

The COPLEY-PLA

Massachusett



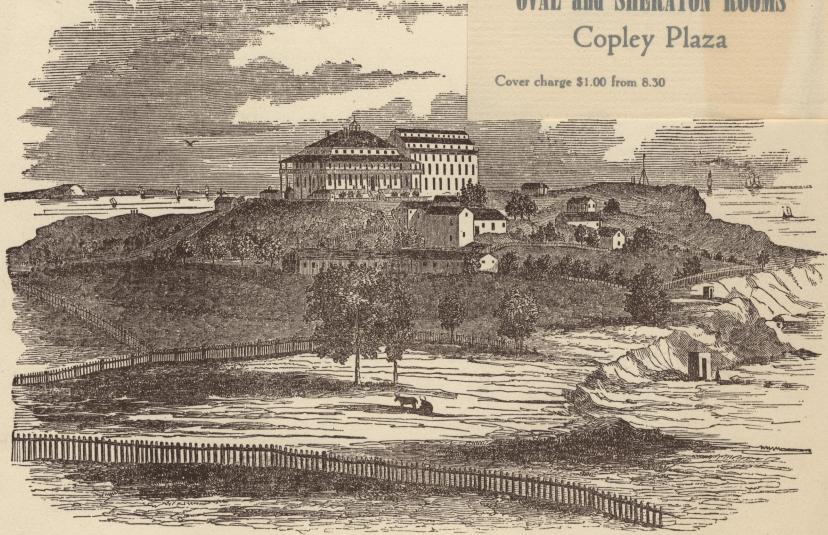
Tommy Tucker Time

Begins at 7 P.M.

Every Evening

Dinner and Supper Dancing in the

OVAL and SHERATON ROOMS



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 [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

Grapefruit

Oysters Clams

Tomato Juice

Natural Grape Juice

Cold Jellied Consomme Rosa Consomme Celestin Salt Codfish in Cream au Gratin Mutton Broth with Barley

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

	Complete	A la Carte
	Luncheon	Prices
Capon Patty a la Reine, New Peas, Potatoes Persilees	1 35	1 00
Venison Stew Bourguignonne, Noodles au Beurre	1 25	1 00
Broiled Honeycomb Tripe, New Lima Beans, French Fried Egg Plant		1 00
Schrod Saute aux Fines Herbes with Beets au Beurre, Potatoes Parmentier	1 25	1 00
Fried Frogs Legs, French Fried Potatoes, New String Beans		1 35
Omelet Virginienne		80
Poached Eggs Volnay	1 00	75
Scrambled Eggs, Fresh Tomatoes and Sausage	1 00	75
Vegetable Luncheon with Poached Egg	110	1 00
Assorted Cold Meats with Fresh Vegetable Salad	1 30	
▲ Plated Combination Salad with Cold Roast Beef	1 30	1 10
▲Minute Steak Back Bay (10 min)		1 75
Slice of Veal Saute, Tarragon Sauce, Mushrooms, Hearts of Artichokes Polonaise (15 min)		1 25
Broiled Whole Squab Chicken, Canadian Bacon, Stuffed Tomato, Gaufrette Potatoes (20 min.		1 60
Broiled Fresh Native Half Pheasant, Canadian Bacon, Mushrooms, Lorette Potatoes (15 min).		2 00
▲ Individual Planked Sirloin Steak (15 min.)		

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

Tomato Rosa

Tea

Walker Gordon Certified Milk

Rolls and Melba Toast

Cold Buffet

CONSOMME

Egg, Copley Plaza 60
Egg, Russian Style 60
Lobster in Shell, Copley Plaza 160
Chicken Lobster, Sauce Remoulade 150
Lobster Salad 160
Shell of Crab Flakes Ravigote 90
Crab Flakes Salad 140
Tuna Filets Salad 80
Fresh Salmon Parisienne 125

NEW ENGLAND SEA FOOD SPECIAL

Tomato Stuffed with Fresh Crab Flakes Clam Chowder or Coupe of Fruit

FRIED FISH PLATE

Oysters, Clams, Scallops, Smelts
Filet of Lemon Sole
Capico Salad, French Fried Potatoes
Napoleon Cake or
Ice Cream or Sherbet and Cakes
Rolls and Melba Toast

Coffee or Tea

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
A 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, 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.

A La Carte

	1 La Carte	3	-
		Fried 75 Oyster Stew	v 75, with Cream 80
CLAMS. Cherrystones 50		oyotor ston	Littlenecks 45
CLAMS. Cherrystones 50 Tomato Juice 25 Crab Flakes or Fresh Shrimps Cocktail 90	Fresh Fruit Co	ocktail 60 Meli	Melo Cocktail 1 10
Crab Flakes or Fresh Shrimps Cocktail 90	Hora d'Oouvra Massavi	Lo	obster Cocktail I 00
Hors d'Oeuvre, Copley-Plaza 1 00 Extra Fine Kippered Sturgeon 50	ntinasto Torino 85 Si	upreme of Imported Argen	tine Raby Shrimps 90
I me impered stargeon so	SOUPS	ipreme of imported ringen	tine Daby Sirimps 70
Clam Chowder New England Style 45			
Beef Consomme 40 Petite Marmite 55	Puree of Tomat		
Cream of Corn Washington 50 Consom		on Broth with Barley 40	Green Turtle 50
Diamond Rock T	FISH errapin, Baltimore or	Manufand 2.25	
Lobster Stew. Casco Bay (12 min.) 1 30	errapin, ballimore or	Imported Snails in She	11 Bourguignonne 80
Lobster Stew, Casco Bay (12 min.) 1 30 Fried Codfish Tongues, Sauce Tartare, Julienn	e Potatoes 1 00	Broiled Bluefish	Swedish Salad 1 25
Finnan Haddie in Cream au Gratin 1 10	Schrod Saute aux Fines	Herbes 1 20 Frog	s Legs Poulette 1 35
Fresh Salmon Steak en Bordure Marquise 1 30	Lobster in Shell Gra	nd Hotel 1 60 Stuffed	Deviled Crab 1 00
Filets of Lemon Sole Sautes Murat 1 25 Fried Cape Cod Scallops, Sauce Gribiche 1 30	Smelts Sautes Amandin	es 1 20 Halibur	t Steak Canotier 1 30
Fried Cape Cod Scanops, Sauce Gribiche 1 30	ury Clams, Copley-Plaz	a Special 70	Juntain Style (2) 1 25
	ARCOAL GRILL		
Venison Chop or Steak, Sauce			2.00
▲ Steak Minute	1 75 A Filet N	lignon	2 40
▲ Flank End Sirloin Steak ▲ Salisbury Steak Tenderloin Steak	2 15 A Bone E	nd Sirloin Steak	2 50
A Salisbury Steak	1 25 A Individ	ual Porterhouse Steak	3 00
Porterhouse Steak (cut for 2 to 6 persons	2 40		2 40 per person
▲ Chateaubriand (cut for 2 to 4 persons)			
A Chateaubriand (cut for 2 to 4 persons) Sirloin Steak (cut for 1 to 5 persons)			2 40 per person
* Fresh Killed Turkey, Sage Stuffing and C	OASTS and GAM	Œ	- · · · · · · · · · · · · · · · · · · ·
Fresh Killed Turkey, Sage Stuffing and C	ranberry Sauce 1 40	★ Boston	Duckling (½) 2 00
To Order: A Ribs of Beef 1 40 Broiled Fresh Killed Chi	ken 15 min (1/4) 1 50	Squab Chi	cken (15 min.) 1 50
Koast Whole Fresh Native Pheasan	t 4 00		
Royal Squab 1 60	roiled Guinea Chicken,	(½) 1 60 or Whole Ro	past 3 20
FF	ESH VEGETABL	ES	
★Creamed Fresh Mushrooms with Ham und	oke Hot Hollandaise or C	Cold Vinaigrette 45	east Provencel 1 10
New Peas Lima Reans or String Reans 50 B	uttered Reats or Carrots	10 Bruscale Sprouts 10	Hubbard Squash 30
Broccoli, Stuffed Tomatoes or Green Peppers	40 Spinach 30	Cauliflower 50	Braised Celery 50
Potatoes— Creamed 35 French Fri	ed, Lyonnaise or Mashe	d 30 Baked 20	Boiled New 30
Broccoli, Stuffed Tomatoes or Green Peppers Potatoes— Creamed 35 French Fri Sweet Potatoes: Bennet or Copley-Plaza 50	Broiled 40	Boiled 30	Fried Egg Plant 33
Fresh Shiring 1 00	GREEN SALADS		1 411: ton Dogn 60
Fresh Shrimps 1 00 Lettuce, Romaine, Chickory, Escarole, Cucu	mber or Tomato 10	Romaine a	nd Alligator Pear 60 Vegetable 75
Dressings: French, Mayonnaise or Cream	Extra Charge, 20	cents. Thousand Island, F	Russian or Roquetort
Alligator Pear (½) 55	Chef's or Mixed Green 6	Endive 45	; Waldorf 60
	FRUITS		
Cortland Apple 15 Grapefruit	35 Tokay Grap	pes 30 Baked	Apple with Cream 30
STEWED FRESH FRUITS. Compote 35		ubarb 25	
D. D. 25	DESSERTS	D. 1 1 T 11 T	11: - 1- Mada 35
Pear Pie 25 Charlotte F	Susse 25 French Pastr	Baked Indian P	Crepes Suzette 1 00
Pound Cake or Light Fruit Cake 25 Angel Cake 25	Macaroons 30	y 20	Savarin au Rhum 30
Souffle Vanille, Chocolate Sauce or Souffle Ro		(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	Sp Sp	oumoni Ice Cream 50
Sherbet: Lemon, Raspberry, Orange or Pine Profiteroles Helene 50 Baked Alaska	(15 min) 75 From	zen Pudding 50 Fr	esh Peach Melba 60
Coupe Merveilleuse 50	Iced Snow Ball 50	ich i ddanig 30	Parfait Norvegien 50
	CHEESE		
Cream or Cottage 25	Brie, Camembert,	Edam, Liederkranz 35 o	r Imported Swiss 45
		Swiss Gruyere Cream 25	Stilton 40
Copley-Plaza Coffee, Tea 25 Dem	OFFEE, TEA, ET	Costum 25 Sanl	ka or Kaffee Hag 35
	ured Buttermilk 15 C		
Copeland Farm Sweet Cider 15 Apple	Juice 15 Walker	-Gordon Certified Milk, I	Bottle 25 Half. 15
Bread	l, Melba Toast and But	ter 20	

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 dividided into Great and Little Nahant.