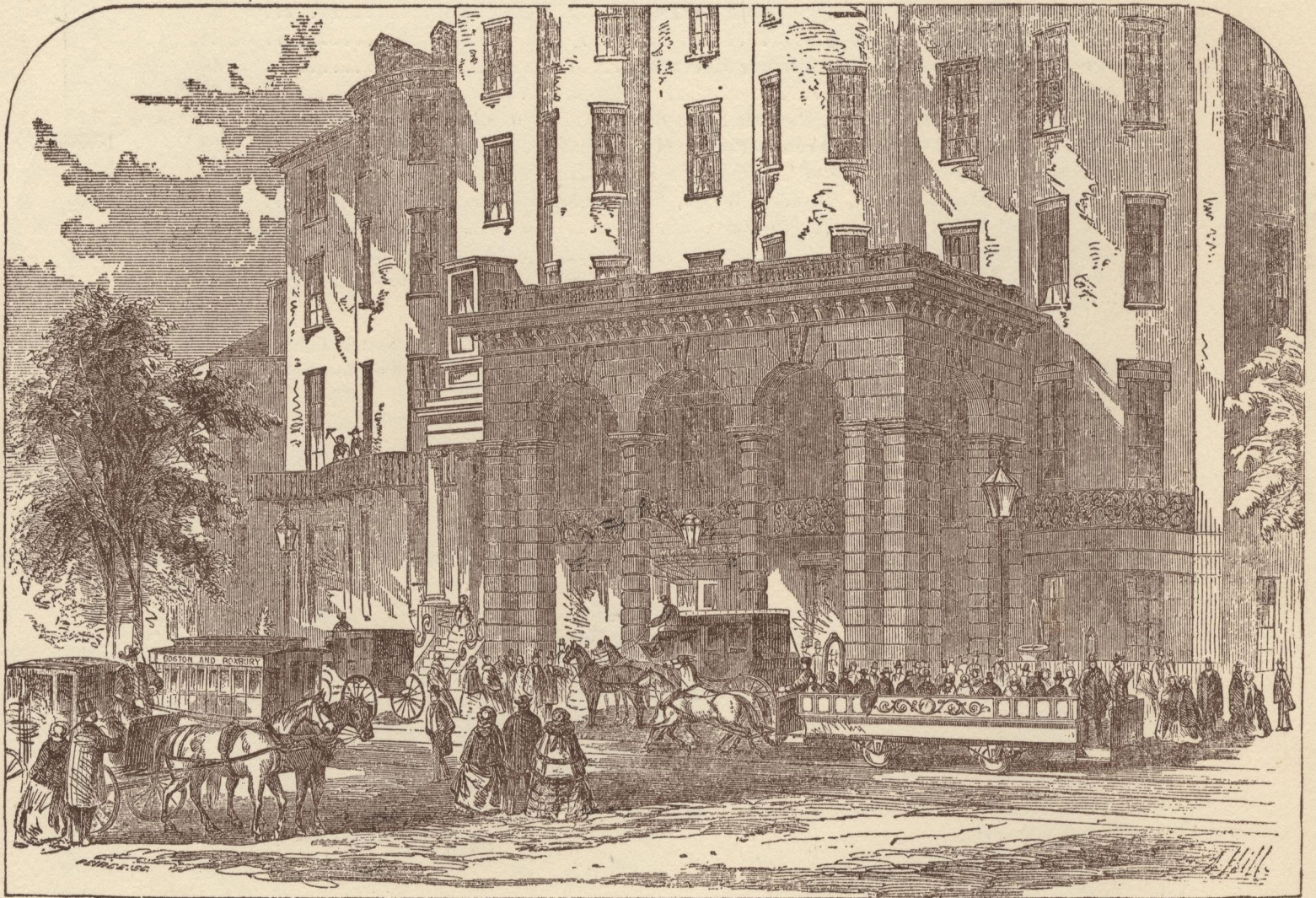


The **COPLEY-PLAZA** *Boston*
Massachusetts



*Open Car of the Metropolitan Horse Railroad
Passing The Winthrop House, Boston*

1856

(Reproduced from a print of the period)

A La Carte

OYSTERS. Cape Cod or Blue Point 45 Extra Large 50 Fried 75 Oyster Stew 75, with Cream 80
CLAMS. Cherrystones 50 Littlenecks 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

SOUPS

Beef Consomme 40 Petite Marmite 55 Puree of Tomatoes 40 Chicken Broth with Rice 45
 Clam Chowder New England Style 45 Finnan Haddie Chowder (20 min.) 55
 Cream of Fresh Mushrooms 50 Consomme Croute au Pot 40 Green Turtle Hannan 55

EGGS

Omelet Espagnole 80 Poached Egg Nantua 50 Shirred Eggs Meyerbeer 75

FISH

Diamond Back Terrapin, Baltimore or Maryland 2 25
 Lobster Stew, Casco Bay (12 min.) 1 00 Imported Snails in Shell Bourguignonne 80
 Filets of Lemon Sole Opera 1 25 Crab Flakes and Cape Cod Scallops en Bordure Florentine 1 50
 ★Codfish Balls Tomato Sauce 60 Bluefish Sauté Fleurette 1 25 Baked Schrod Portugaise 1 25
 Lobster in Shell Newport 1 60 Halibut Steak Poche Lausanne 1 30 Finnan Haddie English Style 1 10
 Broiled Boned Smelts, Allumette Potatoes and Cucumbers Windsor 1 20 Fried Brook Trout, Salt Pork (2) 1 20
 Broiled Salmon Steak Mirabeau 1 30 Fried Frogs Legs, Sauce Remoulade 1 35
 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, Provençal 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

Pumpkin Pie 25 *Peach Felicie* 25 *Charlotte Russe* 25
 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: 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 Fresh Peach Melba 60
Coupe Rose Cherie 50 *Parfait Norvegien* 50 *Iced Snow Ball* 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 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%

★ ★ ★ ★ BUY A BOND ★ ★ ★ ★



Our Country to-day is fighting,
Humanities noble cause.
To make the cruel pagans,
Respect our Christian laws.

Uncle Sam to-day needs money,
And he wants it right away,
Won't you kindly help his mission,
Buy a Savings Bond to-day.

The Bond will help our youngsters,
Now fighting on land and sea.
The more we give the quicker,
They'll bring back victory.

Composed by —

I. FRANK MULLEN