



ESTABLISHED 1895

Made in France

Suggested Dinners

Choice of: SHRIMP REMOULADE, SHRIMP COCKTAIL, FRESH FRUIT COCKTAIL

½ Broiled Milk Fed Spring Chicken		2.75	
Oyster Bienville (½ Dozen)	2.50	Breaded Veal Cutlet, Sauce Supreme	2.50
Filet of Trout Amandine	2.75	Chef Special Stuffed Trout	2.75
Select Lump Crab Meat au Gratin or Imperial		3.00	
Supreme de Volaille en Papillotte, Breast of Spring Chicken in Wine Sauce		2.75	
Breast of Capon on Ham, Queen Style		3.00	
Canard en Papillotte, Young Long Island Duck in Brown Sauce with Wine, Mushrooms, and Peas		3.00	
Pompano, Papillotte or Amandine		3.00	
½ Florida Lobster, Thermidor or Broiled with Seafood Dressing		3.25	
Special Grilled Ham Steak with Fruit	2.75	Kansas City Beef Minute Steak	3.50
Kansas City Beef Club Steak	3.25	Kansas City Beef Filet Mignon	4.75
DEMI JULIENNE POTATOES • COMBINATION VEGETABLE SALAD • CHOICE OF DESSERT • DEMI-TASSE			

Appetizers

Shrimp Remoulade	.75	Celery and Olives	.75
Lump Crabmeat Cocktail	1.00	Italian Antipasto	1.00
Shrimp Cocktail	.75	Cold Crab Meat Canape	.60
Lake Shrimp Frappe	1.25	Hot Rockefeller Canape	.60
Oyster Cocktail	.60	Italian Olives	.60
Marinated Herring in Sour Cream	.75	Green Olives	.40
Fruit Cocktail	.60	Stuffed Olives	.60
Stuffed Celery	.60	Stuffed Artichoke	.85

Soups

Vegetable	.40	½ Dozen Oyster	.60	Turtle with Sherry Wine	.50
Cream of Chicken	.40	½ Dozen Oyster Stew	.60	Crab, Shrimp and Rice Gumbo	.60
Chicken Noodle	.40			Crayfish Bisque (in season)	.85

Oysters

Half Dozen on Shell	.50	Dozen	1.00
Half Dozen Fried, Potatoes	1.00	Dozen	1.50
Half Dozen Rockefeller	1.00	Dozen	1.50
Half Dozen Bienville	1.00	Dozen	1.50
Dozen Steamed Oysters, Drawn Butter	1.50	Oysters Broiled on Toast, French Fried Potatoes	1.50
Oysters en Brochette, French Fried Potatoes	1.75	Oysters Boston Pan Roast, French Fried Potatoes	1.75

Chef's Specialties

½ Florida Lobster, Majestic, French Fried Potatoes	2.50
Chef Special Stuffed Tenderloin Trout Delmonico, French Fried Potatoes	2.25
Baked Stuffed Flounder Delmonico, French Fried Potatoes	2.00
Fresh Jumbo Lake Shrimp Italian, Potatoes	2.00
Select Lump Crab Meat, Imperial, French Fried Potatoes	2.25
Half Milk Fed Spring Chicken Delmonico	2.50
(Special Sauce with Hearts of Artichoke, Mushrooms and Olives)	
Broiled Kansas City Filet Mignon Plank Steak, garnished with Potatoes	3.50
(Delmonico Special Heart of Artichoke and Mushroom Sauce)	
Filet of Fresh Lake Trout Amandine, French Fried Potatoes	2.00
Filet of Blue Lake Trout, Special White Wine Sauce	2.25
Rockefeller and Bienville Oysters—Dozen (½ Dozen each)	1.75
Filet of Red Snapper Vinaigrette, French Fried Potatoes	2.00
Broiled Filet of Red Snapper Steak, Egg and Butter Sauce, Potatoes	2.00
Broiled Half Maine Lobster, Seafood Dressing, Drawn Butter Sauce, French Fried Potatoes	3.50
Broiled One-Half Florida Lobster, Seafood Dressing, Drawn Butter Sauce, French Fried Potatoes	2.50
½ Florida Lobster a la Delmonico	2.50
Jumbo Soft Shell Crab Meuniere or Fried, Tartar Sauce, French Fried Potatoes	1.50
Jumbo Frog Legs Saute or Fried, Tartar Sauce, French Fried Potatoes (in Season)	3.00
Italian Antipasto, Spaghetti and Meat Balls, Roman Cheese, Salad Bowl, Claret Wine	2.50
Stewed Long Island Duck a la Chasseur en Casserole, Wine, Mushrooms, Carrots, Peas, Steamed Rice (in season)	2.50
Select Lump Crab Meat a la Remick, French Fried Potatoes	2.25

Kansas City Meats - - Steaks

Filet Mignon, French Fried Potatoes	3.25	Beef Minute Steak, French Fried Potatoes	2.50
Sizzling Sirloin Steak, French Fried Potatoes	3.50	Ham Steak Grilled with Pineapple, French Fried Potatoes	2.00
Beef Club Steak, French Fried Potatoes	2.50		
Veal T-Bone Steak, French Fried Potatoes	2.25	Hot Kansas City Roast Beef, French Fried Potatoes	2.00
Salisbury Steak, French Fried Potatoes	1.25	Liver Broiled with Bacon, French Fried Potatoes	1.50
Breaded Veal Cutlet, French Fried Potatoes	1.00	Liver with Onion Sauce, French Fried Potatoes	1.50

Chops

Broiled or Breaded Veal Chop, French Fried Potatoes	1.25	Lamb Chops (2), French Fried Potatoes	2.00
Pork Chops (2), French Fried Potatoes	2.00	Lamb Chop (1), French Fried Potatoes	1.00
Pork Chop (1), French Fried Potatoes	1.00	Veal Chops (2), French Fried Potatoes	2.00
Any of the above meats smothered with onions			
Mushroom Sauce	.50	Bordelaise Sauce	.25
			.35

Cold Buffet

Shrimp or Crabmeat Salad	1.25
Avocado Stuffed with Crabmeat, Shrimp or Chicken Salad	1.50
Tomato Stuffed with Crabmeat, Shrimp or Chicken Salad	1.25
Assorted Cold Meats with Cheese	1.50
Baked Ham Plate with Pineapple and Cheese Salad	1.50
Assorted Fruit Plate with Cream Cheese, Dressing	1.50
Cold Sliced Turkey, Cranberry Sauce, Sliced Tomatoes	1.75
Tuna Fish Salad, Sliced Tomatoes	1.00
Imported Marie Elizabeth Sardine Plate	1.00

Salads

Special Italian Salad Bowl with Heart of Artichoke and Anchovies	1.00
Pineapple and Cheese	.50
Fruit	.75
Asparagus Tips	.50
Combination	.50
Chef Salad Bowl	.80
Roquefort Cheese Dressing	.30
Thousand Island Dressing	.20
Special: Salad Bowl with Strips of Turkey and Ham, Hard Boiled Egg, French Dressing	1.50
Delmonico Tossed Salad with Seafood	1.50

Vegetables

Potatoes, French Fried	.25	Potatoes, Lyonnaise	.40	Green Peas	.25
Potatoes, Hash Brown	.40	Broccoli Hollandaise	.50	Onions, French Fried	.50
Potatoes, au Gratin	.40	Asparagus Hollandaise	.50		

Fish and Sea Foods

Sea Food Plate	3.50	Spanish Mackerel Broiled, Matre d'hotel	1.50
Saute Lake Shrimp Italian Style	1.75	Gulf Coast Flounder Broiled, Lemon Butter Sauce	2.00
Shrimp in the Ruff, Cocktail Sauce	1.75	Lump Crab Meat, Imperial	2.25
Shrimp a la Creole, Steamed Rice	1.75	Red Fish Courtbouillon, Steamed Rice	2.00
Fried Shrimp, Tartar Sauce	1.50	Red Fish Broiled, Lemon Butter Sauce	1.75
Shrimp a la Newburg	1.75	Stuffed Crab	1.00
Broiled Tenderloin Trout	1.50	Crabmeat a la Newburg	2.00
Fried Tenderloin Trout, Tartar Sauce	1.50	Crabmeat au Gratin with Mushrooms	2.00
Tenderloin Trout Meuniere	1.75	Fried Jumbo Sea Scallops	2.25
Tenderloin Trout Marguery	1.75	Florida Lobster Thermidor	2.50
Pompano Papillote, Amandine or Meuniere	2.25		

The Above Served with Demi Julienne Potatoes

Spaghetti, Italian

Spaghetti and Chicken	1.50
Spaghetti and Meat Balls	1.50
Spaghetti and Daube	1.50
Spaghetti and Oysters	1.50
Spaghetti a la Bordelaise	1.00
Noodles, Cavatunas or Spaghetti cooked to order	1.00

Chicken and Turkey

Fried or Broiled Chicken (1/4), French Fried Potatoes, Green Peas	1.25
Half Chicken Broiled or Fried, French Fried Potatoes	1.75
Half Chicken en Casserole, Mushrooms, Steamed Rice	2.00
Chicken a la King on Toast, French Fried Potatoes	1.50
Half Chicken, Creole Sauce, Steamed Rice	2.00
Half Chicken Smothered with Mushrooms, French Fried Potatoes	2.00
Turkey, Oyster Dressing, Cranberry Sauce, Candied Yams	2.00
Chicken Liver Broiled with Bacon, French Fried Potatoes	1.50
1/2 Chicken Cacciatore with Noodles	2.00

Eggs and Omelettes

Bacon and Eggs	1.00	Ham Omelette	1.00	Scrambled Eggs	.50
Ham and Eggs	1.00	Cheese Omelette	1.00	Pork Chop and Eggs	1.25
Spanish Omelette	1.00	Fried Eggs	.50	Brookfield Sausage and Eggs	1.00
Plain Omelette	.50	Shirred Eggs	.60	Hot Cakes with Bacon, Ham, or Sausage	1.00

Sandwiches

Minute Steak Sandwich	2.00
Delmonico Special Club Sandwich	1.00
Grilled Ham and Melted Swiss Cheese on Toast	.75
Combination Ham and Cheese	.75
Broiled Ham	.60
Boiled Ham	.60
Swiss or American Cheese	.60
Sliced Turkey	.60
Soft Shell Crab	1.00
Fried Shrimp	.75
Oyster	.75
Tenderloin Trout	.75
Hot Turkey Sandwich, Cranberry Sauce	1.00
Hot Open Face Roast Beef	1.00

Desserts

Cocoanut Cream Pie	.40	Mince Meat Pie	.40
Chocolate Pie	.40	Choice of Ice Cream	.30
Boston Cream Pie	.40	Fruit Pudding	.35
Strawberry Cake	.40	Fruit Jello	.30
Apple Pie	.40	Apple or Peach Cobbler	.35
Roquefort Cheese and Jelly	.50		
Baked Alaska	1.00		
Crepes Suzette (for one)	1.25	(for two)	2.00
DELMONICO FLUFF—			
(Vanilla Ice Cream, Chocolate Sauce and a topping of Shredded Cocoanut)	.50		
Vanilla Ice Cream with Cream de Menthe Topping	.50		

(All Pies Made Special by Delmonico's)

MIXED DRINKS

Old Fashioned60
Martini60
Manhattan60
Sazerac60
Whiskey Sour60
Bacardi60
Diaquiri60
Planter's Punch75
Tom Collins60
Rob Roy60
Mint Julep	1.00
Blackberry Julep	1.00
Alexander (Brandy)90
Alexander (Gin)75
Stinger75
Grasshopper75
Dubonnet60
Side Car75
Pink Lady75
Orange Blossom60
Singapore Sling75
Fire Fly75
Lightning75
Frozen Scarlett O'Hara75



LIQUEURS & CORDIALS

Orange Curacao85
Benedictine85
Creme de Cacao85
Prunellia85
Creme de Menthe85
Apricotine75
Creme de Cassis85
Drambuie85
Kummel85
Triple Sec75
Cointreau85
Anisette85
Maraschino75
Chartreuse85
Strega85
Kirsch85
Grand Marnier85



BRANDY & CORDIALS

Hennessy, Three Star85
Jules Robin85
Martell85
Remy Martin Cognac85
Bisquit90
Grand Armagnal85
Courvoisier90
Champagne Cognac (20 Yrs.)	1.00

WHITE DINNER WINES IMPORTED

	10th	5th
Kayser's Zeltinger—		
White Moselle Wine	1.75	3.00
Chilean Reising—White		
Rhine Wine - 1947	\$2.00	\$3.50
Graves—G. Johanneton		
& Cie—1940		4.00
1937		4.50
Chanson—		
Chablis St. Vincent	2.25	4.50
Pierre Fortier and Cie		
Bordeaux Superieur		3.00
Barton and Guestier		
Prince Blanc	1.50	2.75
Sauterne	2.00	4.00
Graves	1.75	3.00
Chablis	2.50	4.00
Quien - Chablis	1.75	3.00

RED DINNER WINES IMPORTED

Martini & Rossi—		
Chianti Red	2.00	3.50
Martini & Rossi—		
Chianti White		3.50
Medoc-Louis		
Eschenauer, 1940		4.00
St. Julien-Sichel &		
Fils Freres, 1940	2.00	3.50
St. Emilion—A&R Barriere		
Freres, 1940		3.00
Chanson—Pommard—		
St. Vincent	2.75	5.00
Barton and Guestier		
Macon Burgundy	2.25	4.50
Prince Noir	1.50	2.75
Pommard	2.75	5.00
Quien-Beaujolas	1.50	2.50

ROSÉ WINES

Chateau Ste. Roseline	2.00	3.25
Remy Pannier—		
Nectarose	1.75	2.75
Remy Pannier—		
Sparkling Nectarose	3.75	7.00
Vin Rosé—Cruse		2.50

RED DINNER WINES AMERICAN

Burgundy—Cresta Blanca, Louis Martini, Christian Bros.	1.00	2.00
Burgundy - Claret—		
Taylor's	1.25	2.50

WHITE DINNER WINES AMERICAN

Sauterne—Christian Bros., Cresta Blanca	1.00	2.50
Sauterne—Taylor's	1.25	2.50
Sauterne—Tipo		2.00
Folly Blanc—		
Wente Bros.		2.50
Dry Semellion—		
Wente Bros.	1.25	2.50
Chablis—		
Wente Bros.	1.25	2.50

CHAMPAGNES IMPORTED

Piper Heidsieck		10.00
Mumms, Extra Dry	3.75	7.00
Celliers and Fils		8.00
Mumms Cordon Rouge		10.00

CHAMPAGNES AMERICAN

Taylor	2.50	5.00
Dumont (8 oz.)	1.25	

SPARKLING BURGUNDY AMERICAN

Renault		5.00
Taylor	2.50	5.00

Have Your Next Party at

DELMONICO'S

1300 St. Charles Ave.

RAYmond 4937

New Orleans, Louisiana