

SCHOOL and TREMONT STREETS
BOSTON MASS.

OYSTERS, CLAMS AND SEAFOOD

Lobster Cocktail 1.00 Cherrystone Clams 40 Cape Cod Oysters on Half Shell 40 Fresh Crabmeat Cocktail 75 Assorted Seafood Cocktail 1.00 Clam Juice Cocktail 25 Fresh Shrimp Cocktail 75 Little Neck Clams 35 Cocktail Sauce 05 Baked Clams a la Parker (6) 65 Steamed Ipswich Clams, Clam Broth and Melted Butter 75 **PARKER HOUSE LOBSTER STEW IN CHAFING DISH 1.25

RELISHES

Tomato Juice	25 1	Fruit Cock	tail 55	Grape	fruit Ju	uice 2	5 Cranberry	Juice	25
Hors d'Œuvres	Per Per	son 1.00					Russian Cavian		
Canape Caviar			Imported	d Antipa	sto 9	0 A	nchovy Canape	, each	60
Chilled Prune		25	Radishe	es 20		Iced	Celery 35, S	Stuffed	55
Bismark Herrin			Ripe	Olives	20		Queen	Olives	25
Fresh Crabflake	Ravigo	te 75					Smoked S	almon	60

SOUPS

Boston Fish Chowder 50 Cup 30 Cold Clam Broth Cup 30 Consomme Neapolitain 30 Jellied Essence of Tomato or Consomme 30 Jellied Orange Soup a la Parker 35 Cream of Tomato 50 Cup 30 Clear Green Turtle, Cup 60 Green Turtle a l'Anglaise 60, Cup 45 Mock Turtle 50 Cup 30 FISH

BROILED FRESH SWORDFISH, LEMON BUTTER SLICED TOMATOES, FRENCH FRIED POTATOES 1.40

**Broiled Boston Schrod, Parsley Butter or Cheese Sauce 70 *Poached Fillet of Witefish, Lobster Sauce, Green Peas 80 Broiled Fresh Cape Bluefish, Lemon Butter, Parsley Potato 90 Soft Shell Crabs Saute Belle Meuniere, Fresh String Beans 1.00 Broiled Fresh Lake Trout with Cheese Sauce 95 Brochette of Deep Sea Scallops on Toast, Thin Fried Potatoes 90 Cold Boiled Fresh Eastern Salmon, Mayonnaise Dressing 90 Broiled Live Chicken Lobster 1.25, Large 2.00

ENTREES

★Breaded Milk-Fed Veal Cutlet with Spaghetti Milanaise 75 *Fresh String Beans Mornay au Gratin with Broiled Bacon Strips 75 ★Spanish Omelette with Fried Sweet Potatoes 80 Poached Eggs on Creamed Fresh Spinach Florentine 75 Native Chicken, Half, Saute Hunter Style, Green Peas 1.35 Broiled Calf's Liver and Bacon, Mashed Potatoes 90 Creamed Smoked Beef en Bordure, Cole Slaw 95 Broiled Sirloin Steak Minute, Colbert, Baked Potato 1.75 Cold Roast Duckling, Apple Sauce, Fruit Salad 1.15 **Broiled Fresh Honeycomb Tripe a la Parker 90

ROAST

★Prime Ribs of Beef and Their Own Juice, Mashed Potatoes 1.15

COLD DISHES

Assorted Cold Cuts 1.40 Ribs of Prime Beef 1.00 Smoked Beef Tongue 90 Boned Capon 1.10 Boiled Eastern Salmon 1.00 Boiled Ham 80 Pressed Corned Beef 65 Imported Pate de Foies Gras 1.50 Large Lobster, Mayonnaise 2.00 Chicken Lobster 1.25 Roast Lamb, Mint Jelly 90 Potato Salad Served with all Cold Meats

*Ready Dishes **Famous at The PARKER HOUSE for over 80 years.

5c added on Room Service items up to 50c, 10c thereafter Friday, June 14, 1940



PARKER HOUSE

Special Luncheon

SERVED FROM 11:30 A.M. to 2:30 P.M.

MAY WE SUGGEST WITH YOUR MEAL A glass of Haut Sauterne 30 cents (Teyssonniere)

Selective Entree Determines Price

CHOICE

Boston Fish Chowder Consomme Neapolitain Jellied Orange Soup a la Parker Chilled Tomato or Apple Juice Melon Cup or Little Neck Clam Cocktail

Hot Assorted Rolls

Corn Muffins

Melba Toast

CHOICE

- 1 Spanish Omelette with Fried Sweet Potatoes, Cole Slaw 1.10
- 2 Broiled Boston Schrod, Parsley Butter or Cheese Sauce, Au Gratin Potatoes 1.00
- 3 Breaded Milk-Fed Veal Cutlet with Spaghetti Milanaise 1.10
- 4 Fresh String Beans Mornay au Gratin, Bacon Strips 1.00
- 5 Poached Fillet of Whiteish, Lobster Sauce, Green Peas 1.10
- 6 Half Cantaloupe Stuffed with Mixed Fruit, Cream Dressing, Peanut Butter Sandwiches 1.10
- 7 Cold Roast Native Chicken, Half, Fresh Cooked Vegetable Salad 1.25
- 8 Cold Boiled Chicken Lobster, Mayonnaise Dressing, Sliced Tomatoes 1.25

CHOICE

Baked Apple Pudling, Spice Sauce Orange Jello, Whipped Cream Parker House C Cream Pie Any Plain Ice Crea bet and Cake

Iced Tea, Coffee

Room Service 2

Pint of Milk

erson Extra

VEGETABLES	
FRESH ASPARAGUS ON TOAST, MELTED BUTTER 50 New Summer Squash 35 Stewed Tomatoes 30 Fresh Lima Beans 50 New Green Peas 50 Stewed Corn 35 Fried Egg Plant 30 Fresh String Beans Succotash Hollandaise Sauce 20	40 25 30 40 35
POTATOES	
Boiled, each 15 Hashed Brown 25 Delmonico 35 Baked Maine Baked Idaho 25 French Fried 25 Julienne 25 Hashed in Cream Mashed 25 Lyonnaise 30 Fried Sweet 25 Saute 25 BOILED BERMUDA 20 Candied Sweet	20 35 35
SALADS	
Chef's Salad Bowl with Sardines 75	
Cole Slaw 30 Lettuce 30 Watercress	40
Lobster 1.50 Waldorf 65 Tomato	
Fresh Asparagus Vipaigrette 50 Half Calavo Pear 45 Combination Fresh Asparagus Vipaigrette 50 Endive 60 Chiffonade	
Fresh Asparagus Vinaigrette 50 Endive 60 Chiffonade Fresh Crabmeat 90 Romaine, or Escarole 30 Chicken 90 Fresh Fruit	
Dressing p. p. Thousand Islands or Russian 20 Roquefort 25 Supremaise Non-Fattening	
DESSERTS	
Baked Apple Pudding, Spice Sauce 25 Fresh Blueberry Pie	30
Fresh Apple Pie 25 Orange Jello, Whipped Cream 20 Vanilla Eclair	
**Parker House Chocolate Cream Pie 25 Spice Cake	25
**Parker House Chocolate Cream Pie 25 Spice Cake Hot Ginger Bread, Whipped Cream 25 Vanilla Cup Custard Fresh Blueberry Cup Cakes 15 OLD FASHIONED STRAWBERRY SHORTCAKE 50	25
Parker House ICE CREAM	
Grapenut 40 Fresh Strawberry Sherbet 35 Pineapple 40 Harlequin Biscuit Glace 40 Coffee 40 Lemon Sherbet 35 Maple Walnut Vanilla Ice Cream and Jello Parfait 40 Fresh Strawberry and Vanilla Ice Cream Pie 45 Half Portion of Plain Ice Cream 25	40
FRESH FRUIT, PRESERVES	
Raspberries and Cream 40 Blueberries and Cream	
Chilled Cantaloupe 35 Honey Dew Melon	
	30
Orange 15, Sliced 20, Juice 25 Banana 15 Sliced Fresh Pineapple Stewed Fresh Strawberries 40 Apple Sauce 20 Fresh Strawberries and Cream	40
CHEESE (with Toasted Crackers)	
Swiss Gruyere 35 Camembert Domestic 35 Roquefort 45 Cream	2
Liederkranz 35 Brie 35 Imported Swiss 35 Edam 45 Bel Paese Hot Cheese Croquettes 45 Cream Cheese and Bar le Duc Jelly 60 American	3:
COFFEE AND TEA	
Parker House Special Coffee, Pot 25, Pot for Two 35	
Cherry Hill Milk, Certified and Pasteurized, Bottle 15, Pint 25 Tea. Pot 25 Hot Chocolate, Pot 25 Buttermilk, Bottle 15 Ovaltine, Pot	2

Iced Tea 25 Iced Coffee 25 Iced Chocolate 25

Bread and Butter, Parker House Rolls or Melba Toast, 10c per Person Ry Krisp 10

PARKER HOUSE ROLLS originated at THE PARKER HOUSE and are served with all orders of Bread unless otherwise specified

PARKER HOUSE SPECIAL COFFEE TO TAKE OUT 60c per pound

The Old North Church

This ancient building, still standing on Salem Street in the North End, is Boston's oldest church edifice and one may still take worship at its simple services. From its steeple shone the lanterns displayed on the night of April 18, 1775 at the famous order of Paul Revere, "One if by land and two if by sea." By these famous words were the people of the countryside warned of the approach of the British — who as a result of Revere's warning were met by the Minute Men at Lexington and Concord.

Pencil Drawing on Cover by E. E. ANTHONY