

# COMMODORE THEATRE



## WELCOME!

Thank you for joining us at the Commodore Theatre!

Because we are a historic movie theatre that provides dining, some procedures and policies are unique and are designed to give our guests the best experience possible.

- Please have everyone at your table decide on the food order before calling in to place the order.
- Please order food, desserts, drinks (and refills), and popcorn before the kitchen closing time, which is usually when the feature begins.
- No smoking allowed anywhere in the theatre; you may step outside the building to smoke.
- Please do not take this menu with you; we have copies available if you would like one.
- Please turn off cell phones and pagers in the theatre; cell phone usage may result in your being asked to leave.

## HOW TO ORDER:

To order, please pick up the telephone, dial zero (0) or press the order button and wait for the kitchen to answer. Please be patient; it may ring for some time before we can answer if we are busy with other callers. Once you place your call and hear our phone ringing, *please do not hang up*, or you may lose your place in line. If the phone is **busy**, please hang up and try again in a few minutes. If you have a problem with your phone, please ask one of our staff to help you. Please order only from your own table, not from another table as this will result in your order being delivered to the wrong table. We stop taking orders once the film starts.

- During busy shows, it may take more than an hour to serve certain food items; we appreciate your patience.
- Due to our kitchen layout, food is served as soon as an item is prepared, so **not all food will arrive at your table at the same time**. Please enjoy your food as soon as it is served rather than waiting for everyone to be served.

## HOW TO PAY:

- Payment for food services may be made by cash, credit cards (American Express, Mastercard, Visa, or Discover) or Commodore gift certificates. No checks (except travelers checks) will be accepted.
- There is a 50 cent charge for each separate check requested.
- Tax (12.5%) and a 20% service charge are included on your check. **Please do not leave tips on the table or hand them to any of our staff.**

03/18



THE ULTIMATE EXPERIENCE!

DIGITAL SOUND IN A THX THEATRE

# PREVIEWS

All of these items are served before the feature presentations.

Fries, Plain or add cheddar cheese & sour cream	\$3.15 \$4.25
Chicken Planks Choose Sauce: Ranch, Honey Mustard, BBQ	\$6.50
Fried Cheese Sticks (5) (with marinara sauce)	\$5.25
Beer Battered Onion Rings	\$3.10
Small Tossed Salad Choose Dressing: Ranch, French, Lo-Cal Italian, or Honey Mustard (Extra Dressings are 30 cents)	\$3.95
Crab & Shrimp Soup with Crackers	\$5.50

Basket of Nacho Chips & Mild Jalapeno Cheese Sauce	\$3.25
Basket of Nacho Chips with Artichoke Dip extra cheese sauce	\$5.25 \$0.75
Fresh Popcorn:	
Small Buttered (Real Butter) 46 OZ	\$3.75
Large Buttered (Real Butter) 85 OZ	\$4.95
Small Plain 46 OZ	\$2.50
Large Plain 85 OZ	\$3.75
Extra butter, per teaspoon:	\$0.35
Popped with coconut oil.	
Sorry, but popcorn can not be put on hold.	



## Light FEATURE PRESENTATIONS

### Meals

Chef Salad (with Ham & Turkey) Choose Dressing: Ranch, French, Lo-Cal Italian or Honey Mustard (Extra Dressings are 30 cents)	\$6.95
Seasonal Fresh Fruit & Cheese Plate	\$6.95
Homemade Chicken Salad Plate (with Raisins, Almonds, and Celery) served with Fresh Fruit and Crackers	\$7.50
Battered Fish (Cod) and Chips (Fries) (Malt Vinegar Available)	\$7.50
Smoked Sausage (Mild or Spicy) with Roll & Mustard	\$5.50
Fresh Baked Potato (with choice of Butter, Sour Cream, Cheese, Bacon Bits)	\$3.95
Nacho Platter with Beef Barbecue, Chips, Salsa, Lettuce, Tomato, Cheese, and Sour Cream	\$8.50
Add Jalapeno Peppers for Nacho Platter	\$0.60
Extra Serving of Beef Barbecue	\$4.95
Chicken Planks & Fries	\$7.25
Chicken Plank Sandwich	\$6.00
Large Breaded, Fried Shrimp (4) Choose: Fries or Onion Rings (Please Specify Cocktail or Tartar Sauce)	\$8.25
Handmade Pizzas 9 inch; no changes to pizzas, please	
Cheese	\$10.25
Pepperoni	\$11.25
Hawaiian has	\$12.25
Two Cheeses, Ham and Pineapple; no Tomato Sauce	

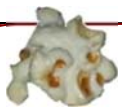
### Sandwiches

Prepared hot unless requested cold; please specify Lettuce,  
Tomato, Mayo and/or Mustard; you may add Fries or Onion  
Rings for an additional \$1.75 or Baked Potato for \$2.00.

Open-faced Hot Dog & Cheese	\$4.25
Ham & Cheese on Homemade Roll	\$6.00
Turkey & Cheese on Homemade Roll	\$6.00
Roast Beef & Cheese on Homemade Roll	\$6.00
Combination on Homemade Roll (Ham, Turkey, Roast Beef, & Cheese)	\$6.50
Fried Fish (Cod) on Homemade Roll with Tartar Sauce and Fries	\$7.00
Pastrami & Swiss on Rye	\$6.25
Corned Beef & Swiss on Rye	\$6.25
Chicken Salad on Homemade Roll	\$6.25
Barbecued Beef or Pork on Roll (specify Slaw and/or Hot Sauce)	\$6.00
Cheese, Pineapple & Tomato	\$5.25
Veggie burger	\$5.25

We use White American & Munster on sand-  
wiches, except swiss on Corn Beef & Pastrami





# GREAT ENDINGS

Desserts may be put on hold to be served after other food items.



Snickers Big Blitz Pie	\$5.50	Cookies & Cream (Choice of Chocolate Chip or Oatmeal Raisin Cookies with Vanilla Ice Cream)	\$3.50
Hot Caramel Granny Apple Pie	\$5.25	Hot Homemade Cinnamon Loaf	\$4.50
with Vanilla Ice Cream	\$5.75	(Specify with Raisins and/or Icing)	
Cheesecake, New York style		Ice Cream Sundae	\$4.50
Plain or with	\$4.50	(Vanilla Ice Cream, Chocolate Syrup & whipped cream)	
Cherry Topping	\$4.75	Frozen Snickers Ice Cream Bar	\$2.50
Tiramisu Pie	\$5.50	Vanilla Ice Cream	\$1.75
Hot Brownie Sundae	\$5.25	Assorted Candy Bars ask for current selection	\$1.50 to \$3.00
Florida Key Lime Pie	\$5.50		

Ice Cream Float, made with your choice of one of our Soft Drinks **\$4.50**



## BOX OFFICE BEVERAGES



Soft Drinks: Coke, Diet Coke, Mr. Pibb, Barq's Root Beer, Sprite or Pink Lemonade

Glass (16 oz.; no free refills)	\$2.50
Pitcher (60 oz.)	\$6.50

Diet Root Beer, Diet Black Cherry, Crème Soda, Black Cherry or Orange (16 oz. bottle or 12 oz can)	\$2.50
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Iced Tea (unsweetened only; free refills)	\$2.50
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Hot Tea, Hot Apple Cider, Hot Chocolate, & Coffee (Regular & Decaf)	\$2.50
Refills on Hot Tea & Coffee	\$0.50

Water or Glass with Ice (water refills free)	\$0.30
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<b>Nantucket Nectars:</b> Pomegranate Pear or Pineapple Orange Guava	\$3.00
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Half & Half (Lemonade & Ice Tea)	\$2.50
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*For everyone's protection and in compliance with ABC laws, we limit beer and wine sales served to any one table as follows: Beer: one pitcher for 2 people; 3 bottles per person; Wine: one 1/2 carafe or three glasses per person or 1 bottle for two people.*

*We ID anyone under the age of 30; please have your ID ready when you are served.*

**Bottled Wines:** 750 ml **\$24.00**  
**Red:** Cabernet Sauvignon or a Blend  
**White:** Chardonnay or Pinot Grigio

**House wines:**  
 Chardonnay, Riesling, Pinot Grigio & Pinot Noir  
 Glass: **\$4.95** 1/2 Carafe: **\$11.95**

**CORKAGE FEE:** Patrons bringing their own 750 ml bottle of unopened wine, limit of one bottle per couple. Must be 21 years of age or older! **\$15.00**

**Beer:** (on tap)  
 Killian's Irish Red **\$4.25 glass \$12.50 pitcher**  
 Miller Lite **\$3.75 glass \$11.00 pitcher**

**Bottled Beers & Ciders**  
 Coor's Lite Yuengling **\$4.00**  
 Modelo Heineken Corona **\$4.25**  
 Sam Adams Blue Moon **\$4.50**  
 Angry Orchard (cider) **\$4.50**  
 The Virginia Beer Co: FREEVERSE **\$4.75**



# HISTORY OF THE COMMODORE THEATRE

Portsmouth native William S. "Bunkie" Wilder built the Commodore Theatre in 1945 as the flagship theatre of his local chain of movie theatres. The theatre was designed by John J. Zink, a Baltimore architect, who designed numerous famous theatres on the east coast. The auditorium, which measures 85 feet wide and 90 feet deep, is still a perfect size and shape for today's film presentation. The extraordinary design also prevents balcony patrons and main floor patrons from being visible to each other so each can view the screen without distraction. Named for Commodore James Barron, a nineteenth century naval man who is buried in the cemetery next door, the theatre has a nautical motif that is used in details throughout the building.

The Commodore operated as a movie house until 1975, when it closed due to a national trend of declining downtown traffic. It remained closed for twelve years until it was purchased by Norfolk native Fred Schoenfeld who began the restoration and revitalization process. Schoenfeld's vision was to restore the beautiful old theatre, yet change the concept to combine first-run movies with full-service dining, the first such historic theatre in the country. From the over 1000 original seats, the capacity was reduced to 190 on the dining floor and 318 in the balcony, which is served by a concession stand and restrooms.

Artwork in both the auditorium and lobby areas was painstakingly reworked, created by artists from Wall Illusions in Norfolk, principally artist James Nelson Johnson of Virginia Beach. The 20 by 40 foot murals were redone with the original scenes repainted and enhanced, as was the ceiling. New chandeliers, each weighing over 300 pounds and made of Italian leaded crystal, replaced the old fluorescent chandeliers that could not be dimmed. In the two alcoves on each side of the inner lobby, the artists recreated scenes of the original theatre interior prior to the restoration work.

The current kitchen of the theatre occupies the old manager's office and men's smoking lounge. The women's smoking lounge was restored with new wall coverings, chandelier, and furniture; the pay phone in the lounge is of early 1940's vintage. Marble bases on the table lamps were cut from marble removed from the main restrooms during construction. Table lamps and the chandelier in the women's lounge were custom made for the Commodore by Morrison Studios in San Francisco. The stage curtains reflect the traditional movie presentation technique of having both a house curtain as well as a screen curtain. The house curtain was especially created for the Commodore in 1989 by Greenville Stage Equipment Company in South Carolina, while the screen curtain is the Commodore's original curtain from 1945!

The marquee in front of the theatre was restored with stainless steel panels and plating, with over 900 new sockets and bulbs, and new neon tubing. The original construction of the marquee is impressive, with a 6 inch thick concrete roof held up by 30 inch "I" beams projecting 20 feet out from the front of the theatre. Estimated weight is over 20 tons!

Excellence in sound and image exhibition has been Schoenfeld's objective from the outset. As an electrical engineer and holder of a master electrician's license, with a specialty in theatre sound and projection systems, he designed the Commodore's sound system with the help of George Lucas' THX group at LucasFilm in Marin County, California. The theatre shows film exclusively in Digital projection using BARCO 4K projectors with a Dolby DSS 200 server. Our sound system has the ability to play 7.1 sound. The screen is 41 feet wide and 21 feet high. There are 9 large JBL speakers mounted in the sound wall behind the screen and 22 surround sound speakers throughout the auditorium, including 6 behind the wall murals. Because of the superb qualities of film exhibition and sound, the Commodore has had THX certification from its opening in 1990.

Schoenfeld's work was honored when the theatre earned designation as a Virginia Historic Landmark and listing on the National Register of Historic Places and the Virginia Landmarks register. The Commodore is recognized nationally and internationally as a unique movie-going and dining experience.

Schoenfeld owns and operates the theatre with his life and business partner, Tiffany Brown.

