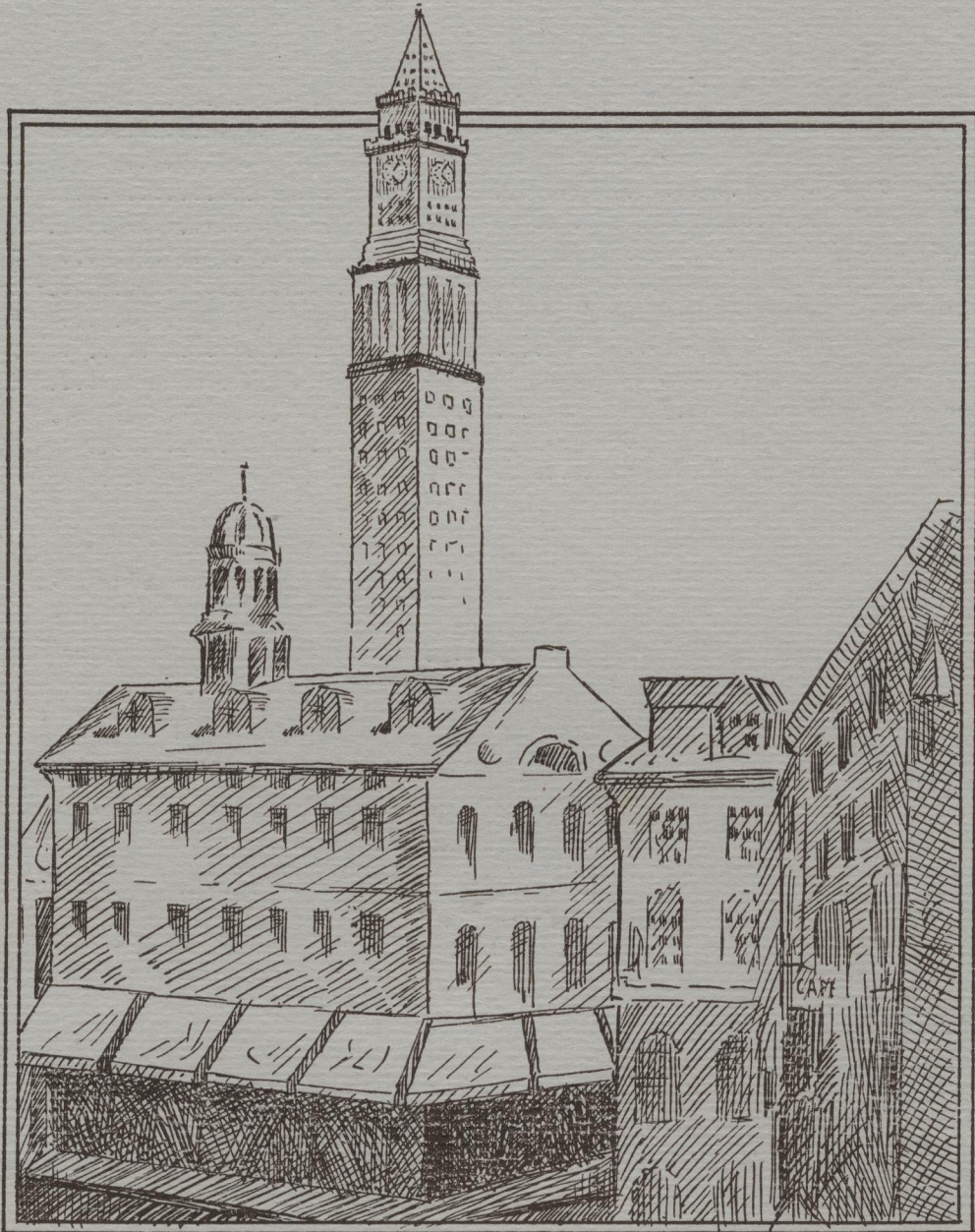




*The* **COPLEY-PLAZA** *Boston*  
*Massachusetts*



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

Oysters	Clams	Coupe of Melon Tomato Juice	Natural Grape Juice
Canape of Foie Gras	Pickled Lamb Tongue Vinaigrette	Cherry Stone Clams, Cocktail or Mignonette	Kiltie Herring Suedoise
<b>Celery</b>	<b>Radishes</b>	<b>Olives</b>	<b>Salted Nuts</b>
Cold Jellied Consomme Rosa	Consomme Viveur	Cream of Corn Washington	Mutton Broth with Barley

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

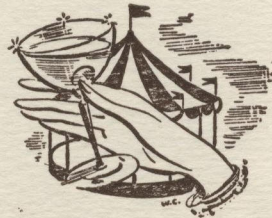
	Complete Dinner	A la Carte Prices
Roast Fresh Native Turkey, Sage Stuffing, Giblet Sauce .....	2 60	1 60
Sliced Filet of Beef Saute Hunter Style .....	2 60	1 60
Broiled Venison Chop, Cumberland Sauce, Baby Artichoke .....	3 00	2 00
Brook Trout Sautee Doria (2) .....	2 40	1 40
Lobster in Shell Cardinal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

**CHOICE OF TWO VEGETABLES**

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

## Cold Buffet

<b>CONSOMME</b>	
Tomato Rosa	40
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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 Ravigote .....	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 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

Saturday, February 7, 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      Puree of Tomatoes 40      Chicken Broth with Rice 45  
 Beef Consomme 40      Petite Marmite 55      Cream of Corn Washington 50      Green Turtle 50  
 Mutton Broth with Barley 40      Consomme Viveur 40

## FISH

**Diamond Back Terrapin, Baltimore or Maryland 2 25**  
 Lobster Stew, Casco Bay (12 min.) 1 30      Imported Snails in Shell Bourguignonne 80  
 Finnan Haddie New Orleans 1 10      Grilled Boned Smelts, Capico Salad, Gaufrette Potatoes 1 20  
 Broiled Bluefish Provencal 1 25      Fried Frogs Legs Sauce Figaro 1 35      Lobster in Shell Cardinal 1 60  
 Halibut Steak Saute Sicilienne 1 30      Broiled Fresh Salmon Mirabeau 1 30      Filets of Lemon Sole Franklin 1 25  
 Schrod Saute Bretonne 1 10      Fried Codfish Tongues, Sauce Tartare, Allumete 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

## 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 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  
 ▲ ★ 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  
 Roast Whole Fresh Native Pheasant 4 00  
 Royal Squab 1 60      Broiled Guinea Chicken, (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, Provencal 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 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      Endive 45      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

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      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      Peach Melba 60  
 Coupe Manhattan 50      Orange Surprise 50      Iced Eclair a la Mars 50

## CHEESE

Cream or Cottage 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 items up to 50c, 10c thereafter

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MASS. OLD AGE TAX 5%

