50	Creole, 50	Boiled Eggs, 30	Scrambled Eggs, 30
	Poached Eggs on Toast, 35	Two Eggs with Ham, Bacon or Sausage, 55		

Cold Buffet

Sliced Chicken, 1.00	Baked Ham, 65	Tongue and Swiss Cheese, 70	Cold Roast Pork, 65
Roast Beef, 80	Assorted Cold Cuts, 80	Corned Beef Brisket, 70	Cold Salmon, Mayonnaise, 65
	Potato Salad or Cole Slaw served with above orders		

THE MANAGEMENT INVITES SUGGESTIONS PERTAINING TO FOOD AND SERVICE

OUR COVER DESIGN

Artist: Katherine Spear

In the background a Southern plantation home and darkies in the cotton field — a glimpse of scenic beauty in the romantic and historic South That Was... in the foreground modern factories and towering edifices of industry and commerce — the South of Today, the nation's Number One Region of Opportunity... for the guest in our midst, opportunities for profit and enjoyment and an abundance of good living



St. Charles Hotel

Dining Room

A DINKLER HOTEL

Domestic Sauterne or Claret per Glass 15c.

Imported Sauterne or Claret per Glass 25c.

Luncheon

From 11:30 a. m. to 2:00 p. m.

Friday July 25, 1941

Special Luncheon 50c.

Fried Filet of Sole with Fried Potatoes and Tartar Sauce

Pie or Ice Cream, Coffee, Tea or Milk

Choice of One

Pineapple Juice	Tomato Juice	Grape Fruit Juice	
Crab Meat Cocktail	Prune Juice	Sauerkraut Juice	V 8 Cocktail
Pineapple and Orange Cup	Fresh Lake Shrimp Supreme		
Cold Tomato Bouillon in Jelly	Cold Consomme in Jelly		
Manhattan Fish Chowder	Hot Consomme in Cup		
Special Shrimp and Crab Gumbo			

Entrees Denotes The Price of Lunches

SELECTIONS

Shrimp and Crab Meat Omelette	70
Baked Sea Bass with Spanish Sauce	75
Fried Soft Shell Crab on Toast with Tartar Sauce	75
American Beef Pot Roast with Vegetable Sauce	80
Roulade of Veal with Paprika Sauce and Noodles	80
Cold Imported Sardines with Potato Salad	75
Cold Sliced Tongue and Swiss Cheese with Sliced Tomatoes	75
Cold Baked Sugar Cured Ham with Sliced Pineapple	80

Choice of Two

New Mustard Greens	Mixed Vegetables
Boiled Potatoes	Demi Julienne Potatoes

Choice of One

Cherry Pie	Apple Pie	Cup Custard
Chocolate Layer Cake	Sliced Pineapple	Orange or Pineapple Sherbet
Chocolate Sundae with Cake	Stewed Apples	Jell-O with Whipped Cream
Peach, Vanilla or Chocolate Ice Cream and Cake		

Coffee, Tea or Milk

Rolls and Butter Served with All Lunches

Corn on cob 20c. Iced Cantaloupe 20c. Iced Watermelon 20c.

Saute, 15

20

Greens, 20

ina Fish, 50

ld), 45

Cheese, 35

15

Peaches, 15

Edam, 30

be Juice, 20

A La Carte

THE ST. CHARLES

Dining Room

Appetizers

Crabmeat Cocktail, 40 Sardines, Box, 50 Canape of Anchovies, 50 Fruit Cocktail, 30
 Celery Hearts, 25 Smoked Salmon, 40 Shrimp Cocktail, 35 Ripe or Green Olives, 25
 Mixed Olives, 30 Stuffed Celery, 50 Sweet Mixed Pickles, 20 Stuffed Olives, 25
 Canape of Caviar, 60 Sardine Canape, 40 Bismarck Herring, 40 Assorted Hors d'Oeuvres, 1.00

Juices

Tomato, 20 Pineapple, 20 Orange, 20 Grapefruit, 20 Sauerkraut, 20 Prune, 20 Apple, 20

Soups

Vegetable, 20 Consomme, 20 Clam Chowder, 25 Puree of Peas, 20 Crabmeat Gumbo, 30
 Essence of Tomato, 20 Cream of Tomato, 25 Chicken Broth with Rice, 20 Chicken Gumbo, 30
 Onion Soup au Gratin, 35 Mock Turtle, 25 Cream of Mushroom, 25

Seafood

Broiled Half Lobster, 65 Fried Scallops, Tartar Sauce, 70 Lobster or Shrimp Newburg, 90
 Broiled Spanish Mackerel, 65 Filet of Sole, 60 Tenderloin of Trout, 65 Deviled Crabs, 60
 Broiled Pompano, 1.00 Shad Roe and Bacon, 1.00

Steaks, Chops and Poultry

Sirloin Steak (for 1), 1.50 (for 2), 2.75 (for 3), 4.25 T-Bone Steak, 1.65 Minute Steak, 1.15 Hamburger Steak, 60
 Lamb Chop (1), 45 Lamb Chops (2), 80 Veal Chop, 60 Breaded Veal Cutlet, 60
 Chicken Livens Saute with Bacon or Onions, 85 Virginia Ham Steak, 1.00 Mixed Grill, 90
 Roast Beef, 80 Filet Mignon, 1.35 Tenderloin Steak, 1.60 Club Steak, 1.00
 Ham Steak, 80 Pork Chop (1), 35 Pork Chops (2), 65 Veal Steak, 65
 Calf Liver with Bacon or Onions, 70 Broiled or Fried Half Chicken, 90
 Chicken a la King, 85 Calf Sweetbreads, 75 Tennessee Ham Steak, 1.00

Eggs and Omelets

Plain, 35 Spanish, 50 Chicken Liver, 55 Jelly, 45 Cheese, 45
 Tomato, 45 Mushroom, 50 Creole, 50 Boiled Eggs, 30 Scrambled Eggs, 30
 Poached Eggs on Toast, 35 Two Eggs with Ham, Bacon or Sausage, 55

Cold Buffet

Sliced Chicken, 1.00 Baked Ham, 65 Tongue and Swiss Cheese, 70 Cold Roast Pork, 65
 Roast Beef, 80 Assorted Cold Cuts, 80 Corned Beef Brisket, 70 Cold Salmon, Mayonnaise, 65
 Potato Salad or Cole Slaw served with above orders

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Potatoes

French Fried, 15 American Fried, 15 Lyonnaise, 20 Boiled, 10 Au Gratin, 25
 Hashed Brown, 15 Candied Yams, 20 Hashed in Cream, 20 Mashed, 15 Julienne, 15
 Waffle, 20 Fried Sweet, 20 Long Branch, 15 Baked, 25 Saute, 15

Vegetables

Green Peas, 25 Cauliflower, 25 Spinach, 20 Lima Beans, 20 Fried Egg Plant, 20
 Boiled Onions, 20 Stewed Corn, 20 Asparagus Tips, 30 String Beans, 20 Succotash, 20
 Brussels Sprouts, 20 Buttered Beets, 20 Stewed Tomatoes, 20 Steamed Rice, 15
 Turnip Greens, 20

Salads

Sliced Tomatoes, 25 Head Lettuce, 25 Fresh Fruit, 45 Potato, 20 Chicken, 70
 Asparagus Tips, 40 Lettuce and Tomato, 35 Cole Slaw, 20 Waldorf, 40 Lobster, 55
 Pineapple and Cottage Cheese, 35 Combination, 35 Shrimp, 60 Crabmeat, 60 Tuna Fish, 50
 Alligator Pear, 35 Roquefort, Russian or Thousand Island Dressing, 20

Sandwiches

Sardine, 30 Ham and Egg, 35 Tongue, 35 Ham, 30 Goose Liver, 30 Roast Beef (Cold), 45
 Roast Beef (Hot), 60 Swiss Cheese, 30 Lettuce and Tomato, 30 Bacon and Egg, 35
 American Cheese, 25 Club, 60 Denver, 35 Tenderloin Steak, 80 Tomato, 25
 Bacon and Tomato, 30 Egg, 20 Chicken, 50 Ham and Cheese, 35

Desserts

Fruit Pies, 15 Cream Pies, 20 Chocolate Eclair, 15 Ice Cream and Cake, 25 Fruit Jell-O, 15
 Sundaes, 25 Pound Cake, 15 Pie a la Mode, 25 Sherbets, 15 Assorted Cookies, 20
 Sliced Pineapple, 20 Cup Custard, 15 Parfaits, 30 Fruit Compote, 35 Sliced Peaches, 15

Cheese

Roquefort, 25 Cream, 25 Liederkranz, 25 Swiss, 25 Cottage Cheese, 20
 Swiss Gruyere, 25 American, 20 Camembert, 25 Edam, 30

Beverages

Coffee, per Cup, 10 Coffee, per Pot, 15 Tea, per Pot, 15 Iced Coffee, 10
 Iced Tea, 10 Chocolate, per Pot, 20 Milk, per Bottle, 10 Buttermilk, per Bottle, 10
 Half and Half, Glass, 30 Postum, 15 Kaffee Hag, 15 Grape Juice, 20

ON MEALS SERVED IN ROOMS A CHARGE
 OF 25 CENTS PER PERSON IS ADDED

DINKLER HOTELS

CARLING DINKLER
PRESIDENT AND GENERAL MANAGER

THE ANSLEY ATLANTA
THE JEFFERSON DAVIS MONTGOMERY
THE TUTWILER BIRMINGHAM
THE ST. CHARLES NEW ORLEANS
THE ANDREW JACKSON NASHVILLE
THE O. HENRY GREENSBORO
THE SAVANNAH SAVANNAH

3000 ROOMS
IN SOUTHERN HOTELS