## COLEY 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

<table>
<thead>
<tr>
<th>Oysters</th>
<th>Clams</th>
<th>Coupe of Fruit</th>
<th>Natural Grape Juice</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cold Jellied Consomme Rosa</td>
<td>Tomato Juice</td>
<td>Consomme Julienne</td>
<td>Cassolette of Seafood Newburg</td>
</tr>
<tr>
<td>Onion Soup au Gratin</td>
<td></td>
<td></td>
<td>Puree of New Peas St. Germain</td>
</tr>
</tbody>
</table>

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

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

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**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

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### Coffee  Tea  Walker Gordon Certified Milk  Rolls and Melba Toast

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### Cold Buffet

**NEW ENGLAND SEA FOOD SPECIAL**

**FRIED FISH PLATE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato Stuffed with Fresh Crab Flakes</td>
<td>1 30</td>
</tr>
<tr>
<td>Fish Chowder or Coupe of Fruit</td>
<td>1 30</td>
</tr>
<tr>
<td>Oysters, Clams, Scallops, Smelts</td>
<td>1 30</td>
</tr>
<tr>
<td>Filet of Lemon Sole</td>
<td>1 30</td>
</tr>
<tr>
<td>Capico Salad, French Fried Potatoes</td>
<td>1 30</td>
</tr>
<tr>
<td>Apple Pie a la Mode or Ice Cream or Sherbet, Cakes</td>
<td>1 30</td>
</tr>
<tr>
<td>Rolls and Melba Toast</td>
<td>1 30</td>
</tr>
<tr>
<td>Coffee or Tea</td>
<td>1 30</td>
</tr>
</tbody>
</table>

$1.40

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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.** Cherriestones 50
Tomato Juice 25  Orange Juice 30  Fresh Fruit Cocktail 60  Meli Melo Cocktail 10
Crab Flakes or Fresh Shrimps Cocktail 90  Lobster Cocktail 1 00
Hors d’Oeuvre, Copley-Plaza 1 00  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  Chicken Broth with Rice 45
Consomme Julienne 40  Onion Soup au Gratin 50  Pea Soup of New Peas, St. Germain 45
Extra Fine Kippered Sturgeon 50  Green Turtle 60

**FISH**
Soft Shell Crabs any Style 1 35
Broiled Boned Shad and Roe, Caprico 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, Colerette Potatoes 1 15
Frogs Legs Rissolees Bonnefoy 1 35
Halibut Steak Canotier 1 30
Baked Live Chicken lobster, Copley Plaza 1 60
Broiled Baked Brook Trout with Swedish Salad, Julienne Potatoes (2) 1 30
Finnish 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
- ★ ★ Ribs of Beef 1 50
- ★ Roast Lamb, Mint Sauce 1 30  ★ Boston Duckling (½) 2 00
- To Order:
  - Broiled Fresh Killed Chicken 15 min. (¼) 1 50  Squab Chicken (15 min.) 1 50
  - 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, Provencial 1 10
- Broccoli, Stuffed Tomatoes or Green Peppers 40
- Spinach 30  Cauliflower 50
- Broccoli, Stuffed Tomatoes or Green Peppers 40
- Baked 20  Boiled New 30
- Spinach 30  Cauliflower 50  Braised Celery 50
- Sea Scallops en Brochette, New Peas, Gaufrette Potatoes 1 25
- Crab Flakes and Fresh Shrimps en Bordure Florentine 1 40
- Fried Egg Plant 3 50

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- Fried Egg Plant 3 50

**GREEN SALADS**
- 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 40
- Extra Charge, 20 cents, Thousand Island, Russian or Roquefort 50
- Waldorf 60

**FRUITS**
- Fresh Strawberries 50, with Cream 60
- Honey Dew Melon 50
- Cortland Apple 15
- Baked Apple with Cream 30
- Grapefruit 35  Tokay Grapes 30
- STEWIN DELIGHTS.  Compote 35  Pears 25  Rhubarb 25
- Crepes Suzette 1 00
- Old Fashioned Strawberry Shortcake 45
- Napoleon Cake 25
- Caramel Pudding 25
- Spumoni Ice Cream 50
- Fresh Fruit Glaces 60
- French Strawberry Melba 60
- Ice Snow Ball 50

**DESSERTS**
Apricot Pie 25  Meringue Chantilly 25
- Poumd Cake or Light Fruit Cake 25  Bread and Butter Pudding 25
- French Pastry 20  Crepes Suzette 1 00
- Angel Cake 25  Old Fashioned Strawberry Shortcake 45
- Fresh Strawberry Tartlette 35  Souffle Vanille, Chocolate Sauce or Souffle Rothschild, Sabayon Sauce (25 minutes) 75
- Napoleon Cake 25
- Fresh Apple Pie 25  A la Mode 45  Caramel Pudding 25
- Fresh Fruit Melba 60
- Rice Custard Pudding or Cup Custard 25  Parfaits 50  Macedoine of Fresh Fruits Glaces 60
- Spumoni Ice Cream 50
- Sherbert: Lemon, Raspberry, Orange or Pineapple 40  Frozen Pudding 50  Fresh Strawberry Melba 60
- Parfait St. Martin 50
- Baked Alaska (15 min.) 75
- Ice Snow Ball 50
- Cream Cheese 25
- Port Salut 35
- Bread and Melba Toast and Butter 20

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

**CHEESE**
- Brie, Camembert, Edam, Liederkranz 35 or Imported Swiss 45
- Gorgonzola or Roquefort 45
- Swiss Gruyere Cream 25

**COFFEE, TEA, ETC.**
- Copley-Plaza Coffee, Tea 25
- Demi Tasse 15
- Postum 25
- Sanka or Kaffe Hag 35
- Walker-Gordon Cultured Buttermilk 15
- Coco or Chocolate 30
- Cranberry Juice 15
- Apple Juice 15
- Walker-Gordon Certified Milk, Bottle 25
- Bread, Melba Toast and Butter 20

**U. S. Government Prime—is the best procurable!**
MASS. OLD AGE TAX 2%