



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



**KING'S HEAD TAVERN**

*Building shown here was built in 1691 on the site of the first King's Head Tavern built in 1669 and burnt in 1691. Kept by James Davenport in 1775. Taken down in 1870.*

Reproduced from an etching of a photograph of 1855.

(STORY ON BACK PAGE)

# COPLEY 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

Oysters	Clams	Tomato Juice	Grapefruit	Natural Grape Juice
Mutton Broth with Barley		Consomme Viveur		Cold Jellied Consomme Rosa
		Cassolette of Sea Scallops and Fresh Mushrooms		Newburg
Cold Stuffed Tomato Ravigote				Strained Chicken Gumbo with Rice

Choice from the Charcoal Grill Specials, as an Entree, 50c extra charge for complete Luncheon

	Complete Luncheon	A la Carte Prices
English Beef Pot Pie .....	1 35	1 10
Fried Boned Capon Leg Maryland .....	1 30	1 00
Calves Head Vinaigrette, French Fried Potatoes .....	1 25	1 00
Club Sandwich with Mustard Relishes (10 min) .....	1 20	90
Schrod Saute Bretonne with New Peas .....	1 25	
Fried Fresh Shrimps, Sauce Vincent, New String Beans, Colletterette Potatoes .....	1 35	1 10
Poached Eggs Jeanette .....	1 00	75
Shirred Eggs Lorraine .....	1 00	75
Omelet Creole .....	1 20	80
Vegetable Luncheon with Poached Egg .....	1 10	1 00
Assorted Cold Meats with Fresh Vegetable Salad .....	1 30	
Plated Combination Salad with Cold Roast Tenderloin of Beef .....	1 30	1 10
Breast of Capon under Bell Marie Antoinette (15 min.) .....	1 90	1 50
Lamb Kidneys en Brochette, Cauliflower Rissole, French Fried Egg Plant .....	1 35	
Broiled Fresh Native Half Pheasant, Canadian Bacon, Mushrooms, Lorette Potatoes (15 min) ...	2 50	2 00
▲ Individual Planked Sirloin Steak (15 min.) .....	3 00	

Heart of Lettuce Salad

Pear Pie or Baked Indian Pudding a la Mode  
Ice Cream or Tangerine Sherbet and Cakes  
Choice of Swiss, Roquefort or Cream Cheese and Krispie Crackers

Coffee

Tea

Walker Gordon Certified Milk

Rolls and Melba Toast

## Cold Buffet

CONSOMME	
Tomato Rosa	40
Egg, Copley Plaza .....	
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

## NEW ENGLAND SEA FOOD SPECIAL

Tomato Stuffed with Fresh Crab Flakes	
Fish Chowder or Coupe of Fruit	
FRIED FISH PLATE	
Oysters, Clams, Scallops, Smelts	
Filet of Lemon Sole	
Capico Salad, French Fried Potatoes	
Rice Custard Pudding or	
Ice Cream or Tangerine Sherbet, Cakes	
Rolls and Melba Toast	
Coffee or Tea	

\$1.30

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

## 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*  
 Lettuce, Romaine, Chickory, Escarole, Cucumber or Tomato 40      *Romaine and Alligator Pear 60*  
 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*      *Eclair Chantilly 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: Tangerine, 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 Reve de Bebe 50*      *Parfait Courvoisier 50*      *Frozen Cake a la Plaza 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%

*One of a series of Old Boston Hotels, Inns and Taverns reproduced from original wood engraving.*

KING'S HEAD TAVERN

*This Building was built in 1691. The etching was drawn from a wet plate negative taken in 1855, now owned by the author.*

*It stood on the corner of Fleet and North Streets, near Scarlett's Wharf.*

*Other taverns near it; notably, The Ship Tavern, 1650-1866; and the Red Lyon, 1654.*

*When Josselyn made his second voyage to New England in 1663, he landed in Boston, and "having gratified the men," he writes, who rowed him ashore, "we repaired to an ordinary (for so they called their Taverns there) where we were provided with a liberal cup of burnt Madeira wine, and store of plum cake." In 1647, "upon complaint of great disorder that hath been observed, and is like further to increase by use of the game called shovel-board in houses of common entertainment, whereby much precious time is spent unfruitfully, and much waste of wine and beer occasioned thereby," the use of it is forbidden at inns.*