GRIFF WILLIAMS in Person and His Orchestra
Nightly in the Oval Room for Dinner and Supper Dancing

The Copley-Plaza Boston
# PLAZA DINNERS

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

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
<th>Carte Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oysters</td>
<td>2.50</td>
<td>1.50</td>
</tr>
<tr>
<td>Clams</td>
<td>2.75</td>
<td>1.75</td>
</tr>
<tr>
<td>Grapefruit Copley Plaza Tomato Juice</td>
<td>2.45</td>
<td>1.45</td>
</tr>
<tr>
<td>Natural Grape Juice</td>
<td>2.40</td>
<td>1.40</td>
</tr>
<tr>
<td>Individual Hors d’Oeuvres Copley Plaza Genoa Salami</td>
<td>2.75</td>
<td>1.75</td>
</tr>
<tr>
<td>Cold Supreme of Seafood, Russian Dressing</td>
<td>2.40</td>
<td>1.40</td>
</tr>
<tr>
<td>Celery</td>
<td>2.60</td>
<td>1.60</td>
</tr>
<tr>
<td>Radishes</td>
<td>2.50</td>
<td>1.50</td>
</tr>
<tr>
<td>Olives</td>
<td>2.50</td>
<td>1.50</td>
</tr>
<tr>
<td>Salted Nuts</td>
<td>3.25</td>
<td>1.25</td>
</tr>
<tr>
<td>Consomme Printannier Green Turtle Hannan</td>
<td>2.25</td>
<td>1.25</td>
</tr>
<tr>
<td>Cream of Chicken Sultane Strained Chicken Gumbo aux Paillettes</td>
<td>2.25</td>
<td>1.25</td>
</tr>
<tr>
<td>Cold Jellied Consomme Rosa</td>
<td>2.25</td>
<td></td>
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</tbody>
</table>

Choice from the Charcoal Grill Specials, as an Entree, 1.10 extra charge for complete Dinner

<table>
<thead>
<tr>
<th>Entree</th>
<th>Complete Dinner</th>
<th>a la Carte Prices</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breast of Chicken under Bell Ideal</td>
<td>2.50</td>
<td>1.50</td>
</tr>
<tr>
<td>▲ Minute Steak Tyrolienne</td>
<td>2.75</td>
<td>1.75</td>
</tr>
<tr>
<td>Baked Virginia Ham, Champagne Sauce, Puree of Yellow Turnips</td>
<td>2.45</td>
<td>1.45</td>
</tr>
<tr>
<td>Brook Trout Sauté Bretonne (2)</td>
<td>2.40</td>
<td>1.40</td>
</tr>
<tr>
<td>Lobster in Shell Thermidor</td>
<td>2.75</td>
<td>1.75</td>
</tr>
<tr>
<td>Broiled Fresh Salmon Steak Mirabeau</td>
<td>2.40</td>
<td>1.40</td>
</tr>
<tr>
<td>Boned Squab Chicken en Casserole Epicurean (20 min.)</td>
<td>2.60</td>
<td>1.60</td>
</tr>
<tr>
<td>Broiled Sweetbread with York Ham and Fresh Mushrooms (15 min.)</td>
<td>2.50</td>
<td>1.50</td>
</tr>
<tr>
<td>Lamb Steak Saute, Tarragon Sauce, Hearts of Artichoke Polonaise (15 min.)</td>
<td>2.45</td>
<td>1.50</td>
</tr>
<tr>
<td>▲ Individual Planked Sirloin Steak (15 min.)</td>
<td>3.25</td>
<td>1.25</td>
</tr>
<tr>
<td>Vegetable Dinner with Fried Oysters</td>
<td>2.25</td>
<td>1.25</td>
</tr>
</tbody>
</table>

**CHOICE FROM THE COLD BUFFET**

<table>
<thead>
<tr>
<th>Food</th>
<th>Complete Dinner</th>
<th>a la Carte Prices</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of Two Vegetables</td>
<td>2.25</td>
<td>1.25</td>
</tr>
<tr>
<td>New Lima Beans Forestiere</td>
<td>1.00</td>
<td>1.00</td>
</tr>
<tr>
<td>Creamed Spinach</td>
<td>1.00</td>
<td>1.00</td>
</tr>
<tr>
<td>Corn Sauté au Paprika</td>
<td>1.00</td>
<td>1.00</td>
</tr>
<tr>
<td>Boston Baked Beans</td>
<td>1.00</td>
<td>1.00</td>
</tr>
<tr>
<td>Potatoes Delmonico</td>
<td>1.00</td>
<td>1.00</td>
</tr>
<tr>
<td>Potatoes Parisienne Rissoles</td>
<td>1.00</td>
<td>1.00</td>
</tr>
<tr>
<td>Romaine and Tomato Salad</td>
<td>1.00</td>
<td>1.00</td>
</tr>
<tr>
<td>Compote of Stewed Fruits</td>
<td>1.00</td>
<td>1.00</td>
</tr>
<tr>
<td>Parfait Melba</td>
<td>1.00</td>
<td>1.00</td>
</tr>
<tr>
<td>Caramel Hazelnut Ice Cream or Sherbet and Cakes</td>
<td>1.00</td>
<td>1.00</td>
</tr>
<tr>
<td>Vanilla Custard Pie</td>
<td>1.00</td>
<td>1.00</td>
</tr>
<tr>
<td>Cheese and Krispie Crackers</td>
<td>1.00</td>
<td>1.00</td>
</tr>
<tr>
<td>Coffee</td>
<td>0.25</td>
<td>0.25</td>
</tr>
<tr>
<td>Tea</td>
<td>0.25</td>
<td>0.25</td>
</tr>
<tr>
<td>Walker Gordon Certified Milk</td>
<td>0.25</td>
<td>0.25</td>
</tr>
<tr>
<td>Rolls and Melba Toast</td>
<td>0.25</td>
<td>0.25</td>
</tr>
</tbody>
</table>

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**Cold Buffet**

**CONSUIME**

<table>
<thead>
<tr>
<th>Food</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato Rosa</td>
<td>40</td>
</tr>
<tr>
<td>Egg, Copley Plaza</td>
<td>60</td>
</tr>
<tr>
<td>Egg, Russian Style</td>
<td>60</td>
</tr>
<tr>
<td>Lobster in Shell, Copley Plaza</td>
<td>1.75</td>
</tr>
<tr>
<td>Chicken Lobster, Sauce Remoulade</td>
<td>1.60</td>
</tr>
<tr>
<td>Lobster Salad</td>
<td>1.75</td>
</tr>
<tr>
<td>Shell of Crab Flakes Ravigote</td>
<td>0.90</td>
</tr>
<tr>
<td>Crab Flakes Salad</td>
<td>1.40</td>
</tr>
<tr>
<td>Tuna Filets Salad</td>
<td>0.80</td>
</tr>
<tr>
<td>Fresh Salmon Parisienne</td>
<td>1.25</td>
</tr>
</tbody>
</table>

**MARTINI SWEET OR DRY COCKTAIL**

40c

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Sunday, March 29, 1942

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 45
CLAMS. Cherrystone 50
Tomato Juice 25 Orange Juice 30
Crab Flakes or Fresh Shrimps Cocktail 90
Hors d’Oeuvre, Copley-Plaza 1.00
Extra Fine Kippered Sturgeon 50

Clam Chowder New England Style 45
Beef Consomme 40 Petite Marmite 55
Cream of Chicken Sultane 50
Poached Egg Grand Duc 50

Extra Large 50 Fried 75 Oyster Stew 75, with Cream 85
Fresh Fruit Cocktail 60 Meli Melo Cocktail 1.10
Lobster Cocktail 1.00 Special Domestic Caviar 2.25
Hors d’Oeuvre, Moscovie 1.25 Supreme of Imported Argentine Baby Shrimps 90
Antipasto Torino 85

SOUPS

Hors d’Oeuvre, Moscovie 1.25
Supreme of Imported Argentine Baby Shrimps 90

POUCH

Chicken Okra 45
Chicken Broth with Rice 45
Green Turtle Hannah 60

Eggs

Omelet with Swiss Cheese 85

FISH

Broiled Shad Roe with Bacon and Lorette Potatoes (15 min.) 1.80
Shad Roe with Bacon 1.50
Lobster Stew, Casco Bay (12 min.) 1.50
Imported Snails in Shell Bourguignonne 90
Lobster in Shell Thermidor 1.75
Finnish Haddock English Style 1.15
Grilled Boned Brook Trout with Cucumber Salad and Gaufrette Potatoes (2) 1.30
Smelts Sautee Fermier 1.25
Baked Schrodt Portuguese 1.20 Codfish Balls, Tomato Sauce 60
Halibut Poche Magenta 1.30
Grilled Boned Brook Trout with Cucumber Salad and Gaufrette Potatoes (2) 1.30
Smelts Sautee Fermier 1.25
Baked Schrodt Portuguese 1.20 Codfish Balls, Tomato Sauce 60
Halibut Poche Magenta 1.30
Grilled Boned Brook Trout with Cucumber Salad and Gaufrette Potatoes (2) 1.30
Smelts Sautee Fermier 1.25
Baked Schrodt Portuguese 1.20 Codfish Balls, Tomato Sauce 60
Halibut Poche Magenta 1.30

CHARCOAL GRILL SPECIALS

Steak Minute 1.75 Filet Mignon 2.40
Flank End Sirloin Steak 2.15 Bone End Sirloin Steak 2.50
Salisbury Steak 1.25 Individual Porterhouse Steak 3.00
Tenderloin Steak 2.40
Porterhouse Steak (cut for 2 to 6 persons) 2.80 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

Star Fresh Killed Turkey, Sage Stuffing and Cranberry Sauce 1.40
Boston Duckling (½) 2.00
Ribs of Beef 1.40 Roast Lamb, Mint Sauce 1.30
To Order:
Broiled Fresh Killed Chicken 15 min. (½) 1.50
Squab Chicken (15 min.) 1.50
Royal Squab 1.60
Broiled Guinea Chicken, ½ 1.60 or Whole Roast 3.20

FRESH VEGETABLES

Fresh Asparagus, Hot Hollandaise Sauce or Cold Vinaigrette 80
Whole Artichoke Hot Hollandaise or Cold Vinaigrette 45
Creamed Fresh Mushrooms with Ham under Bell 1.10
Broiled Fresh Mushrooms on Toast, Provencale 1.10
Broccoli, Stuffed Tomatoes or Green Peppers 40
Spinach 30 Cauliflower 50
Broiled Fresh Mushrooms on Toast, Provencale 1.10
Broccoli, Stuffed Tomatoes or Green Peppers 40
Spinach 30 Cauliflower 50

Potatoes— Creamed 35 French Fried, Lyonnaise or Mashed 30
Baked 2.00 Boiled New 30
Sweet Potatoes—Bennet or Copley-Plaza 50
Boiled 4.00 Fried Egg Plant 35

GREEN SALADS

Romaine and Alligator Pear 60
Fresh Fruit 70, Vegetable 75
Lettuce, Romaine, Chicory, Escarole, Cucumber or Tomato 40
Fresh Fruit 70, Vegetable 75
Dressings: French, Mayonnaise or Cream
Extra Charge, 20 cents, Thousand Island, Russian or Rouguret

ALLIGATOR PEAR (½) 55
Chef’s or Mixed Green 60

FRUITS

Fresh Shrimp 1.00
Takoy Grapes 30
Baked Apple with Cream 30
Cortland Apple 15
Grapefruit 35

STEWED FRESH FRUITS

Compote 35 Pears 25 Ramburk 25

DESSERTS

Old Fashioned Strawberry Shortcake 45
Apricot Fettiche 25
Charlotte Russe 25
Pound Cake or Light Fruit Cake 25 French Pastry 20
Crepes Suzette 1.00
Angel Cake 25 Macaroons 30 Fresh Strawberry Tartlette 35
SOUTH 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
Ice Cream: Vanilla, Chocolate, Strawberry, Pistachio, Coffee 45
Spumoni Ice Cream 50
Sherbert: 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 Strawberry Melba 60
Coupe aux Marrons 50 Meringue Glace Exotique 50
Sultana Roll Clarete Sauce 50

CHOCOLATE

Chocolate Mousse 25
Charlottesville 20

Cream Cheese 25 Port du Salut 35

COFFEE, TEA, ETC.

COFFEE, TEA, ETC.

Brie, Camembert, Edam, Liederkranz 35 or Imported Swiss 45
Gorgonzola or Roquefort 45 Swiss Gruyere Cream 25
Sanka or Kaffee Hag 35
Walker-Gordon Cultured Buttermilk 15 Cocoa or Chocolate 30
Demi Tasse 15 Postum 25
Sanka or Kaffee Hag 35
Cranberry Juice 15
Apple Juice 15 Walker-Gordon Certified Milk, Bottle 25
Bread, Melba Toast and Butter 20

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

U. S. Government Prime—the best procurable! Mass. Old Age Tax 5%
A Suggestion For Your Pleasure

Visit the Ice Show
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 MATINEE

Bring the Children.  ❦❖ No Cover on these occasions.