

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 designed to give our guests the best experience possible.

- Please have everyone at your table decide on the food order **before** calling in to our kitchen. Request separate checks at this time.
- 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 which is normally at the start of the feature.
- No smoking allowed anywhere in the theatre; you may step outside the building to smoke.
- Please do not take the menu with you; we have copies available if you would like one; ask one of our staff members.

Please turn off cell phones and electronic devices while in the theatre.

Note: We have a **no tipping policy**, there is a 20% service charge added to your check which is in addition to local and state sales taxes (13.5%).

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 for answering. If the line 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 the phone located on your 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 at your table 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.

9/13/21



THE ULTIMATE EXPERIENCE!

DIGITAL SOUND IN A THX THEATRE

PREVIEWS

All of these items are served before the feature presentations.

Fries, Plain	\$5.50
Or add cheddar cheese & sour cream	\$6.75
Chicken Planks	\$8.25
Choose a Sauce: Ranch, Honey Mustard, BBQ, or Ketchup	
Fried Cheese Sticks (5) (with marinara sauce)	\$7.25
Beer Battered Onion Rings	\$5.95
Small Tossed Salad	\$6.25
Choose Dressing (Extra Dressings are 50 cents)	
Soup of the Day	\$6.25
Seafood Chowder	\$6.95

Basket of Nacho Chips & Mild Jalapeno Cheese Sauce	\$5.75
Or with Spinach & Artichoke Dip	\$7.95
extra cheese sauce	\$1.00
Fresh Popcorn:	
Small Buttered (real butter) (46 Oz cup)	\$5.75
Large Buttered (real butter) (85 Oz tub)	\$7.50
Small Plain (46 Oz cup)	\$4.75
Large Plain (85 Oz tub)	\$6.25
Extra butter, each	\$0.60
Popcorn is popped with coconut oil. Sorry, popcorn can not be put on hold.	

FEATURE PRESENTATIONS

Sandwiches

Sandwiches prepared hot unless requested cold;
please specify Lettuce, Tomato, Mayo and/or Mustard

**you may add: Fries or Onion Rings \$2.50;
Baked Potato \$3.00; Cole Slaw \$1.95
or Potato Chips \$0.95**

Ham & Cheese on Homemade Roll	\$8.50
Turkey & Cheese on Homemade Roll	\$8.50
Roast Beef & Cheese on Homemade Roll	\$8.50
Combination on Homemade Roll (Ham, Turkey, Roast Beef, & Cheese)	\$8.95
Fried Fish (Cod) on Homemade Roll	\$8.95
Chicken Salad on Homemade Roll	\$8.25
Open-faced Hot Dog & Cheese	\$5.95
Barbecued Beef or Pork on Roll (specify Slaw and/or Hot Sauce)	\$8.25
Cristo (Ham & Turkey on French toast)	\$9.25
Veggie Burger	\$7.50
Corned Beef & Swiss on Rye*	\$8.25
Pastrami & Swiss on Rye*	\$8.25
Add Sauerkraut	\$0.95
*1000 Island dressing upon request	
Chicken Parmesan; Chicken tender, Marinara & cheese	\$9.25
Chicken Tenders Sandwich	\$8.25
We use Swiss cheese on our Pastrami and Corned Beef sandwiches and White American & Munster on others.	

Light Meals

Chef Salad (with Ham & Turkey)	\$9.50
Choose Dressing: Ranch, French, Lo-Cal Italian, Honey Mustard, Bleu Cheese, Caesar, Balsamic Vinaigrette or 1000 Island (Extra Dressings are 70 cents)	
Seasonal Fresh Fruit & Cheese Plate	\$9.25
Homemade Chicken Salad Plate (with Raisins, Almonds, and Celery) served with Fresh Fruit and Crackers	\$9.50
Battered Fish (Cod) and Chips (Fries) (Malt Vinegar Available)	\$9.50
Smoked Sausage (Mild or Spicy) with Dinner Roll & Mustard	\$7.75
Fresh Baked Potato (with choice of Butter, Sour Cream, Cheese, Bacon Bits)	\$5.25
Nacho Platter with Beef Barbecue, Chips, Salsa, Lettuce, Tomato, Cheese, and Sour Cream	\$10.50
Extra Serving of Beef Barbecue	\$7.50
Jalapeno Peppers for Nacho Platter	\$0.95
Breaded Fried Shrimp (5) Includes: Fries or Onion Rings (Please Specify Cocktail or Tartar Sauce)	\$10.50
Chicken Planks and Fries	\$9.75
Fried foods are cooked in vegetable oil.	
Handmade Pizzas (9 inch; no changes to pizzas, please)	
Cheese	\$13.50
S&S (spinach, tomatoes, artichokes)	\$14.50
Pepperoni	\$14.50
Hawaiian (Two Cheeses, Ham, and Pineapple; no Tomato Sauce)	\$15.25

GREAT ENDINGS



You may request that desserts be put on hold to be served after other food items.

Featured Dessert specials, priced per item			
		Ice Cream Float with your choice of soft drink	\$7.50
Limoncello layer cake	\$7.95	Cookies & Cream (Choice of Chocolate Chip or Oatmeal Raisin Cookies) with Vanilla Ice Cream	\$5.75
Tiramisu	\$7.50		
Hot Caramel Apple Pie	\$7.50	Hot Homemade Cinnamon Loaf plain	\$6.25
with Vanilla Ice Cream	\$8.50	(Specify with or without Raisins and/or Icing) with raisins	\$7.25
Cheesecake Plain	\$7.00	Ice Cream Sundae	\$7.25
With Cherry Topping	\$7.95	(Vanilla Ice Cream, Chocolate Syrup & Whipped Cream)	
Hot Brownie Sundae	\$7.75	Cup of Vanilla Ice Cream	\$4.50
Florida Key Lime Pie	\$7.75	Assorted Candy	\$2.00 to \$5.00
Chocolate Temptation	\$8.95	(ask for current selections)	

BOX OFFICE BEVERAGES

In compliance with ABC laws, we limit beer and wine sales served to any one table. We ID anyone under the age of 30 (please have your ID ready when you are served).

Soft Drinks (Coke, Diet Coke, Sprite, Mr Pibb, Barq's Root Beer & Pink Lemonade)			
Half & Half (Lemonade & Iced Tea)	Glass (16 Oz; no free refills)		\$4.00
	Pitcher (60 Oz)		\$10.50
By the bottle: Diet Root Beer, Black Cherry, Cream Soda, Orange Soda, Ginger Ale or sweet Iced Tea \$4.75			
Iced Tea (unsweetened only, sweetener located on your table; free refills) \$4.00			
Water or a glass with ice (free water or ice refills) \$0.40			
Hot Beverages: Hot Tea, Coffee (Regular or Decaf), Hot Chocolate or Hot Apple Cider \$4.50			
Refills on Coffee or Hot Tea \$0.60			

For everyone's protection and in compliance with ABC laws, we limit beer and wine sales as follows:

Beer: One pitcher per two people or 3 bottles per person;

Wine: One half carafe or three glasses per person; 1 bottle for 2 people

Wine:		Beer: (on tap)	
Chardonnay, Riesling, Pinot Grigio, Pinot Noir		Yuengling	\$4.50 glass \$12.95 pitcher
Glass	\$5.95	Miller Lite	\$4.50 glass \$12.95 pitcher
1/2 carafe	\$13.25	Bottle or Can Beers & Ciders	
Bottled Wine: (750 ml) \$25.00		Coors's Lite	\$4.50
Red: Cabernet Sauvignon, Blend or Pinot Noir		Modelo, Heineken & Corona	\$4.75
White: Chardonnay, Riesling or Pinot Grigio		Sam Adams Lager, Sam Adams Seasonal,	
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		Blue Moon, Angry Orchard Cider	\$4.75
		VA Beer Company: FREEVERSE	\$5.00

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 (1886-1952), 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 officer 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 1,000 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 which were constructed upstairs where seating used to be located.

Artwork in both the auditorium and lobby areas was painstakingly reworked, created by artists from Wall Illusions in Norfolk, with the principal artist being 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 located in northern California. 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 Greenville, 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. Up until April, 2012, the Commodore showed 35 mm film. At that time, we converted over to a fully digital system where all of our 'films' are now delivered on a computer hard drive! Our projectors are made in Belgium by Barco Systems. The server and audio processor are made in California by Dolby Labs. 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. Our sound system has three screen channels, four discrete auditorium channels and four large sub-woofers behind the screen; also known as 7.1 audio. Because of the superb qualities of film exhibition and sound, the Commodore has had THX (LucasFilm) certification from its opening in 1990.

Schoenfeld's work was honored in 1995 when the theatre earned designation as a Virginia Historic Landmark and was listed on the National Register of Historic Places. The Commodore is recognized nationally and internationally as a unique movie-going and dining 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 with their father.

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

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