



**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)

Served from 11:30 a.m. to 9:00 p.m.



Room Service 25 cents extra per person

	Grapefruit Copley Plaza	
Oysters	Clams	Tomato Juice
Individual Hors d'Oeuvres Copley Plaza	Genoa Salami	Natural Grape Juice
	Cold Supreme of Seafood, Russian Dressing	Cold Pickled Lamb Tongue Vinaigrette
<b>Celery</b>	<b>Radishes</b>	<b>Olives</b>
		<b>Salted Nuts</b>
Consomme Printannier	Cream of Chicken Sultane	Cold Jellied Consomme Rosa
Green Turtle Hannan	Strained Chicken Gumbo aux Paillettes	

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

	Complete Dinner	A la Carte Prices
Breast of Chicken under Bell Ideal.....	2 50	1 50
▲ Minute Steak Tyrolienne .....	2 75	1 75
Baked Virginia Ham, Champagne Sauce, Puree of Yellow Turnips .....	2 45	1 45
Brook Trout Sautee Bretonne (2) .....	2 40	1 40
Lobster in Shell Thermidor .....	2 75	1 75
Broiled Fresh Salmon Steak Mirabeau .....	2 40	1 40
Boned Squab Chicken en Casserole Epicurean (20 min).....	2 60	1 60
Broiled Sweetbread with York Ham and Fresh Mushrooms (15 min.).....	2 50	1 60
Lamb Steak Saute, Tarragon Sauce, Hearts of Artichoke Polonaise (15 min.) .....	2 45	1 50
▲ Individual Planked Sirloin Steak .....(15 min).....	3 25	
Vegetable Dinner with Fried Oysters .....	2 25	1 15
CHOICE FROM THE COLD BUFFET .....	2 25	

## CHOICE OF TWO VEGETABLES

New Lima Beans Forestiere	Creamed Spinach	Corn Saute au Paprika	Boston Baked Beans
Potatoes Delmonico		Potatoes Parisienne Rissolees	

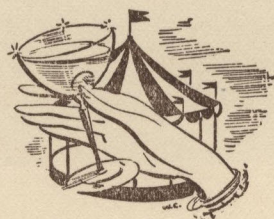
Romaine and Tomato Salad

Compote of Stewed Fruits	Parfait Melba	Vanilla Custard Pie
Caramel Hazelnut Ice Cream or Sherbet and Cakes		Cheese and Krispie Crackers

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

CONSOMME	
Tomato Rosa	40
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Egg, Copley Plaza .....	60
Egg, Russian Style .....	60
Lobster in Shell, Copley Plaza.....	1 75
Chicken Lobster, Sauce Remoulade... 1 60	
Lobster Salad .....	1 75
Shell of Crab Flakes Ravigote.....	90
Crab Flakes Salad .....	1 40
Tuna Filets Salad .....	80
Fresh Salmon Parisienne .....	1 25



MARTINI  
SWEET OR DRY  
COCKTAIL

40c

## 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 40
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	

Sunday, March 29, 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

Clam Chowder New England Style 45      Chicken Okra 45  
 Beef Consomme 40      Petite Marmite 55      Puree of Tomatoes 40      Chicken Broth with Rice 45  
 Cream of Chicken Sultane 50      Consomme Printannier 40      Green Turtle Hannan 60

## EGGS

Poached Egg Grand Duc 50      Omelet with Swiss Cheese 85

## FISH

*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      Imported Snails in Shell Bourguignonne 90  
 Filets of Lemon Sole Opera 1 30      Lobster in Shell Thermidor 1 75      Finnan Haddie English Style 1 15  
 Grilled Boned Brook Trout with Cucumber Salad and Gaufrette Potatoes (2) 1 30      Smelts Sautes Fermiere 1 25  
 Baked Schrod Portugaise 1 20      ★ Codfish Balls, Tomato Sauce 60      Halibut Steak Poche Magenta 1 30  
 Crab Flakes en Bordure Pompadour 1 40      Sea Scallops, Fresh Mushrooms Newburg 1 30  
 Broiled Fresh Salmon Maitre d'Hotel 1 30      Fried Frogs Legs, Sauce Remoulade 1 35

## 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 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 40      ★ Boston Duckling (½) 2 00  
 ▲ ★ Rib 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  
 Broiled Guinea Chicken, ½ 1 60 or Whole Roast 3 20      Royal Squab 1 60

## FRESH VEGETABLES

*Fresh Asparagus, Hot Hollandaise Sauce or Cold Vinaigrette 80*

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*  
 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

Cortland Apple 15      Grapefruit 35      Tokay Grapes 30      Baked Apple with Cream 30  
**STEWED FRESH FRUITS.** Compote 35      Pears 25      Rhubarb 25

## DESSERTS

Old Fashioned Strawberry Shortcake 45

*Vanilla Custard Pie 25*      *Apricot Felicie 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  
 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 aux Marrons 50*      *Meringue Glace Exotique 50*      *Sultana Roll Claret Sauce 50*

## CHEESE

Cream Cheese 25      Brie, Camembert, Edam, Liederkrantz 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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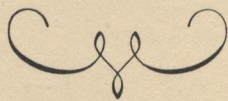
MASS. OLD AGE TAX 5%



*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**

SATURDAY AT 11 P.M.

Bring the Children.  No Cover on these occasions.