The Copley-Plaza Boston
Massachusetts

Faneuil Hall
$1.00 Cover Charge in Oval and Sheraton Rooms after 8.30 p.m.

**PLAZA DINNERS**

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

**Served from 5.30 p.m. to 8.30 p.m.**

*Room Service 25 cents extra per person*

<table>
<thead>
<tr>
<th>Coupe of Melon</th>
<th>Natural Grape Juice</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oysters</td>
<td>Tomato Juice</td>
</tr>
<tr>
<td>Clams</td>
<td>Canape de Foie Gras</td>
</tr>
<tr>
<td>Pickled Lamb Tongue Vinaigrette</td>
<td>Cherry Stone Clams, Cocktail or Mignonette</td>
</tr>
<tr>
<td>Celery</td>
<td>Radishes</td>
</tr>
<tr>
<td>Salted Nuts</td>
<td>Olives</td>
</tr>
<tr>
<td>Cold Jellied Consomme Rosa</td>
<td>Consomme Viveur</td>
</tr>
<tr>
<td>Mutton Broth with Barley</td>
<td>Cream of Corn Washington</td>
</tr>
</tbody>
</table>

**Choice from the Charcoal Grill Specials, as an Entree, $1.00 extra charge for complete Dinner**

<table>
<thead>
<tr>
<th>Roast Fresh Native Turkey, Sage Stuffing, Giblet Sauce</th>
<th>Complete Dinner</th>
<th>A la Carte Prices</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Filet of Beef Saute Hunter Style</td>
<td>2 60</td>
<td>1 60</td>
</tr>
<tr>
<td>Broiled Venison Chop, Cumberland Sauce, Baby Artichoke</td>
<td>3 00</td>
<td>2 00</td>
</tr>
<tr>
<td>Brook Trout Sautee Doria (2)</td>
<td>2 40</td>
<td>1 40</td>
</tr>
<tr>
<td>Lobster in Shell Cardinal</td>
<td>2 80</td>
<td>1 80</td>
</tr>
<tr>
<td>Fried Frogs Legs, Sauce Remoulade</td>
<td>2 50</td>
<td>1 50</td>
</tr>
<tr>
<td>Sweetbread Sautee Yvette (20 min.)</td>
<td>2 60</td>
<td>1 70</td>
</tr>
<tr>
<td>Boned Squab Chicken en Casserole Bourgeoise (20 min.)</td>
<td>2 75</td>
<td>1 75</td>
</tr>
<tr>
<td>English Mutton Chop (25 min.)</td>
<td>2 50</td>
<td>1 50</td>
</tr>
<tr>
<td>Broiled Fresh Native Half Pheasant, Canadian Bacon, Mushrooms, Lorette Potatoes (15 min)</td>
<td>2 75</td>
<td>2 10</td>
</tr>
<tr>
<td>▲ Individual Planked Sirloin Steak (15 min)</td>
<td>3 00</td>
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</tr>
<tr>
<td>Vegetable Dinner with Fried Oysters</td>
<td>2 15</td>
<td>1 25</td>
</tr>
<tr>
<td><strong>CHOICE FROM THE COLD BUFFET</strong></td>
<td>2 25</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>New Lima Beans</th>
<th>Hubbard Squash</th>
<th>Small White Onions in Cream</th>
<th>Boston Baked Beans</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potatoes Parisienne Rissole</td>
<td>Sweet Potatoes and Grapes Oregon</td>
<td></td>
<td></td>
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<tr>
<td>Alma Salad</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Compote of Stewed Figs</td>
<td>French Strawberry Pie</td>
<td>Iced Snow Ball</td>
<td>Mocha Eclair</td>
</tr>
<tr>
<td>Ice Cream or Sherbet and Cakes</td>
<td></td>
<td></td>
<td>Cheese and Krispie Crackers</td>
</tr>
<tr>
<td>Coffee</td>
<td>Tea</td>
<td>Walker Gordon Certified Milk</td>
<td>Rolls and Melba Toast</td>
</tr>
</tbody>
</table>

### Cold Buffet

**CONSOMME**

<table>
<thead>
<tr>
<th>Tomato Rosa</th>
<th>40</th>
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</thead>
</table>

| Egg, Copley Plaza | 60 |
| Egg, Russian Style | 60 |
| Lobster in Shell, Copley Plaza | 1 60 |
| Chicken, Lobster, Sauce Remoulade | 1 50 |
| Lobster Salad | 1 60 |
| Shell of Crab Flakes Navigote | 90 |
| Crab Flakes Salad | 1 40 |
| Tuna Filets Salad | 80 |
| Fresh Salmon Parisienne | 1 25 |

**DAIQUIRI**

**COCKTAIL**

50c

**Cold Buffet**

- Sliced Chicken, Jelly, Waldorf Salad... 1 60
- Galantine of Capon, Chef's Salad... 1 30
- Terrine of Guinea Chicken Truffle... 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

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Saturday, February 7, 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.

★ Ready Dishes

▲ 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.** Cherryston 50
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  Special Domestic Caviar 2 25
Extra Fine Kippered Sturgeon 50  Antipasto Torino 85  Supreme of Imported Argentine Baby Shrimps 90

Fish Chowder New England Style 45
Beef Consomme 40  Petite Marmite 55  Puree of Tomatoes 40  Chicken Broth with Rice 45
Mutton Broth with Barley 40  Consomme Vievre 40  Cream of Corn Washington 50  Green Turtle 50

### SOUPS

**Diamon Back Terrapin, Baltimore or Maryland** 2 25
Lobster Stew, Casco Bay (12 min.) 1 30  Grilled Boned Smelts, Capiclo Salad, Gaufrage Potatoes 1 20
Finnish Haddie New Orleans 1 10  Lobster in Shell Cardinal 1 60
Broiled Bluefish Provenca 1 25  Fried Frog Legs Sauce Figaro 1 35
Halibut Steak Saute Sicilienne 1 30  Broiled Fresh Salmon Mirabeau 1 30  Files of Lemon Sole Franklin 1 25
Schrod Sante Bretonne 1 10  Fried Codfish Tongues, Sauce Tartare, Alumette Potatoes 1 00
Cape Cod Scallops in Shell St. Jacques 1 00  Fried Brook Trout White Mountain Style (2) 1 25
Crab Flakes and Fresh Shrimps Miramar 1 40  Fried Duxbury Clams, Copley-Plaza Special 70

### FISH

**CHARCOAL GRILL SPECIALS**

Venison Chop or Steak, Sauce Poivrade, Puree of Chestnuts 1 75 or Mignon 2 00
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 4 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
★ Ribs of Beef 1 40  ★ Roast Lamb, Mint Sauce 1 30
To Order:  Broiled Fresh Killed Chicken 15 min. (½) 1 50
Roast Whole Fresh Native Pheasant 4 00  Squab Chicken (15 min.) 1 50
Royal Squab 1 60  Baked Guinea Fowl, (½) 1 60 or Whole Roast 3 20

**FRESH VEGETABLES**

Whole Artichoke Hot Hollandaise or Cold Vinaigrette 45
Creamed Fresh Mushrooms with Ham under Bell 1 10  Broiled Fresh Mushrooms on Toast, Provenca 1 10
New Peas, Lima Beans or String Beans 50  Buttered Beets or Carrots 40  Brussels Sprouts 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 50  Fried Egg Plant 35

**GREEN SALADS**

Fried Shrimp 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  Endive 45  Waldorf 60

**FRUITS**

Cortland Apple 15  Grapefruit 35  Extra Charge, 20 cents, Thousand Island, Russian or Roquefort
STEWED FRESH FRUITS. Compote 35  Pears 25  Rhubarb 25

**DESSERTS**

Pear Pie 25  Baked Indian Pudding a la Mode 35  French Strawberry Pie 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  Caramel Pudding 25
Ice Cream: Vanilla, Chocolate, Strawberry, Piastichio, 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  Peach Melba 60
Coupe Manhattan 50  Orange Surprise 50  Iced Eclair a la Mars 50

**CHEESE**

Cream or Cottage 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

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**SPECIAL DINNER OFFER**

5c Added on Room Service items up to 50c, 10c thereafter

★ U. S. Government Prime — the best procurable!

MASS. OLD AGE TAX 5%