Tommy Tucker Time
Begins at 7 P.M.
Every Evening
Dinner and Supper
Dancing
in the
OVAL and SHERATON ROOMS
Copley Plaza
Cover charge $1.00 from 8.30

DREW'S HOTEL, AT NAHANT
The first large resort hotel near Boston. A popular house in 1851 when this
view was made. In 1855 Parun Stevens became its manager and changed its
name to Nahant Hotel.

Reproduced from original wood engraving 1851

[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

<table>
<thead>
<tr>
<th>Item</th>
<th>Complete Luncheon</th>
<th>A la Carte Prices</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grapefruit</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oysters</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Clams</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tomato Juice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Natural Grape Juice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cold Jellied Consomme Rosa</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Consomme Celestin</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Salt Codfish in Cream au Gratin</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Complete Luncheon</th>
<th>A la Carte Prices</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capon Potty a la Reine, New Peas, Potatoes Persilees</td>
<td>1 35</td>
<td>1 00</td>
</tr>
<tr>
<td>Venison Stew Bourguignonne, Noodles au Beurre</td>
<td>1 25</td>
<td>1 00</td>
</tr>
<tr>
<td>Broiled Honeycomb Tripe, New Lima Beans, French Fried Egg Plant</td>
<td>1 30</td>
<td>1 00</td>
</tr>
<tr>
<td>Schroed Saute aux Fines Herbes with Beets au Beurre, Potatoes Parmentier</td>
<td>1 25</td>
<td>1 00</td>
</tr>
<tr>
<td>Fried Flogs Legs, French Fried Potatoes, New String Beans</td>
<td>1 60</td>
<td>1 35</td>
</tr>
<tr>
<td>Omelet Virginienne</td>
<td>1 20</td>
<td>80</td>
</tr>
<tr>
<td>Poached Eggs Volnay</td>
<td>1 00</td>
<td>75</td>
</tr>
<tr>
<td>Scrambled Eggs, Fresh Tomatoes and Sausage</td>
<td>1 00</td>
<td>75</td>
</tr>
<tr>
<td>Vegetable Luncheon with Poached Egg</td>
<td>1 10</td>
<td>1 00</td>
</tr>
<tr>
<td>Assorted Cold Meats with Fresh Vegetable Salad</td>
<td>1 30</td>
<td></td>
</tr>
<tr>
<td>▲ Plated Combination Salad with Cold Roast Beef</td>
<td>1 30</td>
<td>1 10</td>
</tr>
<tr>
<td>▲ Minute Steak Back Bay (10 min)</td>
<td>2 25</td>
<td>1 75</td>
</tr>
<tr>
<td>Slice of Veal Saute, Tarragon Sauce, Mushrooms, Hearts of Artichokes Polonaise</td>
<td>1 60</td>
<td>1 25</td>
</tr>
<tr>
<td>Broiled Whole Squab Chicken, Canadian Bacon, Stuffed Tomato, Gauftre Potatoes (20 min.)</td>
<td>2 10</td>
<td>1 60</td>
</tr>
<tr>
<td>Broiled Fresh Native Half Pheasant, Canadian Bacon, Mushrooms, Lorette Potatoes (15 min.)</td>
<td>2 50</td>
<td>2 00</td>
</tr>
<tr>
<td>▲ Individual Planked Sirloin Steak (15 min.)</td>
<td>3 00</td>
<td></td>
</tr>
</tbody>
</table>

Tomato Salad

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

Coffee  
Tea  
Walker Gordon Certified Milk  
Rolls and Melba Toast

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**Cold Buffet**

**Consomme**

<table>
<thead>
<tr>
<th>Item</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 60</td>
</tr>
<tr>
<td>Chicken Lobster, Sauce Remoulade</td>
<td>1 50</td>
</tr>
<tr>
<td>Lobster Salad</td>
<td>1 60</td>
</tr>
<tr>
<td>Shell of Crab Flakes Ravigote</td>
<td>90</td>
</tr>
<tr>
<td>Crab Flakes Salad</td>
<td>1 40</td>
</tr>
<tr>
<td>Tuna Filets Salad</td>
<td>80</td>
</tr>
<tr>
<td>Fresh Salmon Parisienne</td>
<td>1 25</td>
</tr>
</tbody>
</table>

**New England Sea Food Special**

**Fried Fish Plate**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato Stuffed with Fresh Crab Flakes</td>
<td></td>
</tr>
<tr>
<td>Clam Chowder or Coupe of Fruit</td>
<td></td>
</tr>
<tr>
<td>Oysters, Clams, Scallops, Smelts</td>
<td></td>
</tr>
<tr>
<td>Filet of Lemon Sole</td>
<td></td>
</tr>
<tr>
<td>Capisco Salad, French Fried Potatoes</td>
<td></td>
</tr>
<tr>
<td>Napoleon Cake</td>
<td></td>
</tr>
<tr>
<td>Ice Cream or Sherbet and Cakes</td>
<td></td>
</tr>
<tr>
<td>Rolls and Melba Toast</td>
<td></td>
</tr>
<tr>
<td>Coffee or Tea</td>
<td></td>
</tr>
</tbody>
</table>

$1.30

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Saturday, January 24, 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
CLAMS. Cherrystones 50
Tomato Juice 25
Orange Juice 30
Crab Flakes or Fresh Shrimps Cocktail 90
Hors d’Oeuvre, Copley-Plaza 1 00
Extra Fine Kippersed Sturgeon 50

Clam Chowder New England Style 45
Beef Consomme 40
Petite Marmite 55
Puree of Tomatoes 40
Cream of Corn Washington 50
Consomme Celestin 40
Mutton Broth with Barley 40

SOUPS
Extra Large 50
Fried 75
Oyster Stew 75, with Cream 80
Littlelnecks 45
Meli Melo Cocktail 1 10
Lobster Cocktail 1 00
Lobster 75

FISH
Diamond Back Terrapin, Baltimore or Maryland 2 25
Lobster Stew, Casco Bay (12 min.) 1 30
Fried Codfish Tongues, Sauce Tartare, Julienne Potatoes 1 00
Finnan Haddie in Cream au Gratin 1 10
Schrod Saute aux Fines Herbes 1 20
Fresh Salmon en Bordure Marquis 1 30
Filets of Lemon Sole Sautes Murat 1 25
Fried Cape Cod Scallops, Sauce Gribiche 1 30
Fried Brook Trout, White Mountain Style (2) 1 25

CHARCOAL GRILL SPECIALS
Venison Chop or Steak, Sauce Poivrade, Puree of Chestnuts 1 75 or Mignon 2 00

STEAK MINUTE ......................... 1 75
FILET MIGNON ........................ 1 75
FLANK END SIROLIN STEAK ............ 2 15
BONE END SIROLIN 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
SIROLIN 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

To Order:
Broiled Fresh Killed Chicken 15 min. (½) 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

Romaine and Alligator Pear 60
Lettuce, Romaine, Chickory, Escarole, Cucumber or Tomato 40
Dressings: French, Mayonnaise or Cream
Extra Charge, 20 cents, Thousand Island, Russian or Rougfort
Chef's or Mixed Green 60
Endive 45

FRUITS

Cordial Apple 15
Grapefruit 35
Tokay Grapes 30
Baked Apple with Cream 30

STEWED FRESH FRUITS.
Compote 35
Pears 25

DESSERTS

PEAR PIE 25
Charlotte Russe 25
Pound Cake or Light Fruit Cake 25
French Pastry 20
Angel Cake 25
Macaroons 30
Souffle Vanille, Chocolate Sauce or Souffle Rothschild, Sabayon Sauce (25 minutes) 75
Fresh Apple Pie 25
La Mode 45
Rice Custard Pudding or Cup Custard 25
ICE CREAM:
Vanilla, Chocolate, Strawberry, Pistachio, Coffee 45
Lemon, Raspberry, Orange or Pineapple 40
Sherbet: Lemon, Raspberry, Orange or Pineapple 40
Profiteroles Helene 50
Baked Alaska (15 min.) 75
Frozen Pudding 50

COUPE MERVEILLEUSE 50

ICE CREAM BALL 50

CHEESE

Cream or Cottage 25
Port du Salut 35
Gorgonzola or Roquefort 45

COFFEE, TEA, ETC.
Copley-Plaza Coffee, Tea 25
Demi Tasse 15
Postum 25
Walker-Gordon Cultured Buttermilk 15
Apple Juice 15
Walker-Gordon Certified Milk, Bottle 25
Bread, Melba Toast and Butter 20

5c Added on Room Service items up to 50c, 10c thereafter
★ U. S. Government Prime—the best procurable!

MASS. OLD AGE TAX 5%
DREW'S HOTEL AT NAHANT

Drew's Nahant hotel, a place as celebrated for its pleasant memories as any in the country. The fact of the house being kept by that prince of landlords, Gen. Drew, is a sufficient guarantee of its continued excellence.

Nahant has long been celebrated as the most pleasant and delightful watering place on the coast of North America. It is a peninsula, on the south of Lynn, projecting into the ocean between the cities of Salem and Boston, and consists of two islands, connected together by a beach half a mile in length, united to the town of Lynn by another beach, nearly two miles in length.

Nahant is the original Indian name of the place, from the word Nabanteu, signifying two united, or twins—a name peculiarly appropriate, the island being divided into Great and Little Nahant.