Waltz EVENINGS
BEGIN
TUESDAY, DECEMBER 9, 1941
AND WILL CONTINUE
EACH TUESDAY UNTIL FURTHER NOTICE
No COVER
$1.50 Minimum plus tax Week Days
Fridays and Saturdays $2.00 Plus Tax
Ruby Newman
in person
AND HIS COLEY-PLAZA ORCHESTRA

REVERE HOUSE, BOWDOIN SQUARE
Opened in 1847 under management of Paran Stevens; closed in 1919. One of
Boston's largest and most successful hotels. Said to have entertained more notables
than any other local house. Site now the Bowdoin Square Central Fire Station.

(Reproduced from original wood engraving of 1856)

[STORY ON BACK PAGE]
<table>
<thead>
<tr>
<th>Complete Dinner</th>
<th>A la Carte Prices</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broiled English Lamb Chop au Cresson</td>
<td>2.30</td>
</tr>
<tr>
<td>Roast Fresh Native Turkey, Sage Stuffing, Cranberry Sauce</td>
<td>2.40</td>
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<tr>
<td>Braised Sweetbread under Bell Eugenie</td>
<td>2.40</td>
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<tr>
<td>Filets of Lemon Sole Sautes Bretonne</td>
<td>2.25</td>
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<tr>
<td>Fried Cape Cod Scallops, Sauce Vincent</td>
<td>2.25</td>
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<tr>
<td>Halibut Steak Glace Portugaise</td>
<td>2.25</td>
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<tr>
<td>Filet Mignon of Beef Hamilton (15 min.)</td>
<td>2.75</td>
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<tr>
<td>Breaded Veal Chop, Risotto Milanaise (15 min.)</td>
<td>2.40</td>
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<tr>
<td>Breast of Guinea Chicken Saute, Virginia Ham, Fresh Mushrooms, Madeira Sauce (15 min)</td>
<td>2.60</td>
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<tr>
<td>Individual Planked Sirloin Steak (15 min.)</td>
<td>3.00</td>
</tr>
<tr>
<td>Broiled Fresh Native Half Pheasant with Virginia Ham (15 min.)</td>
<td>3.00</td>
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<tr>
<td>Vegetable Dinner with Fried Oysters</td>
<td>2.00</td>
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**Choice from the Charcoal Grill Specials, as an Entree, $1.00 extra charge for complete Dinner**

**Choice of Two Vegetables**
- Stuffed Tomato
- Cauliflower au Beurre
- Jardiniere of Fresh Vegetables
- Potatoes Macaire
- Potatoes Fondante
- Tomato Salad
- Compote of Stewed Pears
- Chocolate Eclair
- Vanilla Custard Pie
- Frozen Cake a la Plaza
- Cheese and Krispie Crackers

<table>
<thead>
<tr>
<th>Coffee</th>
<th>Tea</th>
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<tbody>
<tr>
<td>Walker Gordon Certified Milk</td>
<td>Rolls and Melba Toast</td>
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</table>

**Cold Buffet**

<table>
<thead>
<tr>
<th>CONSOMME</th>
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</thead>
<tbody>
<tr>
<td>Tomato Ros</td>
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</tbody>
</table>

- Egg, Copley Plaza | 50 |
- Egg, Russian Style | 50 |
- Lobster in Shell, Copley Plaza | 1.50 |
- Chicken Lobster, Sauce Remoulade | 1.50 |
- Lobster Salad | 1.50 |
- Shell of Crab Flakes Navigote | 80 |
- Crab Flakes Salad | 1.00 |
- Tuna Filets Salad | 80 |
- Fresh Salmon Parisienne | 1.00 |

**Bronx Cocktail**

- 45¢

**Cold Buffet**

- Sliced Chicken, Jelly, Waldorf Salad | 1.50 |
- Galantine of Capon, Chef's Salad | 1.25 |
- Terrine of Guinea Chicken Truffle | 1.25 |
- Chicken Salad | 1.40 |
- Roast Turkey, Asparagus Tips Salad | 1.40 |
- Duckling Bigarade with Fruit Salad | 1.35 |
- 🍗 Rib of Beef, Potato Salad | 1.40 |
- Corned Beef with Beet Salad | 1.90 |
- Beef Tongue with Russian Salad | 1.00 |
- Roast Lamb, Mint Jelly | 1.25 |
- Virginia Ham with Vegetable Salad | 1.15 |
- York Ham, Glace, Swedish Salad | 1.00 |
- Head Cheese, String Beans Salad | 1.60 |
- Assorted Cold Meats with Coleslaw | 1.25 |

Monday, December 8, 1941

Portions Served to One Person Only

* 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  
CLAMS. Cherystones 40  
Tomato Juice 25 Orange Juice 30  
Crab Flakes or Fresh Shrimps Cocktail 90  
Hors d’Oeuvre, Copley-Plaza 90 Hors d’Oeuvre, Moscovite 1 25 Fresh Beluga Caviar 2 75 Salt Caviar 1 75  
Extra Fine Kippered Sturgeon 50 Supreme of Baby Arctic Shrimps 90

### SOUPS
- Beef Consomme 40  
- petite Marmite 55  
- Fish Chowder New England Style 45  
- Consommé Printannier 40  
- Onion Soup au Gratin 50  
- Green Turtle 50  
- Purée of Tomatoes 40  
- Chicken Broth with Rice 45  
- Finnanci Haddie Chowder (20 min.) 55  
- Cream of New Peas Ambassadeur 45

### FISH
- **Diamond Back Terrapin, Baltimore or Maryland** 2 25  
- Lobster Stew, Casco Bay (12 min.) 1 30  
- Imported Snails in Shell Bourguignon 80  
- Finnanci Haddie Manager 1 00  
- Stuffed Deviled Crab 90  
- Codfish Tongues, Fresh Mushrooms Newburg 90  
- Broiled Boned Smelts, Bacon, Swedish Salad, Allumette Potatoes 1 15  
- Frogs Legs Sauce Provencial 1 25  
- Fried Brook Trout White Mountain Style (2) 1 20  
- Lobster in Shell Newport 1 60  
- Boiled Fresh Salmon, Sauce Riche 1 25  
- Baked Schrod, Fisherman Style 1 00  
- Broiled Fresh Mackerel, Capisco Salad 1 00

### CHARCOAL GRILL SPECIALS
- Venison Chop or Steak, Sauce Poivrade, Purée of Chestnuts 1 75 or Mignon 2 00  
- Steak Minute 1 75  
- Flank End Sirloin Steak 2 15  
- Filet Mignon 2 40  
- Sallysburry Steak 1 25  
- Bone End Sirloin Steak 2 50  
- Tenderloin Steak 2 40  
- Individual Porterhouse Steak 3 00  
- Porterhouse 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  
- Fresh Killed Chicken 15 min. 1 45  
- Squab Chicken (15 min.) 1 50  
- Roast Whole Fresh 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 Pea, Lima Beans or String Beans 50  
- Buttered Beets or Carrots 40  
- Brussels Sprouts 40 Hubbard Squash 50  
- Broccoli, Stuffed Tomatoes or Green Peppers 40  
- Spinach 30  
- Cauliflower 50  
- Braised Celery 50  
- French Fried, Lyonnaise or Mashed 30  
- Baked 20  
- Boiled New 30  
- Sweet Potatoes: Bennet or Copley-Plaza 50  
- Roasted 40  
- Boiled 30  
- Fried Egg Plant 35

### GREEN SALADS
- Fresh Shrimps 1 00  
- Lettuce, Romaine, Chickory, Escarole, Cucumber or Tomato 40  
- Fresh Fruit 70  
- Vegetable 75  
- Extra Charge, 20 cents, Thousand Island, Russian or Rouquefort  
- Chef’s or Mixed Green 60  
- Waldorf 60

### FRUITS
- Corland Apple 15  
- Grapefruit 35  
- Tokay Grapes 30  
- Baked Apple with Cream 30

### STEWED FRESH FRUITS
- Compote 35  
- Pearl 25

### DESSERTS
- Apricot Pie 25  
- Tapioca Pudding, Fruit Sauce 25  
- Vanilla Custard Pie 25  
- Pound Cake or Light Fruit Cake 25  
- French Pastry 20  
- Angel Cake 25  
- Lady Fingers 25  
- 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  
- Spumoni Ice Cream 50  
- Lemon, Raspberry, Orange or Pineapple 40  
- Parfait 50  
- Balanced of Fresh Fruits Glace 60  
- Profiteroles Helene 50  
- Baked Alaska (15 min.) 75  
- Frozen Pudding 50  
- Fresh Peach Melba 60  
- Biscuit Toroni 50

### CHEESE
- Cream or Cottage 25  
- Gorgonzola or Roquefort 45  
- Swiss Gruyere Cheese 25  
- Port du Salut 35  
- Brie, Camembert, Edam, Liederkrantz 35 or Imported Swiss 45  
- Crepes Suzette 1 00  
- Angel Cake 25  
- Lady Fingers 25  
- Macaroons 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  
- Spumoni Ice Cream 50  
- Lemon, Raspberry, Orange or Pineapple 40  
- Parfait 50  
- Balanced of Fresh Fruits Glace 60  
- Profiteroles Helene 50  
- Baked Alaska (15 min.) 75  
- Frozen Pudding 50  
- Fresh Peach Melba 60  
- Biscuit Toroni 50

### COFFEE, TEA, ETC.
- Copley-Plaza Coffee, Tea 25  
- Walker-Gordon Cultured Buttermilk 15  
- Walker-Gordon Certified Milk, Bottle 25  
- Bread, Melba Toast and Butter 20

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

△ U. S. Government Prime—the best procurable!
One of a series of Old Boston Hotels, Inns and Taverns reproduced from original wood engraving.

THE REVERE HOUSE

In a somewhat large experience of hotel life, we never visit a new city without informing ourselves in relation to its public houses. New York and Philadelphia are justly ranked very high in this respect, but there is no hotel in the country superior to the Revere House, Boston. The directors of this favorite house understand one important item in hotel business, and that is the never-failing necessity for courtesy—and that it is as much the manner of serving the public as in the matter furnished wherein satisfaction is given. A more gentlemanly corps of directors are not engaged in any establishment from Maine to California. Paran Stevens, Esq., the lessee, is a gentleman of tact and ability, combining the many requisites of an accomplished landlord, who has rendered the “Revere” a household word all over the world.

THE CAMBRIDGE HORSE RAILROAD

We present our readers on this page with an accurate view from the pencil of Mr. Hill, taken in Bowdoin Square, in front of the Revere House, depicting that admirable hotel, with some of the adjacent buildings and stores, and exhibiting prominently, in the foreground, the cars of the Cambridge Horse Railroad, just at present, the most interesting locomotive novelty. The tracks are now laid as far as Mount Auburn, between four and five miles from this city, with a branch extending to Porter’s Hotel in Old Cambridge, and over these fifteen cars, drawn each by two horses, make their regular trips during the day and evening. The receipts of each car are stated to be about forty dollars a day. Mr. Stiles, the superintendent, has proved himself an admirable manager, being always on hand and personally attending to the comfort of passengers and the interest of the road. The road cost, we are informed, about three hundred thousand dollars, and it is built in a substantial manner. The establishment of this road is another proof of the progressive spirit of the day. Only a few years ago, there was no regular public communication between the city proper and its suburbs. If a man wished to go to Roxbury, for instance, he had either to hire a private vehicle, at a heavy expense, or to perform the journey—by horse and by foot. Then came the railroad—by horse. Then came the horse—by foot. Then came the omnibus—by horse. Then came the omnibus—by foot. Now came the horse—by omnibus. These worthy and venerable gentlemen shook their sage heads, and predicted all sorts of uncomfortable consequences from the lightning speed of the rising generation. But the speculation succeeded; the coaches were multiplied; patronage poured in, and Roxbury began to fill up with people, who felt crowded in our little city, and desired elbow room and air for their residences. Now all the suburbs are connected with the city, either by railroad, by steam cars, or by omnibuses. The whole aspect of our surroundings is changed. In the place of barren and unproductive hills, covered with rocks and pines, we have beautiful tracts of cultivated land, parceled out into gardens and lawns, and beautified with tasteful and neat residences, from the costly villa of the semi-millionaire, to the snug little cottage of the mechanic and laboring man. This change has been the result of improved means of intercommunication between the city and the environs. Omnibus life is quite a feature in our social system. The omnibuses are commodious and elegant, with fine horses, and driven by accomplished “whips.” They radiate in all directions. Horse railroads are an advance on omnibuses. For some years they have been in successful operation in New York city, and also in Brooklyn and Williamsburg, where the generous width of the streets permits their employment without detriment to any interest. They can never be introduced to a similar extent in Boston, because the founders of this village, never dreaming of its possible magnitude, were excessively economical in laying out the town thoroughfares. Our widest avenue within the limits of the city proper is too contracted for the vehicular tide which flows through it already. Washington Street must be relieved of the pressure on it, and before long, Tremont Street will suffer from the crowd. Still, there is no reason why several of the surrounding towns should not be connected with the city by horse railroad. There can be no doubt that they would do a lucrative business. The success of the Cambridge road may be considered as a fixed fact. Besides those whose business compels them to ride in them to and fro, thousands of citizens weekly will avail themselves of this cheap and comfortable means of transport, to go forth and breathe the fresh air, and enjoy the beautiful scenery of the environs. Mount Auburn itself, with its quiet shades and soothing influences, is an attraction; while beyond it and around it are scenes of exquisite rural beauty, which amply repay an occasional visit.