America's Newest Sensation of Rhythm

Alvino Rey in Person his Guitar and his Orchestra

Starring THE KING SISTERS

Now at the RKO Theatre Boston

The Copley-Plaza Boston
PLAZA DINNERS

(Please of Entree includes Complete Plaza Dinners — Additional Charge for Substitutions)

Served from 5:30 p.m. to 9:00 p.m.  Room Service 25 cents extra per person

Oysters  Clams  Tomato Juice  Natural Grape Juice
Canape of Smoked Salmon  Meli Melo Cocktail  Cold Fresh Mackerel Nicoise
Celery  Radishes  Olives  Salted Nuts
Cold Jellied Consomme Rosa  Consomme Paysanne  Cream of New Peas Fontange  Strained Onion Soup aux Paillettes

Choice from the Charcoal Grill Specials, as an Entree, $1.00 extra charge for complete Dinner

Roast Fresh Native Turkey, Sage Stuffing, Cranberry Sauce  2.35  1.40
Braised Sweetbread under Bell, York Ham, Fresh Mushrooms, Madeira Sauce  2.40  1.50
Half Guinea Chicken Saute Alsacienne  2.45  1.60
Filets of Lemon Sole Normande  2.20  1.25
Baked Fresh Salmon Mantoue  2.25  1.25
Cape Cod Scallops and Fresh Shrimps in Blazer Poulette  2.25  1.25
Royal Squab en Casserole Grandmère (20 min.)  2.60  1.60
Broiled Venison Chop, Stuffed Fresh Mushrooms Provençal, Puree of Chestnuts (15 min.)  2.75  1.75
Breast of Duckling, Sauce Cumberland, Pineapple Fritters (15 min.)  2.40  1.50
Beal Steak Saute, Bordelaise Sauce, Carciofino (15 min.)  2.40  1.40
Individual Planked Sirloin Steak (15 min.)  3.00  
Broiled Fresh Native Half Pheasant with Virginia Ham (15 min.)  3.00  2.10
Vegetable Dinner with Fried Oysters  2.00  1.25

**CHOICE FROM THE COLD BUFFET**

**CHOICE OF TWO VEGETABLES**

French Fried Egg Plant
Fried Sweet Potatoes

Mixed Green Salad
Compote of Stewed Fresh Pears
Ice Cream or Sherbet and Cakes

Coffee
Tea
Walker Gordon Certified Milk
Rolls and Melba Toast

Cold Buffet

**CONSMOME**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Egg Opley Plata</td>
<td>50</td>
</tr>
<tr>
<td>Egg, Russian Style</td>
<td>50</td>
</tr>
<tr>
<td>Lobster in Shell, Copley Plata</td>
<td>1 50</td>
</tr>
<tr>
<td>Chicken Lobster, Sauce Remoulade</td>
<td>1 50</td>
</tr>
<tr>
<td>Lobster Salad</td>
<td>1 50</td>
</tr>
<tr>
<td>Shell of Crab Flakes Ravigote</td>
<td>80</td>
</tr>
<tr>
<td>Crab Flakes Salad</td>
<td>1 00</td>
</tr>
<tr>
<td>Tuna Fishes Salad</td>
<td>80</td>
</tr>
<tr>
<td>Fresh Salmon Parisienne</td>
<td>1 00</td>
</tr>
</tbody>
</table>

Bronx Cocktail 45¢

Cold Buffet

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Chicken, Jelly, Waldorf Salad</td>
<td>1 50</td>
</tr>
<tr>
<td>Galantine of Capon, Chef’s Salad</td>
<td>1 25</td>
</tr>
<tr>
<td>Terrine of Guinea Chicken Truffle</td>
<td>1 25</td>
</tr>
<tr>
<td>Chicken Salad</td>
<td>1 40</td>
</tr>
<tr>
<td>Roast Turkey, Asparagus Tips Salad</td>
<td>1 35</td>
</tr>
<tr>
<td>Duckling Bigarade with Fruit Salad</td>
<td>1 35</td>
</tr>
<tr>
<td>Ribs of Beef, Potato Salad</td>
<td>1 40</td>
</tr>
<tr>
<td>Corned Beef with Beet Salad</td>
<td>0 90</td>
</tr>
<tr>
<td>Beef Tongue with Russian Salad</td>
<td>1 00</td>
</tr>
<tr>
<td>Roast Lamb, Mint Jelly</td>
<td>1 25</td>
</tr>
<tr>
<td>Virginia Ham with Vegetable Salad</td>
<td>1 15</td>
</tr>
<tr>
<td>York Ham, Glace, Swedish Salad</td>
<td>1 00</td>
</tr>
<tr>
<td>Head Cheese, String Beans Salad</td>
<td>0 60</td>
</tr>
<tr>
<td>Assorted Cold Meats with Coleslaw</td>
<td>1 25</td>
</tr>
</tbody>
</table>

Monday, December 1, 1941

* You may have a set of our Menus. An envelope and postage will be furnished if you desire to mail them. *

** U. S. Government Prime — the best procurable! **
## A La Carte

### OYSTERS
- Cape Cod or Blue Point 40
  - Extra Large 45
  - Fried 60
  - Oyster Stew 60, with Cream 75

### CLAMS
- Cherrystones 40
  - Littlenecks 35
  - Clam Juice Cocktail 35
- Tomato Juice 25
  - Orange Juice 30
  - Fresh Fruit Cocktail 60
  - Meli Melo Cocktail 1 00
- Crab Flakes or Fresh Shrimps Cocktail 90
  - Lobster Cocktail 1 00
  - Lobster Crab 1 30
- Hors d’Oeuvre, Copley-Plaza 90
  - Hors d’Oeuvre, Moscovite 1 25
  - Fresh Beluga Caviar 2 75
  - Salt Caviar 1 75
  - Antipasto Torino 85

### SOUPS
- Beef Consomme 40
  - Petite Marmite 55
  - Puree of Tomatoes 40
  - Finnian Haddie Chowder (20 min.) 55
  - Consomme Paysanne 40
  - Cream of New Peas, Fontange 45

### FISH
- Diamond Back Terrapin, Baltimore or Maryland 2 25
  - Lobster, Casco Bay (12 min.) 1 30
  - Imported Snails in Shell Bourguignon 80
- Broiled Fresh Mackeral Franchion 1 00
  - Codfish Tongues en Brochette, Lemon Butter, Gaufrette Potatoes 90
- Finnian Haddie New Orleans 1 00
- Stuffed Deviled Crab 90
  - Fried Smelts, Sauce Tartare 1 15
  - Boiled Halibut Steak, Sauce Riche 1 25
- Brook Trout Sautee Belle Meuniere (2) 1 20
- Frogs Legs Sautees Provenca 1 25
  - Fried Duxbury Clams, Copley-Plaza Special 70

### CHARCOAL GRILL SPECIALS
- Venison Chop or Steak, Sauce Poivrade, Puree of Chestnuts 1 75 or Mignon 2 00
  - Fillet Mignon 1 75
  - Bone End Sirloin Steak 2 15
  - Individual Portion House Steak 3 00
  - Porthouse Steak (cut for 2 to 6 persons) 2 40 per person
  - Chateaubriand (cut for 2 to 4 persons) 2 40 per person
  - Sirloin Steak (cut for 1 to 5 persons) 2 40 per person

### ROASTS and GAME
- Fresh Killed Turkey, Sage Stuffing and Cranberry Sauce 1 35
  - Roast Lamb, Mint Sauce 1 25
  - Roast Whole New Native Pheasant 4 00

### VEGETABLES
- Ribs of Beef 1 40
  - Broiled Fresh Killed Chicken 15 min. (½) 1 45
  - Squab Chicken (15 min.) 1 50
- Roast Whole New Native Pheasant 4 00
  - Royal Squab 1 60
  - Broiled Guinea Chicken, (½) 1 60 or Whole Roast 3 00

### FRESH VEGETABLES
- Whole Artichoke Hot Hollandaise or Cold Vinaigrette 45
- Creamed Fresh Mushrooms with Ham under Bell 1 10
- Broiled Fresh Mushrooms on Toast, Provencial 1 10
- New Peas, Lima Beans or String Beans 50
- Buttered Beets or Carrots 40
- Brussels Sprouts 40
- Hubbard Squash 30
- Broccoli, Stuffed Tomatoes or Green Peppers 40
- Spinach 30
- Cauliflower 50
- Braised Celery 50
- Potatoes—Creamed 35
  - French Fried, Lyonnaise or Mashed 30
  - Baked 20
  - Boiled New 30
  - Fried Egg Plant 35
  - Sweet Potatoes: Bennet or Copley-Plaza 50
  - Broiled 40
  - Boiled 30

### GREEN SALADS
- Romaine and Alligator Pear 60
  - Fresh Fruit 70
  - Vegetable 75
  - Extra Charge, 20 cents, Thousand Island, Russian or Roquefort 80
  - Waldorf 60

### FRUITS
- Coral Apple 15
- Casaba Melon 45
- Grapefruit 35
- Tokay Grapes 30
- Baked Apple with Cream 30

### STEAMED FRESH FRUITS
- Compote 35
- Pears 25

### DESSERTS
- Apricot Pie 25
  - Coconut Custard Pie 25
  - French Pastry 20
  - Crepes Suzette 1 00
- Pound Cake or Light Fruit Cake 25
  - Lady Fingers 25
  - Pumpkin Pie 30
- Angel Cake 25
  - Macaroons 30
  - Old English Plum Pudding 35
- Mince Pie, Hot or Cold 30
  - Souffle Vanille, Chocolate Sauce or Souffle Rothschild, Sabayon Sauce (25 minutes) 75
  - Napoleon Cake 25
  - Fresh Apple Pie 25
  - A la Mode 45
  - Rice Custard Pudding or Cup Custard 25
  - Caramel Pudding 25
  - Ice Cream: Vanilla, Chocolate, Strawberry, Pistachio, Coffee 45
  - Sherbet: Lemon, Raspberry, Orange or Pineapple 40
  - Parfaits 50
  - Macedoine of Fresh Fruits Glace 60
  - Profiteroles Helene 50
  - Baked Alaska (15 min.) 75
  - Frozen Pudding 50
  - Fresh Peach Melba 60
  - Coupe St. Jacques 50
  - Iced Eclair a la Mars 50

### CHEESE
- Cream or Cottage 25
  - Brie, Camembert, Edam, Liederkranz 35 or Imported Swiss 45
  - Gorgonzola or Roquefort 45
  - Swiss Gruyere Cream 25
  - Old Swiss 30
  - Cream 25
  - Digital 35
  - Brie, Camembert, Edam, Liederkranz 35 or Imported Swiss 45
  - Swiss Gruyere Cream 25

### COFFEE, TEA, ETC.
- Demi Tasse 15
  - Postum 25
  - Sanka or Kaffee Hag 35
- Walker Gordon Cultured Buttermilk 15
  - Cocoa or Chocolate 30
- Copeland Farm Sweet Cider 15
  - Walker Gordon Certified Milk, Bottles 15

Bread, Melba Toast and Butter 20

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5¢ Added on Room Service items up to 50¢, 10¢ thereafter

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A Suggestion For Your Pleasure

Visit the Ice Show
before or after the Opera
and Complete A
Perfect Evening!

DOROTHY LEWIS
AND HER ICE REVUE

Direct from four year run at the St. Regis, New York

In the Oval Room

TWO SHOWS NIGHTLY

For Dinner at 7:30 P.M.

For Supper at 11:30 P.M.

Saturday at 11 P.M.