



The **COPLEY-PLAZA** *Boston*
Massachusetts

COPLEY LUNCHEONS

(Price of Entree includes Complete Copley Luncheons — Additional Charge for Substitutions)

Served from 11:30 a.m. to 2:30 p.m.



Room Service 25 cents extra per person

Coupe of Fruit

Oysters	Clams	Tomato Juice	Natural Grape Juice
Cold Jellied Consomme Rosa	Consomme Julienne	Cassoulette of Seafood Newburg	
Onion Soup au Gratin	Puree of New Peas St. Germain		

Choice from the Charcoal Grill Specials, as an Entree, 75c extra charge for complete Luncheon

	Complete Luncheon	A la Carte Prices
Irish Lamb Stew with Dumpling	1 30	1 00
Fried Boned Capon Leg Southern Style	1 35	1 10
Baked Sausage, Madeira Sauce, Mashed Potatoes, New Lima Beans	1 35	1 10
Fried Schrod with Salt Pork, Potatoes Parmentier, Beets au Beurre	1 30	1 00
Broiled Boned Shad Maitre d'Hotel, New String Beans, Hashed Creamed Potatoes	1 35	
Poached Eggs a la Chartres	1 00	75
Shirred Eggs Meyerbeer	1 10	80
Omelet Forestiere	1 20	85
Vegetable Luncheon with Poached Egg	1 10	1 00
Assorted Cold Meats with New Asparagus Tips Vinaigrette	1 35	
▲Plated Combination Salad with Cold Roast Beef	1 40	1 15
Calves Liver Saute, Tarragon Sauce, Country Fried Potatoes, New Asparagus Tips Polonaise (15 min.)	1 45	1 25
Squab Chicken Saute Hunter Style (20 min.)	2 20	1 60
English Mutton Chop Royal (20 min.)	1 50	1 25
Individual Planked Beef Tenderloin Steak	3 20	

Pineapple Salad

Apricot Pie or Bread and Butter Pudding
Caramel Hazelnut Ice Cream or Sherbet and Cakes
Choice of Swiss, Roquefort or Cream Cheese and Krispie Crackers

Coffee

Tea

Walker Gordon Certified Milk

Rolls and Melba Toast

Cold Buffet

CONSOMME	
Tomato Rosa	40

Egg, Copley Plaza	60
Egg, Russian Style	60
Lobster in Shell, Copley Plaza	1 60
Chicken Lobster, Sauce Remoulade	1 60
Lobster Salad	1 60
Shell of Crab Flakes Ravigote	90
Crab Flakes Salad	1 40
Tuna Filets Salad	80
Fresh Salmon Parisienne	1 25

NEW ENGLAND SEA FOOD SPECIAL

Tomato Stuffed with Fresh Crab Flakes
Fish Chowder or Coupe of Fruit

FRIED FISH PLATE

Oysters, Clams, Scallops, Smelts
Filet of Lemon Sole
Capico Salad, French Fried Potatoes
Apple Pie a la Mode or
Ice Cream or Sherbet, Cakes
Rolls and Melba Toast

Coffee or Tea

\$1.40

Cold Buffet

Sliced Chicken, Jelly, Waldorf Salad ..	1 60
Galantine of Capon, Chef's Salad	1 30
Terrine of Guinea Chicken Truffe	1 30
Chicken Salad	1 50
Roast Turkey, Asparagus Tips Salad ..	1 40
Duckling Bigarade with Fruit Salad ...	1 40
▲ Ribs of Beef, Potato Salad	1 50
Corned Beef with Beet Salad	1 00
Beef Tongue with Russian Salad	1 10
Roast Lamb, Mint Jelly	1 30
Virginia Ham with Vegetable Salad ...	1 25
York Ham, Glace, Swedish Salad	1 10
Head Cheese, String Beans Salad	75
Assorted Cold Meats with Coleslaw ...	1 30

Monday, April 27, 1942

Portions Served to One Person Only

★ Ready Dishes

• 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 45 Extra Large 50 Fried 75 Oyster Stew 75, with Cream 85
CLAMS. Cherrystones 50 Little-necks 45
 Tomato Juice 25 Orange Juice 30 Fresh Fruit Cocktail 60 Meli Melo Cocktail 1 10
 Crab Flakes or Fresh Shrimps Cocktail 90 Lobster Cocktail 1 00
 Hors d'Oeuvre, Copley-Plaza 1 00 Hors d'Oeuvre, Moscovite 1 25 Special Domestic Caviar 2 25
 Extra Fine Kippered Sturgeon 50 Antipasto Torino 85 Supreme of Imported Argentine Baby Shrimps 90

SOUPS

Fish Chowder New England Style 45 Chicken Okra 45
 Beef Consomme 40 Petite Marmite 55 Puree of Tomatoes 40 Chicken Broth with Rice 45
 Consomme Julienne 40 Onion Soup au Gratin 50 Puree of New Peas St. Germain 45 Green Turtle 60

FISH

Soft Shell Crabs any Style 1 35
 Broiled Boned Shad and Roe, Capico Salad, Gaufrette Potatoes (15 min.) 1 40
 Shad Roe with Bacon and Lorette Potatoes (15 min.) 1 60
 Diamond Back Terrapin, Baltimore or Maryland 2 25

Lobster Stew, Casco Bay (12 min.) 1 50
 Fried Codfish Tongues, Sauce Vincent, Collette Potatoes 1 15 Broiled Fresh Mackerel Provencal 1 25
 Frogs Legs Rissolees Bonnefoy 1 35 Halibut Steak Canotier 1 30 Baked Live Chicken Lobster Copley Plaza 1 60
 Broiled Boned Brook Trout with Swedish Salad, Julienne Potatoes (2) 1 30 Finnan Haddie Mexican 1 15
 Fried Schrod with Salt Pork 1 20 Paupiettes of Lemon Sole Valencia 1 30 Fresh Salmon Glace Marianne 1 30
 Sea Scallops en Brochette, New Peas, Gaufrette Potatoes 1 25
 Crab Flakes and Fresh Shrimps en Bordure Florentine 1 40

CHARCOAL GRILL SPECIALS

▲ Minute Steak 2 25 Broiled Baby Lamb Steak 1 50
 ▲ Flank End Sirloin Steak 2 75 ▲ Filet Mignon 2 75
 ▲ Salisbury Steak 1 50 ▲ Bone End Sirloin Steak 3 10
 ▲ Tenderloin Steak 2 75 ▲ Individual Porterhouse Steak 3 25
 ▲ Porterhouse Steak (cut for 2 to 6 persons) 3 00 per person
 ▲ Chateaubriand (cut for 2 to 4 persons) 2 75 per person
 ▲ Sirloin Steak (cut for 1 to 5 persons) 3 00 per person

ROASTS and GAME

★ Fresh Killed Turkey, Sage Stuffing and Cranberry Sauce 1 40 ★ Boston Duckling (½) 2 00
 ▲★ Ribs of Beef 1 50 ★ Roast Lamb, Mint Sauce 1 30
To Order: Broiled Fresh Killed Chicken 15 min. (½) 1 50 Squab Chicken (15 min.) 1 50
 Broiled Guinea Chicken, ½ 1 60 or Whole Roast 3 20 Royal Squab 1 75

FRESH VEGETABLES

Fresh Asparagus, Hot Hollandaise Sauce or Cold Vinaigrette 75
 Whole Artichoke Hot Hollandaise or Cold Vinaigrette 45 New String Beans 50
 ★ Creamed Fresh Mushrooms with Ham under Bell 1 10 Broiled Fresh Mushrooms on Toast, Provencal 1 10
 New Peas, Lima Beans 50 Buttered Beets or Carrots 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
 Sweet Potatoes: Bennet or Copley-Plaza 50 Broiled 40 Boiled 30 Fried Egg Plant 35

GREEN SALADS

Fresh Shrimps 1 00 Romaine and Alligator Pear 60 Dandelion 40
 Lettuce, Romaine, Chickory, Escarole, Cucumber or Tomato 40 Fresh Fruit 70 Vegetable 75
 Dressings: French, Mayonnaise or Cream Extra Charge, 20 cents, Thousand Island, Russian or Roquefort
 Alligator Pear (½) 55 Chef's or Mixed Green 60 Waldorf 60

FRUITS

Fresh Strawberries 50, with Cream 60 Honey Dew Melon 50
 Cortland Apple 15 Grapefruit 35 Tokay Grapes 30 Baked Apple with Cream 30
STEWED FRESH FRUITS. Compote 35 Pears 25 Rhubarb 25

DESSERTS

Apricot Pie 25 Meringue Chantilly 25 Bread and Butter Pudding 25
 Pound Cake or Light Fruit Cake 25 French Pastry 20 Crepes Suzette 1 00
 Angel Cake 25 Fresh Strawberry Tartlette 35 Old Fashioned Strawberry Shortcake 45
 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
 Sherbet: Lemon, Raspberry, Orange or Pineapple 40 Parfaits 50 Macedoine of Fresh Fruits Glaces 60
 Profiteroles Helene 50 Baked Alaska (15 min.) 75 Frozen Pudding 50 Fresh Strawberry Melba 60
 Coupe Orientale 50 Iced Snow Ball 50 Parfait St. Martin 50

CHEESE

Cream Cheese 25 Brie, Camembert, Edam, Liederkranz 35 or Imported Swiss 45
 Port du Salut 35 Gorgonzola or Roquefort 45 Swiss Gruyere Cream 25

COFFEE, TEA, ETC.

Copley-Plaza Coffee, Tea 25 Demi Tasse 15 Postum 25 Sanka or Kaffee Hag 35
 Walker-Gordon Cultured Buttermilk 15 Cocoa or Chocolate 30
 Cranberry Juice 15 Apple Juice 15 Walker-Gordon Certified Milk, Bottle 25 Half 15
 Bread, Melba Toast and Butter 20

5c added on Room Service up to 50c, 10c thereafter.

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MASS. OLD AGE TAX 5%

