

# 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.
- As you are seated, a staff member will tell you what time the kitchen stops accepting orders; please order food, desserts, drinks (and refills), and popcorn before the kitchen closing time.
- 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 ask one of our staff members.
- Please turn off cell phones and pagers in the theatre; cell phone useage may result in your being asked to leave the theatre.

## 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.

- 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.
- Fried foods are cooked in vegetable oil.
- Refills are free on water and tea only; a small initial charge for water or glasses of ice lets you choose to have water: this conserves the resource and doesn't hide the cost of water and

## 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 (11.5%) 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.

11/10



THE ULTIMATE EXPERIENCE! DIGITAL SOUND IN A THX THEATRE

# PREVIEWS

*All of these items are served before the feature presentations.*

Battered Waffle Fries, Plain	\$2.95
add cheddar cheese & sour cream	\$4.00
Chicken Planks (3)	\$6.25
Choose Sauce: Ranch, Honey Mustard, BBQ, or Catsup	
Fried Cheese Sticks (5 or 6) (with marinara sauce)	\$5.00
Beer Battered Onion Rings	\$2.95
Small Tossed Salad	\$3.50
Choose Dressing: Ranch, French, Lo-Cal Italian, or Honey Mustard (Extra Dressings are 30 cents)	
Crab & Shrimp Soup with Crackers	\$5.25

Basket of Nacho Chips & Mild Jalapeno Cheese Sauce	\$2.75
Basket of Nacho Chips with Spinach & Artichoke Dip	\$4.95
extra cheese sauce	\$0.75
Fresh Popcorn:	
Small Buttered (Real Butter) 46 OZ	\$3.35
Large Buttered (Real Butter) 85 OZ	\$4.35
Small Plain 46 OZ	\$2.50
Large Plain 85 OZ	\$3.50

(Sorry, but popcorn can not be put on hold)



# FEATURE PRESENTATIONS

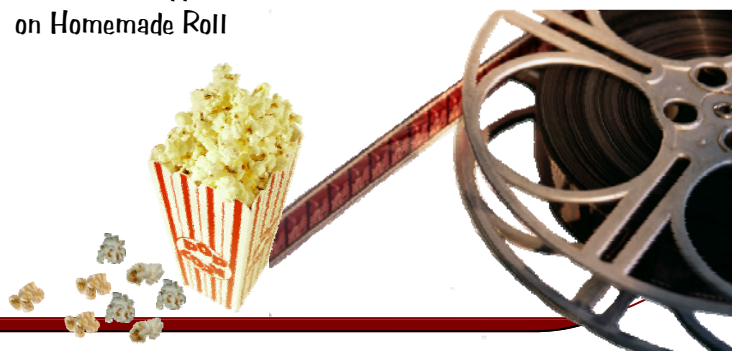
## Light Meals

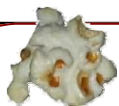
Chef Salad (with Ham & Turkey) Choose Dressing: Ranch, French, Lo-Cal Italian or Honey Mustard (Extra Dressings are 30 cents)	\$6.50
Seasonal Fresh Fruit & Cheese Plate	\$6.75
Homemade Chicken Salad Plate (with Raisins, Almonds, and Celery) served with Fresh Fruit and Crackers	\$7.00
Battered Fish (Cod) and Chips (Waffle Fries) (Malt Vinegar Available)	\$7.00
Smoked Sausage (Mild or Spicy) with Roll & Mustard	\$5.25
Fresh Baked Potato (with choice of Butter, Sour Cream, Cheese, Bacon Bits)	\$3.75
Nacho Platter with Beef Barbecue, Chips, Salsa, Lettuce, Tomato, Cheese, and Sour Cream	\$7.95
Add Jalapeno Peppers for Nacho Platter	\$0.60
Extra Serving of Beef Barbecue	\$4.95
Large Breaded, Fried Shrimp (4) Choose: Waffle Fries or Onion Rings (Please Specify Cocktail or Tartar Sauce)	\$7.95
Handmade Pizzas (9 inch; no changes to pizzas, please)	
Cheese	\$9.95
Pepperoni	\$10.95
Hawaiian	\$11.95
(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 Waffle Fries or Onion Rings for an additional \$1.60 or Baked Potato for \$2.00.*

Hot Dog & Cheese on Roll with Mustard	\$3.95
Ham & Cheese on Homemade Roll	\$5.95
Turkey & Cheese on Homemade Roll	\$5.95
Roast Beef & Cheese on Homemade Roll	\$5.95
Combination on Homemade Roll (Ham, Turkey, Roast Beef, & Cheese)	\$6.25
Fried Fish (Cod) on Homemade Roll with Tartar Sauce and Waffle 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)	\$5.95
Cheese, Pineapple, and Tomato on Homemade Roll	\$4.95





# GREAT ENDINGS



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

Snickers Big Blitz Pie	\$5.25	Cookies & Cream (Choice of Chocolate Chip or Oatmeal Raisin Cookies with Vanilla Ice Cream)	\$3.25
Heath Bar Cheese Cake	\$5.25	Hot Homemade Cinnamon Loaf (Specify with Raisins and/or Icing)	\$4.25
Hot Caramel Apple Pie with Vanilla Ice Cream	\$4.90 \$5.50	Ice Cream Sundae (Vanilla Ice Cream & Chocolate Syrup)	\$4.25
Cheesecake		Frozen Snickers Ice Cream Bar	\$2.00
Plain	\$4.25	Cup of Vanilla Ice Cream	\$1.50
Cherry Topping	\$4.50	Assorted Candy Bars ask for current selection	\$1.50 • \$2.00 • \$2.50
Torta Tiramisu with Kahlua	\$5.75	Ice Cream Float, made with your choice of one Of our Soft Drinks	\$4.25
Hot Brownie Sundae	\$4.95		
Florida Key Lime Pie	\$5.25		



## BOX OFFICE BEVERAGES

*For everyone's protection and in compliance with ABC laws, we limit beer and wine sales served to any one table and we ID anyone under the age of 30 (please have your ID ready when you are served).*

Soft Drinks (Coke, Diet Coke, Mr. Pibb, Root Beer, 7-up, Pink Lemonade)		
Glass (16 oz.; no free refills)		\$2.30
Pitcher (60 oz.)		\$6.25
Diet Root Beer, Black Cherry, Diet Black Cherry, Crème, or Orange (12 oz. Bottle)		\$2.30
Iced Tea (unsweetened only; free refills)		\$2.25
Hot Tea, Hot Chocolate, & Coffee (Regular & Decaf)		\$2.25
Refills on Hot Tea & Coffee		\$0.50
Water or Glass with Ice (water refills free)		\$0.30
Nantucket Nectars: Pomegranate Pear, Pineapple Orange Guava or Half & Half (Lemonade & Ice Tea)		\$3.00
<b>Specialty Coffees:</b>		<b>Beer: (on tap)</b>
Cappuccino (10 oz. with whipped cream)	\$2.95	Killian's Irish Red
Cappuccino Mocha	\$3.50	
Espresso Long	\$1.95	\$3.75 glass
Espresso Short	\$1.60	\$10.95 pitcher
		Miller Lite
		\$3.75 glass
		\$10.95 pitcher
		<b>Bottled Beers</b>
<b>Wine:</b>		Budweiser, Bud Light, Coor's Lite, \$3.75
Chablis or Blush	\$4.25 glass \$9.95 1/2 carafe	, Mich Ultra, Bud Lite Lime, Miller Lite, O'Douls (non-alcoholic)
Chardonnay or Pinot Noir	\$4.75 glass \$10.95 1/2 carafe	
White Zinfandel (750 ml bottle)	\$14.00	Sam Adams, Corona, Heineken \$4.25



# 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 35 mm film exclusively in Dolby Digital 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. The Commodore is recognized nationally and internationally as a unique movie-going experience.

The Commodore Theatre is dedicated to the memory of Norman Powell and Kenneth Andrews, who trained Schoenfeld as a youngster in the movie business and then nurtured and worked long and hard to help him realize his dream for the Commodore. As a family business, Schoenfeld's three children, Victoria, Ben and Abby, have grown to adulthood working in the theatre. Schoenfeld now owns and operates the theatre with his wife and business partner, Dr. Jean Haskell.

We offer you a warm welcome and hope you enjoy the special atmosphere of the venerable, historic Commodore Theatre!