



*The  
Empire  
Room*

The FONTAINEBLEAU  
NEW ORLEANS

Food . . . and drink . . . to an emperor's taste!  
 Whatever your food selection . . . American, Continental or Creole . . . it will be a happy choice here. The Creole entries on The Empire Room menu are particularly deserving of consideration. Only in New Orleans can you find true Creole food . . . that unique blend of French, Spanish, Italian, African and Indian culinary arts, the successful marriage of Old World cooking skills and New World foods.

## *Appetizers*

<b>BACKFIN LUMP CRABMEAT</b>	
REMOULADE . . . . .	3.00
Firm, tender meat from crabs caught in Louisiana waters, nestled on a bed of crispy greens and topped with New Orleans' famous sauce at its finest . . . the recipe is our chef's own.	
CRABMEAT LORENZO . . . . .	2.00
SHRIMP REMOULADE . . . SHRIMP	
COCKTAIL or OYSTER COCKTAIL . . .	2.00
Viands of the sea . . . at their succulent best . . . and ever so tasty with our very own cocktail sauce or Remoulade sauce made from the chef's personal recipe.	
HALF GRAPEFRUIT ÀU SHERRY . . . . .	.95
A marriage of fabulous flavors . . . the sunshine freshness of grapefruit and the zest of fine cream sherry . . . blended superbly when broiled in brown Louisiana cane sugar. A perfect way to begin a meal.	
FRUIT COCKTAIL MARSALA . . . . .	.95

## *Soups*

OYSTER SOUP CARROLLTON . . . . .	1.25
A recipe our chef developed . . . selected oysters swim in a creamy sea of flavor . . . painstakingly prepared to offer you this famous Louisiana seafood in one of its tastiest ways. Served piping hot.	
FAMOUS CREOLE SEAFOOD GUMBO	1.25
TURTLE SOUP AU SHERRY . . . . .	1.25
FRENCH ONION SOUP —	
FONTAINEBLEAU . . . . .	.80
Our own recipe of this Creole-French culinary masterpiece. As a roux of sauteed butter and flour is gently blended with pure chicken broth, slivers of crisp onions and spices are added. But what spices . . . and how it is prepared is what makes this French onion soup matchless. Served steaming hot, with crisp croutons of New Orleans french bread . . . cheese flavored.	
JELLIED CONSOMME	.90
CHILLED VICHYSOISE . . . . .	.90

## *Salads*

SALADE FONTAINEBLEAU . . . . .	2.00		
Julienne turkey, ham and American cheese, diced tomato and hardboiled egg invitingly arranged on a kaleidoscope of green . . . lettuce, romaine, chicory . . . covered by our special herb dressing . . . or, if you prefer, one of our other delicious dressings.			
ITALIANE SALAD . . . . .	1.80		
TROPICAL FRUIT PLATE . . . . .	2.50		
CHEF SPECIAL			
Ham, American cheese, Swiss cheese, anchovies, cubed tomato, hardboiled egg . . . so tempting in a bowl lined with tossed greens and topped with your favorite dressing.			
Small	1.25	Large	1.75
AVOCADO . . . . .	.85		
PINEAPPLE and CHEESE . . . . .	.75		
HEARTS of LETTUCE . . . . .	.85		
SLICED TOMATOES . . . . .	.75		
MIXED GREENS . . . . .	.75		

Choice of Dressings:  
 Vinaigrette    French    Thousand Island  
 Roquefort    Russian  
 .50 extra    .75 extra

# Main Courses

## Meat

Please tell us your preference in preparation of your meat entree. Each dish is served with baked potato and salad.

CHATEAUBRIAND PLANKED EN BOUQUETIERE (For 2) . . . . .	14.50	PRIME SIRLOIN STEAK . . . . .	8.00
More than a meal . . . more like a banquet.		ROAST PRIME RIB OF BEEF AU JUS . . .	6.50
PRIME RIB EYE STEAK . . . . .	6.50	With spiced peach en garni.	
PRIME FILET MIGNON . . . . .	8.00	FRENCH SPRING LAMB CHOP	
With savory mushrooms.		Mint jelly . . . of course.	
PRIME MINUTE SIRLOIN STEAK . . . . .	5.50	One 3.50 Two 6.00	
BROILED, STUFFED PORK CHOP . . . . .	4.00	GRILLED HAM . . . . .	4.00
Served with crisp apple rings.		With glazed pineapple.	
GRILLED CHOP SIRLOIN STEAK . . . . .	2.75	MEAT BALLS AND SPAGHETTI . . . . .	3.25
With Mushroom Sauce		Italian style.	
PRIME BEEF TIPS SAUTE . . . . .	4.50	BROILED CALF LIVER . . . . .	3.05
With Mushrooms, Red Wine sauce and rice		Bacon strip.	
		VEAL CUTLET PARMAGIANO . . . . .	3.80

## Seafood

The sparkling waters of Louisiana's Gulf Coast area provide some of the finest seafood in the world. These gifts of the sea are presented in a variety of delightful dishes.

SHRIMP — FRIED or BROILED . . . . .	3.50	ASSORTED FRIED SEAFOOD PLATTER . . . . .	5.00
SHRIMP NEWBURG . . . . .	4.00	Filet of speckled trout, shrimp, oysters, scallops	
CURRIED SHRIMP WITH CHUTNEY . . . . .	4.50	... served with tangy tartar	
The seafood of the South presented a la exotic		sauce, julienne potatoes and cole slaw.	
Far East . . . Louisiana shrimp prepared with		NEW ORLEANS SHRIMP CREOLE . . . . .	4.25
pungent East Indian curry, blended with sauteed		From the kitchens of the proud Creoles . . . a	
butter, flour and onion . . . and tempered with		proud delicacy. Shrimp in a tangy sauce of	
India's mango chutney . . . a mellow preserve		tomatoes, onions, spices, herbs . . . prepared the	
. . . then served on a bed of saffron rice. Saucy		way New Orleans gourmets have demanded for	
and oh so delicious.		over two centuries . . . and served on a bed of	
SPECKLED TROUT AMANDINE . . . . .	4.25	Louisiana long grain rice.	
Broiled or fried . . . whichever is your favorite.		BACKFIN LUMP CRABMEAT	
RED SNAPPER STEAK . . . . .	3.50	Au gratin . . . . .	4.35
A Gulf Coast delicacy . . . broiled.		Mariniere . . . . .	4.50
SOFT SHELL CRABS (In Season) . . . . .	4.00	LOBSTER TAILS	
When in season, one of the finest seafood		Newburg . . . . .	5.75
dishes. Should they be broiled or fried? You		Broiled . . . . .	6.00
decide. Either way, they're delicious.		DEEP SEA SCALLOPS . . . . .	3.50
		Served with tartar sauce, naturally!	

## Oysters

A seafood delight for which Louisiana is famous . . . the ways of preparing them are seemingly infinite. These are some of the most popular and tastiest.

ROCKEFELLER . . . BIENVILLE . . . . . or CASINO . . . . .	1/2 Dozen 2.25	1 Dozen 3.50
Three superb ways to enjoy oysters . . . each style cooked		
with a special sauce and served steaming hot, on half-		
shells set down on a bed of rock salt.		
OYSTERS ROCKEFELLER . . . Over plump oysters is poured		
a sauce prepared of spinach, white onions, green onions,		
herbs, spices and imported Pernod. Popped into the oven		
for the final touch, they emerge memorable.		
TWO-TWO-TWO . . . . .	2.25	OYSTERS BIENVILLE . . . Oysters crowned with fine cheese,
For those who seek adventure in seafood . . .		capers, cream sauce, imported white wine, onions, herbs
two each of Oysters Rockefeller, Oysters Bien-		and spices. Brought to a golden brown in the oven, they are
ville and Oysters Casino.		another superb experience in Creole food.
EN BROCHETTE . . . . . 1 Dozen	2.50	OYSTERS CASINO . . . A fine sauce that includes imported
STEWED IN CREAM . . . . . 1/2 Dozen	2.00	white wine, imported mushrooms and pimentos, herbs,
1 Dozen	3.50	spices and morsels of crisp bacon . . . poured over selected
		oysters and made more delectable in the oven.
		MARINIERE . . . . . 1/2 Dozen
		1 Dozen
		OYSTER POULETTE . . . . . 1 Dozen
		BROILED or FRIED . . . . . 1/2 Dozen
		1 Dozen

## Fowl

WHOLE BONELESS CHICKEN FONTAINEBLEAU (For two) . . . . .	7.50	TURKEY POULETTE . . . . .	4.00
Roasted to a tender, inviting goodness.		Rich and hearty. Generous slices of Southern	
CHICKEN CREOLE . . . . .	3.25	style ham and roast turkey, strips of cheddar	
SOUTHERN FRIED CHICKEN or BROILED CHICKEN . . . . .	2.75	cheese and imported giant mushroom caps on	
CHICKEN LIVERS EN BROCHETTE . . . . .	3.50	crisp toast, a border of Potatoes Duchesse, covered	
		with Supreme Sauce and popped in the	
		oven for just a moment.	
		CHICKEN A LA KING AU SHERRY . . . . .	2.75
		A casserole of savory delight.	

With a bottle of wine . . . or cocktails or after-dinner liqueurs . . . voilà,  
not just a meal . . . an occasion. Bon appétit!

## Potatoes

BAKED POTATO .....	.60
With sour cream and chives . . . or butter	
POTATOES AU GRATIN EN CASSEROLE .....	.90
COTTAGE FRIED POTATOES .....	.75
FRENCH FRIED POTATOES .....	.60
SHOESTRING POTATOES .....	.60
LYONNAISE POTATOES .....	.70
SNOWFLAKE POTATOES .....	.60

## Vegetables

ASPARAGUS .....	1.00
BROCCOLI HOLLANDAISE .....	.90
CAULIFLOWER AU GRATIN . . . or AU BEURRE .....	.90
GREEN BEANS BONNE FEMME .....	.60
PETIT POIS FRANCAISE .....	.60
CREAMED SPINACH AU GRATIN .....	.50
FRENCH FRIED ONION RINGS .....	.60

## Sandwiches

CHEF SPECIAL STEAK SANDWICH . . .	3.50
A <del>1 1/2</del> sirloin steak, sizzling and succulent, served on French bread . . . surrounded by points of savory cheddar cheese, and garnished with crisp lettuce and sliced tomatoes . . . Thousand Island dressing.	
CLUB SANDWICH .....	2.25
The popular three-decker.	
SLICED BREAST OF TURKEY .....	1.50
BEEFBURGER DE LUXE .....	1.25
America's favorite . . . six ounces of lean ground beef, broiled to perfection and served on a toasted bun . . . with hearts of lettuce, tomatoes and crispy potato chips.	
BACON, LETTUCE and TOMATO .....	1.25
HAM AND CHEESE .....	1.50
CHICKEN SALAD .....	1.25

## Desserts

FRESH FRUIT COMPOTE .....	.60
ICE CREAM PARFAIT .....	.75
LAYER CAKE .....	.50
PIES .....	.40
Baked fresh in our ovens. We hope your favorite is one of the selections today.	
JELLO .....	.35
ICE CREAM .....	.35

## Beverages

COFFEE .....	.15
TEA, ICED or HOT .....	.15
MILK .....	.30
SANKA .....	.25
SOFT DRINKS .....	.25
Coca Cola, Seven-Up	

A complete selection of vintage wines is on  
The Fontainebleau Wine List. Your favorite  
wine is no doubt among them.

Your favorite cocktails are served from our  
Del Sol bar.

TO BEGIN...May we suggest a Cocktail from our Del Sol Bar

APERITIFS

French Onion Soup.....Cup	.40¢	Bowl	.60¢	Shrimp Cocktail.....	95¢
Beef Broth w/Barley...Cup	.40¢	Bowl	.60¢	Oyster Cocktail.....	95¢
Seafood Gumbo.....Cup	.60¢	Lump Crabmeat Cocktail.....			\$1.10

TODAY'S SPECIAL 1.75

Bacon Wrapped Cheese Stuffed Frankfurters  
 Boston Baked Beans en Casserole  
 Fruit Jello Tossed Green Salad  
 Coffee - Hot or Iced Tea

A Cup of Soup du Jour is included in Entree below:

Chinese Pepper Steak, Bed of Steamed Rice	2.60
Broiled Filet of Flounder, Lemon Butter	2.40
Creole Omelete	2.35
Breaded Veal Cutlet, Brown Sauce	2.60

CHOICE OF ONE VEGETABLE

Snowflake Potatoes	Peas and Carrots
Buttered Spinach	Sauteed Lyonnaise Squash

SALAD

Pickled Beets & Onion Salad	Tossed Green Salad
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Coffee or Tea  
 Milk...20¢ extra

DESSERTS

Fruit Jello.....	35¢	Cocanut Cream Pie....	40¢
Assorted Layer Cake.....	40¢	Apple Pie.....	40¢

NEW ORLEANS SALAD SPECIAL:

Avocado Stuffed with Shrimp or Chicken Salad, Garni	2.50
Cold Cut Platter - Ham, Roast Beef, Chicken, Bologna and Cheese centered with Potato Salad	2.75