



The **COPLEY-PLAZA**
Massachusetts



Tommy Tucker Time

Begins at 7 P.M.

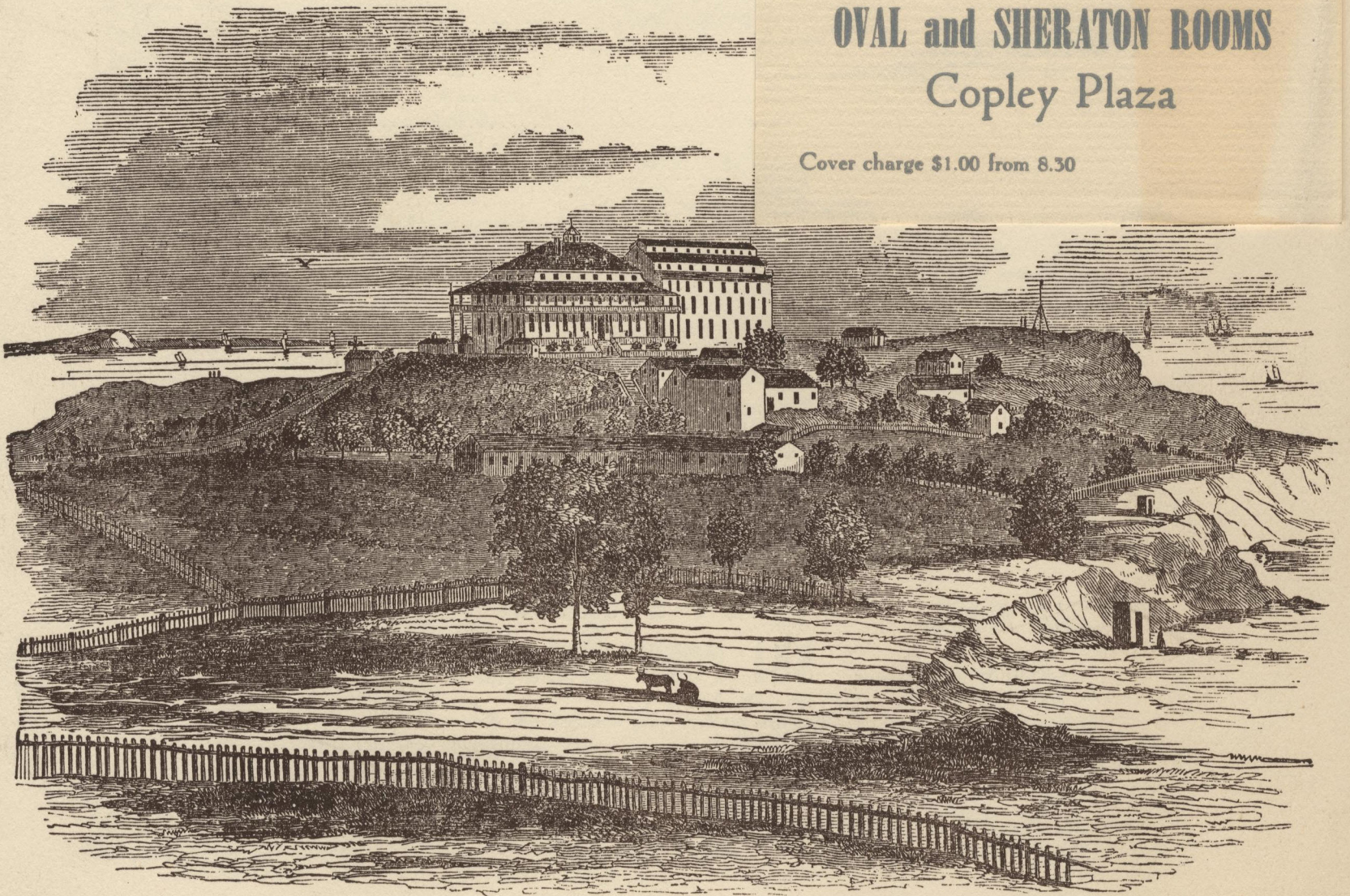
Every Evening

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 Paran Stevens became its manager and changed its name to Nahant Hotel.

Reproduced from original wood engraving 1851

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A La Carte

OYSTERS. Cape Cod or Blue Point 45 Extra Large 50 Fried 75 Oyster Stew 75, with Cream 80
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 Kipperd Sturgeon 50 Antipasto Torino 85 Supreme of Imported Argentine Baby Shrimps 90

SOUPS

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

FISH

Diamond Back Terrapin, Baltimore or Maryland 2 25
 Lobster Stew, Casco Bay (12 min.) 1 30 Imported Snails in Shell Bourguignonne 80
 Fried Codfish Tongues, Sauce Tartare, Julienne Potatoes 1 00 Broiled Bluefish, Swedish Salad 1 25
 Finnan Haddie in Cream au Gratin 1 10 Schrod Saute aux Fines Herbes 1 20 Frogs Legs Poulette 1 35
 Fresh Salmon Steak en Bordure Marquise 1 30 Lobster in Shell Grand Hotel 1 60 Stuffed Deviled Crab 1 00
 Filets of Lemon Sole Sautes Murat 1 25 Smelts Sautes Amandines 1 20 Halibut Steak Canotier 1 30
 Fried Cape Cod Scallops, Sauce Gribiche 1 30 Fried Brook Trout, White Mountain Style (2) 1 25
 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
 ▲ ★ 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
 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 *Charlotte Russe* 25 *Baked Indian Pudding a la Mode* 35
 Pound Cake or Light Fruit Cake 25 French Pastry 20 Crepes Suzette 1 00
 Angel Cake 25 Macaroons 30 Savarin au Rhum 30
 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 Peach Melba 60
Coupe Merveilleuse 50 *Iced Snow Ball* 50 *Parfait Norvegien* 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 Stilton 40

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
 Copeland Farm Sweet Cider 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

▲ 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 Nahanteu, signifying two united, or twins—a name peculiarly appropriate, the island being divided into Great and Little Nahant.