The Original

La Louisiane has been famous for over sixty years for its many special dishes which are truly representative of the best in French and Creole cooking.

Anatole, Chef de Cuisine, Extraordinaire

<table>
<thead>
<tr>
<th>Dishes Which Are Recommended</th>
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<tbody>
<tr>
<td><strong>Huitres Brochette</strong> (half dozen) 45</td>
</tr>
<tr>
<td>(OYSTERS EN BROCHETTE)</td>
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<tr>
<td><strong>Huitres Rockefeller, Louisiane</strong> (half dozen) 55</td>
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<tr>
<td>(OYSTERS A LA ROCKEFELLER)</td>
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<tr>
<td><strong>Cotes d'Agneau, Louisiane</strong> 1.25</td>
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<tr>
<td>(LAMB CHOPS, LOUISIANE)</td>
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<tr>
<td><strong>Canape Crab, Louisiane</strong> 50</td>
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<td>(CRAB CANAPE, LOUISIANE)</td>
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<tr>
<td><strong>Bisque Ecrevisses, Louisiane</strong> 35</td>
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<tr>
<td>(CRAYFISH BISQUE LOUISIANE)</td>
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<tr>
<td><strong>Bouillabaisse Marseillaise</strong> 1.40</td>
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<tr>
<td>(BOUILLABAISSE MARSEILLAISE)</td>
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<tr>
<td><strong>Poulet Creole</strong> (half) 1.00</td>
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<tr>
<td>(CHICKEN, CREOLE)</td>
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<tr>
<td><strong>Poulet Maison d'Or</strong> (half) 1.25</td>
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<tr>
<td>(CHICKEN, MAISON D'OR)</td>
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<tr>
<td><strong>Poulet Louisiane</strong> (half) 1.25</td>
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<td>(CHICKEN, LOUISIANE)</td>
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<tr>
<td><strong>Baked Alaska</strong> (2) 1.50</td>
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<tr>
<td>(ALASKA OMELETTE)</td>
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<tr>
<td><strong>Cafe Brulot</strong> (2) 1.00</td>
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<tr>
<td><strong>Baked Alaska Brulot</strong> (2) 2.50</td>
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<tr>
<td><em>Fresh Strawberry Brulot</em>* 1.00</td>
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<tr>
<td>(WHEN IN SEASON)</td>
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<tr>
<td><strong>Crepes Suzette</strong> 75</td>
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<tbody>
<tr>
<td><strong>Huitres Louisiane</strong> (half dozen) 50</td>
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<tr>
<td>(BAKED OYSTERS A LA LOUISIANE)</td>
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<tr>
<td><strong>Pompano, Meuniere</strong> 90</td>
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<tr>
<td><strong>Pompano, Pontchartrain</strong> 1.10</td>
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<td><strong>Buster Crabs Amandine</strong> 90</td>
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<tr>
<td><strong>Oeufs St. Denis</strong> 75</td>
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<tr>
<td>(EGGS, ST. DENIS)</td>
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<tr>
<td><strong>Salade Louisiane</strong> 40</td>
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<tr>
<td>(LOUISIANE SALAD)</td>
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<tr>
<td><strong>Poulet en Cocotte</strong> (half) 1.25</td>
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<tr>
<td>(CHICKEN EN COCOTTE)</td>
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<tr>
<td><strong>Pommes de Terre Souffles</strong> 35</td>
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<td>(POTATOES, SOUFFLES)</td>
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<tr>
<td><strong>Dinde Rochambeau</strong> (1) 1.25</td>
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<tr>
<td>(TURKEY, ROCHAMBEAU)</td>
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<tr>
<td><strong>Omelette Espagnole</strong> 65</td>
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<tr>
<td>(SPANISH OMELETTE)</td>
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<tr>
<td><strong>Orange Brulot</strong> 75</td>
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**MENU du Restaurant de La Louisiane**

**SEA FOODS**

Pompano, broiled 90
**Pompono Papillote 1.00**
Pompano, Poitrine 1.10
**Pompono, Meuniere**
**Pompono, Amandine 1.00**
**Pompono, Bonne Femme 1.00**
Trout broiled, Maître d'Hotel 75
Trout, Meuniere 75
Trout, Mariniere 90
**Trout, Tartare Sauce 75**
Trout, Vin Blanc 90
**Trout, Marquetry 90**
**Trout, Colbert 85**
**Trout Amandine 90**
Sheephead, boiled, Hollandaise 90
Sheephead, Broiled, Maître d'Hotel 75
Filet Sheephead, au gratin 90
Red Fish, Courtbouillon 85
**Bouillabaisse Marseillaise 1.40**
Lake Shrimp Creole, with Rice 75
Lake Shrimp, Mariniere 85
**Lake Shrimp, Louisiana 60**
Lake Shrimp Newburg 85
Crab Meat Newburg 90
**Crab Meat au gratin 90**
Soft Shell Crabs 85
Buster Crabs Meuniere 85
**Buster Crabs Amandine 90**
Florida Lobster, Broiled (half) 75
Florida Lobster, Newburg 90
Florida Lobster, Stuffed, Thermidor 1.00
Jumbo Frog's Legs, Sauce Meuniere or Tartar Sauce
(Season)
Soft Shell Turtle a la Maryland (In Season)

**STEAKS, CHOPS, OTHER MEATS—Continued**

Lamb Chops, Broiled 70
Lamb Chops, with fresh Green Peas 90
**Lamb Chops, Louisiana 1.25**
**Lamb Chop, Milanese 90**
Lamb Chops, with fresh Mushroom
Lamb Chops Arlington 1.10 **Sauce 1.00**
Sweet Breads, Saute 75
**Sweet Breads, Creole or Jardinere 90**
**Sweet Breads, Financiere with Mushrooms 1.00**
Lamb Kidneys, en Broche Comme Calf's Brains, au Beurre Noir 60
**Veal Chop, Saute 50**
**Veal Chop, Breaded 50**
**Pork Chops, Grilled 65**

**COLD MEATS**

Sliced Turkey 90
Baked Ham 60
Assorted Cold Cuts 90
Beef Tongue 75
Club Sandwich 60
Caviar Sandwich 75

**POULTRY**

Chicken, broiled or fried (half) .90
**Chicken, Creole (half) 1.00**
Chicken, with Mushrooms (half) 1.25
Chicken, Cepes Bordelaise (half) 1.40
**Chicken, Bonne Femme (half) 1.25**
**Chicken a la Maryland (half) 1.25**
**Chicken en Cocotte (half) 1.25**
**Chicken, Louisiana (half) 1.25**
**Chicken Belle Meuniere 1.25**
**Chicken en Papillote 1.25**
**Chicken, Maison d'Or 1.25**
**Chicken a la King 85**
**Turkey Kebabs 1.25**
**Turkey Breast, au Brochet 75**
Roast Turkey, Cranberry Sauce 1.00
**Turkey Roambeau 1.25**
**Squab a la Louisiane 1.25**
Broiled Squab with Bacon 1.10
Half Guinea Hen, Marie Antoinette 1.25

**POTATOES**

*Soufflee 35
Au Gratien 30
Brabant 25
French Fried 25
Cottage Fried 25
Julienne or Demi-Julienne 25
Lyonnaise 30
Hashed Brown 25
Hashed, in Cream 30
O’Brien, au gratin 30

**SALADS**

*Letuce aux Chapon 35
*French Bowl Salad 50
*Hearts of Arachokes 40
*Salad, French Dressing 25
*Letuce and Tomato 35
*Sliced Tomatoes 30
*Combination 40
*Alligator Pear (half) (Season)
*Alligator Pear Salad (In Season)
*Waldorf 35
*Louisiana 40
*Asparagus Tips 40
*Fresh Fruit 50
*Fresh Vegetable 40
*Tomato, Stuffed with Chicken, Crab Meat or Shrimp 50
*Chicken 75
*Lobster 75
*Shrimp 75
*Crab Meat 75

**EGGS and OMELETTS**

*Omelette, Spanish, 65
*Omelette, Spanish, Puratoire Sauce 75
*Omelette, with Oysters 65
*Omelette, with Fresh Mushrooms 65
*Omelette, with Asparagus Tips 50
*Omelette, with Shrimp or Crab Meat 65
*Omelette, aux Fines Herbes 40
*Omelette, with Jelly 50
*Eggs St. Denis 75
*Eggs Benedict 75
*Eggs a la Tripe 60
*Egg, au Beurre Noir 35

**CHEESE**

French Camembert 35
French Roquefort 30
Creamy Norwegian Cheese, 35
Philadelphia Cream 25
Swiss Gruyere 35
Sharp Canadian Cheddar 25
Liederkranz 25
Guava Jelly served with all cheese

*(PLEASE TURN TO BACK COVER)*
RELISHES and APPETISERS

Celery Hearts 25c
Stuffed Celery 50
Queen Olives 25
Ripe Olives 30
Crab Meat Remoulade 45
*Canape Crab Meat, Louisiane 50
Crab Meat Ragout, Cold 45
*Crab Meat Timbale 50
Canape of Anchovy, Louisiane 50
Canape of Caviar 75
*Hearts of Artichokes, Louisiane 45
*Chiffonade d’Anchovies 75
Shrimp Remoulade 45
Shrimp Cocktail 35
Crab Meat Cocktail 35
Lake Pontchartrain Shrimp, Iced 40,
Peeled 50
River Shrimp, Iced (In Season) 50
Fruit Cocktail 35
Fresh Fruit Cocktail 45

OYSTERS

*Rockefeller, Louisiane (half dozen) 55
Raw, on half shell (half dozen) 35
Stewed in Cream (half dozen) 45
en Brochette (half dozen) 45
Oysters Commodore 50
Fried (half dozen) 40
*Casino (half dozen) 50
*La Coste (half dozen) 50
A la Creole (half dozen) 45
Scalloped or Pan Roast (half dozen) 45
Baked Louisiane (half dozen) 50
Poulette (dozen only) 1.00
Patties (1) 45
*Moules Mariniere 90
*Escargot Bourguignon 90

SOUPS

*Creole Gumbo, Louisiane 30
Chicken Gumbo 35
Crab Gumbo 30
*Crayfish Bisque, Louisiane 35
*Fresh Turtle Soup, au Sherry 35
Oyster Soup, New Orleans Style 35
Onion, au gratin 45, plain 40
Consomme 25

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STEAKS, CHOPS, OTHER MEATS

Plank Steak (2) 4.25
Sirloin Steak 1.50
Double Sirloin 2.85
Small Steak 90
Filet Mignon, Anatole 1.40
Tenderloin Steak 1.40

Sauce

Bordelaise 20
Bearnaise 25
Marchand de Vin 20
Creole 20
Fresh Mushroom 30
Anchovy Butter 20

POULTRY

Chicken, broiled or fried (1)
*Chicken, Creole (half)
*Chicken, with Mushrooms (1)
Chicken, Cepes Bordelaise (1)
Chicken, Bonne Femme (1)
Chicken a la Maryland (1)
*Chicken en Cocteau (1)
*Chicken, Louisiane (1)
Chicken Belle Meuniere 1.
*Chicken en Papillote 1.25
*Chicken, Maison d’Or 1.
Chicken a la King 85
*Chicken Patties (1)
*Chicken Livers, en Demi 1.25
Roast Turkey, Cranberry Stuffing
*turkey 85
Squab a la Louisiane 1.25
Broiled Squab with Bacon 1.25
Half Guinea Hen, Marie Antoinette 2.25

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SEA FOODS

Pompano, broiled 90
*Pompano Papillote 1.00
Pompano, Pontchartrain 1.10
*Pompano, Meuniere 90
*Pompano, Amandine 1.00
*Pompano, Bonne Femme 1.00
Tartare, Maitre d’Hotel 75
Trout, Meuniere 75
Trout, Meuniere 90
Tartare, Sauce 75
Trout, Vin Blanc 90
*Trout, Marguerite 90
Trout, Colbert 85
Trout Amandine 90
Sheepshead, boiled, Hollandaise 90
Sheepshead, Broiled, Maitre d’Hotel 75
Filet Sheepshead, au gratin 90
Red Fish, Courtbouillon 85
*Bouillabaisse Marseilleaise 1.40
Lake Shrimp Creole, with Rice 75
Lake Shrimp, Meuniere 85
*Lake Shrimp, Louisiane 60
Lake Shrimp Newburg 85
Crab Meat Newburg 90
Crab Meat au gratin 90
Soft Shell Crabs 85
*Crab Crabs Meuniere 85
*Crab Crabs Amandine 90
Florida Lobster, Broiled (half) 75
Florida Lobster, Newburg 90
Florida Lobster, Stuffed, Thermidor 1.00
Jumbo Frog’s Legs, Sauce Meuniere
or Tartar Sauce (In Season)
Soft Shell Turtle a la Maryland
(In Season)

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A word especially directed in La Louisiane.

Let the waiter help you with your meal.

So many patrons of La Louisiane are satisfied to be relieved of the responsibility of ordering a lunch or a dinner. We will have the satisfaction in every possible way. If the interest, if it may be said, is any real interest, may be sure he will do his very best to see you find any possible assistance to him.

Bon appetit, notre ami.
Manges bien et souriez.
Que vous soyez bien servis.
Quand d’ici vous paierez.

STEEKS, CHOPS, OTHER MEATS

Lamb Chops, Broiled 70
Lamb Chops, with fresh Herbs 75
*Lamb Chops, Louisiane 75
Lamb Chop, Milanese 75
Lamb Chops, with fresh Herbs 75
Lamb Chops Arlington 1.10
Sweet Breads, Saute 75
Sweet Breads, Creole 75
Sweet Breads, Financiere 85
Lamb Kidneys, en Brochettes 75
Calf’s Brains, au Beef 95
Veal Chop, Sauté 75
Veal Chop, Swedish 85
Pork Chop, Baked 75

OUR STEAKS AND CHOPS OVER CHARCOAL

POULTRY

Chicken, broiled or fried (1)
*Chicken, Creole (half)
*Chicken, with Mushrooms (1)
Chicken, Cepes Bordelaise (1)
Chicken, Bonne Femme (1)
Chicken a la Maryland (1)
*Chicken en Cocteau (1)
*Chicken, Louisiane (1)
Chicken Belle Meuniere (1)
*Chicken en Papillote (1.25)
*Chicken, Maison d’Or (1)
Chicken a la King 85
*Chicken Patties (1)
*Chicken Livers, en Demi (1.25)
Roast Turkey, Cranberry Stuffing
*turkey 85
Squab a la Louisiane 1.25
Broiled Squab with Bacon 1.25
Half Guinea Hen, Marie Antoinette 2.25

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SOUPS

*Creole Gumbo, Louisiane 30
Chicken Gumbo 35
Crab Gumbo 30
*Crayfish Bisque, Louisiane 35
*Fresh Turtle Soup, au Sherry 35
Oyster Soup, New Orleans Style 35
Onion, au gratin 45, plain 40
Consomme 25

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*—Indicates Specialties of the House.
Grant de La Louisiane

We are especially directed to the new comer
in hopes that the waiter help you plan
your meal.

Although some of La Louisiane find it quite
embarrassing, we are relieved of the necessity of
saying a dinner from a bill of fare;
for our waiters are trained to be of
good service in every possible way. The waiter's
duty, as he is told to say, is in pleasing you; you
will do your very best if you enjoin him.

Bien, je vous ordonne.

Pain, notre ami;

Soyez bien remplis
ici vous partirez.

OTHER MEATS—Continued

Grilled 70
Asparagus, Giant Peeled, drawn butter 50
Asparagus, Hollandaise Sauce 65
Broccoli, drawn butter 30
Broccoli, Hollandaise Sauce 45
Cauliflower, drawn butter 30
Cauliflower, au gratin or Hollandaise
Sauce 45
Cauliflower, Cream Sauce 40
Spinach with Egg 25
Eggplant, Fried 25
Eggplant, Stuffed 35
Garden Peas 30
French Peas 35
Green Lima Beans 25
Mushrooms, fresh, Broiled 60
Onions, French Fried 35
Tomatoes, fresh, Stewed 30
Tomatoes, fresh, grilled 30
Burr Artichokes, drawn butter 35
Hollandaise Sauce 50
Stringless Beans 25
Louisiana Rice, Boiled 20
Golden Bantam Corn, Sauted or Boiled 25

COLD MEATS

Sliced Turkey 90
Baked Ham 60
Assorted Cold Cuts 90
Beef Tongue 75
Club Sandwich 60
Caviar Sandwich 75

POULTRY

Chicken 75
Lobster 75
Shrimp 75
Crab Meat 75

Eggs and OMELETTS

*Omelette, Spanish, 65
Omelette, Spanish, Purgatoire Sauce 75
Omelette, with Oysters 65
Omelette, with Fresh Mushrooms 65
Omelette, with Asparagus Tips 50
Omelette, with Shrimp or Crab Meat 65
Omelette, aux Fines Herbes 40
Omelette, with Jelly 50
*Eggs St. Denis 75
Eggs Benedict 75
*Eggs a la Tripe 60
Eggs, au Beurre Noir 35

EGGS—Continued

French Camembert 35
French Roquefort 30
Creamy Norwegian Cheese, 35
Philadelphia Cream 25
Swiss Gruyere 35
Sharp Canadian Cheddar 25
Liederkranz 25
Guava Jelly served with all cheese

(PLEASE TURN TO BACK COVER)
DESSERTS

Fresh Strawberry Brulot 1.00
*Baked Alaska (2) 1.50
*Baked Alaska Brulot (2) 2.50
Omelette, Celestine (1) with Kirsch
or Brandy 1.00
*Bananas, "Marse Henry" with Kirsch
or Brandy 1.00
French Pancakes, with Jelly 40
*Crepes Suzette 75
Caramel Custard 20
Coupe St. Jacques 1.00
Coupe Anatole 50
Dorothy Dix 50
*French Custard Ice Cream 20
*Orange Brulot (1) 75

DESSERTS—Continued

Ice Cream, all kinds 20
Mocha Cake 25

COFFEE and TEA

Coffee (pot) 20; (cup) 10
Iced Coffee 15
Tea (pot) 15
Iced Tea 10
Hot Chocolate, Pot 15
Milk, Grade A Raw 10
*Cafe Brulot (2) 1.00

The Story of Old La Louisiane

By LYLE SAXON

HEN James Waters Zacharie and his family lived in this old house they entertained many notables, among them Emperor Iturbide who preceded Maximilian as Emperor of Mexico. A brilliant ball was given in his honor. The Zacharies also entertained General Henri Gratien Bertrand, who accompanied Napoleon to St. Helena and who was subsequently named by the French government as one of the commission to bring Napoleon’s body back to France. William Makepeace Thackeray, the great English novelist was also a visitor there—and oddly enough (coming events casting their shadows before, as it were) wrote a verse about a noble dish called Bouillabaisse, now one of the specialties of La Louisiane. Among other distinguished visitors were General Hardee, General Joseph E. Johnston, and Admirals Farragut, Porter, and Bailey.

Nor did the stream of notables cease when the Zacharies sold their house. But these times the notables came expressly to eat the delicious concoctions of the Alciatores, father and son. A list of the famous ones who have signed the Golden Book of La Louisiane would fill many columns of type; suffice to say that nearly every profession and art is represented. Among actors, there are scores of fine names, beginning with Sarah Bernhardt and running through the years to Al Jolson; among presidents there were Theodore Roosevelt and William McKinley; in the Golden Book we find the signatures of such world figures as Admiral R. E. Byrd, Suzanne Lenglen, and Emile Coue—to choose three from as widely different walks of life as possible. The pages are dotted with such names as William Randolph Hearst, Harold Lloyd, General John J. Pershing, Otis Skinner, David Wark Griffith, Emma Calve, Harry Houdini, Fritz Kreisler, Tito Schipa, George Ade, Rube Goldberg, William Jennings Bryan, Dorothy Dix, Fritz Scheff. And one could keep this up indefinitely.