

MARDI-GRAS

1916



M E N U

ST. CHARLES HOTEL

CHAMPAGNES

No.		Bottle	½ Bottle
2	Bouquet et fils Finest Extra Quality House of Commons Cuvee 1904	\$6.00	\$3.00
4	G. H. Mumm & Co., 1906 Cordon Rouge	6.00	3.00
5	G. H. Mumm & Co., Selected Brut		3.00
6	G. H. Mumm & Co., Extra Dry . .		3.00
8	Louis Roederer, Brut	6.00	3.00
9	Louis Roederer, Grand Vin Sec . .	6.00	3.00
13	Pommery & Greno, Sec	6.00	3.00
15	Veuve Clicquot, Yellow Label . . .	6.00	3.00
16	Krug, Private Cuvee	6.00	3.00
23	Dry Royal	5.00	2.50

DOMESTIC WINE

21	White Top Club Special	2.50	1.25
22	Great Western	2.50	1.25
107	Sparkling Moselle Domestic	2.50	1.25

CALIFORNIA WINES

Our Own Bottling

133	Claret	75	40
134	Rhine Wine	75	40
135	Sauterne	75	40

COCKTAILS and APPERIZERS

Italian Garden	25c	Vermouth	20c
St. Charles	25c	Cuban Cocktail	20c
Martini	20c	Creole	20c
Manhattan	20c	Navy	20c
Bronx	20c	Dubonnet	20c
Absinthe	25c	Irish Rose	25c
Morning Glory	20c	New Orleans Gin Fizz . . .	25c
Brandy	40c	Ojen	20c
Sazerac	20c		

For Other Wines See Regular Wine List

Carte du Jour

ALL PORTIONS ARE INDIVIDUAL AND SERVED TO 1 PERSON ONLY

In order to avoid Mistakes, Guests are requested to write their own orders
10 Cents will be Added to Price of Each Item for Service to Rooms

Oysters-Bayou Cook on half Shell 25 Stuffed Pine Apple 40
COCKTAILS--Oyster 30, Grape Fruit and Oysters 50, Crab Meat 45
 Chilli Sauce 10 Canape of Cavair 50 Queen Olives 25 Iced Lake Shrimps 40
 Celery Farci St. Charles 40 Canape of Anchovie 40 Celery 25

SOUPS

Louisiana Oyster 25 Puree of Tomato with Rice 25 Consomme Vermicelli 25
 Clear Green Turtle 30 Essence of Chicken 25 Onion au Gratin 30 Chicken Gumbo 25

FISH

*Fried Filet of Sea Trout, Tartar Sauce.....55
 Scallops, Mornay.....55
 Red Snapper with Bacon.....55
 Shad and Roe.....55

ENTREES

*Spring Chicken, and Ham, French Toast.....75
 *Sirloin of Beef, Portugaise.....65
 *Royal Squab Cocotte with Peas.....90
 Veal Chop, Zingara.....60
 Single Pancake with Macaroons.....50

SPECIAL--Green Pompano 75 Half Broiled Spring Turkey (for 2) 1.50
 Broiled Fresh Mushrooms on Toast 50 Scallops any Style 50
 Cold Lobster Mayonnaise Sauce 75 - 1.50

ROASTS

* Young Lamb, Mint Sauce 55
 * Vermont Turkey, Cranberry Sauce 55 * Prime Ribs of Beef Dish Gravy 55
No Charge for Bread and Butter Served with Fish and Meat Orders.

COLD DISHES

Jellied Beef Tongue 55 Turkey 55 Head Cheese 50 Lamb 50
 Roast Beef 50 Assorted Cold Cuts 75

SALADS

Cucumber 30 Romaine 30 Chicken 50 Chicory 25 Head Lettuce 25
 Shrimps 50 Lettuce and Tomatoes 30 Fruit 40 Crab Meat 50 Combination 40
 Roquefort Cheese Dressing 25

VEGETABLES

Mashed Turnips 25 Creole String Beans 25 New Spinach with Egg 25
 Artichoke Hollandaise Sauce 35 Broiled Egg Plant 25
 Potatoes: Boiled, or Mashed 20 Stuffed Paked 25 Grilled Yams 25
 Bermuda Potatoes-O'Brien 30 Rissolees 30 au Gratin 25 Maitre d'Hotel 25 Boiled 25
 Macaroni au Gratin 25 Cauliflower, Cream Sauce 35

DESSERTS

Apple Pie 15 Vanilla Custard Pie 15 Hot Mince Pie 15
 Pudding a la Reine 20 Cup Custard 20 Rice Pudding, 20
 Strawberries and Cream 45 Pear Voltaire 40 Nesselrode Pudding 30
 Strawberry Short Cake 35 Assorted Cakes 25 French Pastry 15 Rhine Wine Jelly 25
 Peach Melba 40 Meringue Glace, Vanilla or Chocolate 30 Coffee Parfait 30
 Fresh Strawberry, Vanilla or Chocolate Ice Cream 25 Souffle Flambe Royal 60
 Bisque Glace Carnival 30 Compotier of Mixed Nuts and Raisins 50

Cheese--Roquefort, Neufchatel, American, Swiss and Creole Cream 25
 Individual Bar le Duc 25 MacLarens Imperial Cheese 35 Imported Camembert 25

Tea or Coffee, small pot 15, for two 30 Demi-tasse 10
 Milk, individual bottle 10 Butter milk 15 Huylers Chocolate or Cocoa, pot 20
 Beer on Draught--Wurtzburger, pitcher 80 half pitcher 45
 Pilsner (light) " 50 " " 25

Dishes Marked with * are Ready to Serve

Guests are invited to have their Coffee served in the Italian Garden

March. 3, 1916