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)
PLAZA DINNERS

(Price of Entree includes Complete Plaza Dinners — Additional Charge for Substitutions)

Served from 11:30 a.m. to 9:00 p.m.

Complete Dinner A la Carte Prices

Pink Grapefruit

Oysters  Clams

Canape of Imported Sardines

Tomato Juice

Norwegian Baby Mackerel

Natural Grape Juice

Celery  Radishes

Cream of Fresh Mushrooms aux Soufflées

Green Turtle Hannan  Cold Jellied Consomme Rosa

Olives  Salted Nuts

Consomme Croute au Pot

Strained Chicken Gumbo aux Paillettes

Choice from the Charcoal Grill Specials, as an Entree, $1.00 extra charge for complete Dinner

Complete Dinner A la Carte Prices

Half Spring Chicken Saute Mascotte  ........................................ 2.40  1.50

Filet Mignon of Beef Rossini  ..................................................... 2.80

Baked York Ham, Champagne Sauce, Pineapple Fritters  .................. 2.30  1.25

Filets of Lemon Sole Opera  ....................................................... 2.25  1.25

Crab Flakes and Cape Cod Scallops en Bordure Florentine  .......... 2.40  1.50

Broiled Salmon Steak Mirabeau  .................................................. 2.30  1.30

Broiled Royal Squab, Canadian Bacon, Potatoes Sarah Bernhardt (20 min.)  2.70  1.70

Broiled Veal Steak, Stuffed Fresh Mushrooms Provençal (15 min.)  2.50  1.50

Venison Chop, Sauce Poivrade, PUREE OF CHESTNUTS (15 min)  2.75  1.80

Broiled Fresh Native Half Pheasant, Canadian Bacon, Mushrooms, Lorette Potatoes (15 min)  2.75  2.10

Individual Planked Sirloin Steak (15 min)  3.00

Vegetable Dinner with Fried Oysters  ............................................ 2.15  1.25

CHOICE FROM THE COLD BUFFET

CHOICE OF TWO VEGETABLES

New Peas  Stuffed Tomato  Puree of Spinach  Boston Baked Beans

Potatoes olive  Potatoes della Monica

Romaine and Tomato Salad

Compote of Stewed Fruits  Parfait Melba

Ice Cream or Tangerine Sherbet and Cakes

Pumpkin Pie

Cheese and Krispie Crackers

Coffee

Tea

Walker Gordon Certified Milk

Rolls and Melba Toast

Sliced Chicken, Jelly, Waldorf Salad  ......................................... 1.60

Galantine of Capon, Chef’s Salad  .............................................. 1.30

Terrine of Guinea Chicken Truffle  ............................................. 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, Glaes, Swedish Salad  ............................................... 1.10

Head Cheese, String Beans Salad  .............................................. 0.75

Assorted Cold Meats with Colelaw  ............................................. 1.30

Sunday, January 18, 1942

Portions Served to One Person Only

* 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!
OYSTERS. Cape Cod or Blue Point 45

GLASS. Cherrystones 50

Tomato Juice 25 Orange Juice 30
Crab Flakes or Fresh Shrimps Cocktail 90
Hors d'Oeuvre, Copley-Plaza 1 00
Extra Fine Kippered Sturgeon 50

Beef Consomme 40 Petite Marmite 55
Clam Chowder New England Style 45
Cream of Fresh Mushrooms 50

Omelet Espagnole 80

Poached Egg Nantua 50

Oyster Stew, with Cream 80
Little zecks 45
Mel Hi Mel Cocktail 1 10
Lobster Cocktail 1 00
Special Domestic Caviar 2 25
Antipasto Tórrino 85

SOUPS

Puree of Tomatoes 40
Fi nnan Haddie Chowder (20 min.) 55
Green Turtle Hannan 55

EGGS

Consomme Crouton au Pot 40

Shirred Eggs Meyerbeer 75

FISH

Diamond Back Terrapin, Baltimore or Maryland 2 25
Imported Snails in Shell Bourguignon 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 Sauce Fleurette 1 25
Baked Schrod Portugaise 1 25

Lobster in Shell Newport 1 60
Halibut 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 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 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
French Fried, Lyonnaise or Mashed 30 Baked 20 Boiled New 30
Sweet Potatoes: Bennet or Copley-Plaza 50 Broiled 40 Boiled 30

FRESH SALADS

Romaine and Alligator Pear 60
Fresh Fruit 70
Vegetable 75
Endive 45
Waldorf 60

GREEN SALADS

Fresh Shrimps 1 00
Lettuce, Romaine, Chicory, Escarole, Cucumber or Tomato 40
Dressings: French, Mayonnaise or Cream 55
Alligator Pear (½) 55
Extra Charge, 20 cents, Thousand Island, Russian or Roquefort
Chef's or Mixed Green 60

FRUITS

Baked Apple with Cream 30

STEAMED FRESH FRUITS. Compote 35 Pears 25 Rhubarb 25

DESSERTS

Charlotte Russe 25
Crepes Suzette 1 00
Savarin au Rhum 30
Napoleon Cake 25
Caramel Pudding 25
Smuoni Ice Cream 50
Fresh Fruit Glaces 60

FOOD, TEA, ETC.

Copley-Plaza Coffee, Tea 25
Demi Tasse 15 Postum 25
Walker-Gordon Cultured Buttermilk 15 Coka or Chocolate 30
Apple Juice 15 Walker-Gordon Certified Milk, Bottle 25
Bread, Melba Toast and Butter 20

U.S. Government Prime — the best procurable!

5c Added on Service items up to 50c, 10c thereafter

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 —
J. FRANK MULLEN