



THE RETURN OF THE COLORS — TREMONT STREET 1865



PARKER HOUSE

School and Tremont Streets, Boston, Mass.

OYSTERS CLAMS AND SEAFOOD

Lobster Cocktail	1.00	Assorted Seafood Cocktail90
Cherrystone Clams45	Fresh Shrimp Cocktail90
Stuffed Tomato Nelson60	Little Neck Clams40
Clam Juice Cocktail25	Cape Oysters45
		Cocktail Sauce05

RELISHES

Queen Olives30	Fresh Fruit Cocktail65
Canape of Anchovies75	Rose Radishes20
Native Celery40	Ripe California Olives25
Stuffed Celery60	Hors d'Œuvres, P.P.	1.25
Italian Antipasto50	Marinated Herring75

SOUPS

Fresh Vegetable Soup a la Paysanne, Tureen	50	Consomme Mille Fanti, Tureen 40	
		Jellied Essence of Tomato, Cup 30	

PARKER HOUSE OYSTER STEW, with Milk 70, Half and Half 95

PARKER HOUSE SPECIALTIES

- ★★PARKER HOUSE LOBSTER STEW en Casserole 1.40
- ★★BROILED PARKER HOUSE SCHROD, Parsley Butter85
- ★★BROILED FRESH HONEYCOMB TRIPE, a la Parker 1.00
- FRIED COD FISH TONGUES AND CHEEKS, White Mountain Style with Salt Pork Fan, Slice Tomato . 1.00
- ★★POT OF PARKER HOUSE BAKED BEANS AND PORK Hot Brown Bread60

BROILED FRESH PORK CHOP ON TOAST with Apple Sauce, Fried Sweet Potatoes and Tomato Salad 1.35

ROAST PARKER HOUSE PRIME RIBS OF BEEF with its Juice and Mashed Potatoes 2.00

COLD DISHES

- PARKER HOUSE CHEF'S SALAD BOWL with Julienne of Lobster95
- PARKER HOUSE DEEP SEAFOOD COMBINATION 1.40
- COLD SLICED HAM AND SWISS CHEESE with Potato and Tomato Salad 1.40

★★Famous at THE PARKER HOUSE for over 80 years.

All Prices listed are our Ceiling Prices unless otherwise indicated, in which case they are below ceiling Prices. By OPA regulation our Ceilings are our highest Prices from April 4 to April 10, 1943. Records of these Prices are available for your inspection.

"Prices of items that may be sold and which do not appear on this menu are listed on the A La Carte menu which is available for inspection."

DINNER

at the PARKER HOUSE

IMPORTED CHAMPAGNE

Bollinger Brut		Bottle	
Moet and Chandon, White Seal			11.20

Fresh Vegetable Soup a la Paysanne	25	Tomato or Prune Juice	25
Consomme Mille Fanti	25	Chilled Orange Juice	25
Half Grapefruit with Honey	25	Pickled Lamb's Tongue on Lettuce	30
Anchovies on Lettuce	40		

Rolls and Butter
BUTTER—Only One Piece per Person

- 1 ★ROAST SCOTCH HAM, Raisin Sauce 1.65
- 2 ★BROILED LAKE TROUT, Cheese Sauce 1.35
- 3 ★FRESH CALF'S LIVER AND BACON Saute, Family Style 1.60
- 4 ★FRIED FILLET OF FRESH FLOUNDER, Tartar Sauce 1.10
- 5 ★OMELETTE with Garden Broccoli, Mornay and Bacon Strip 1.25
- 6 ★BROILED NATIVE SPRING CHICKEN, HALF on Toast with Colbert Sauce 1.65
- 7 ★COLD ROAST NATIVE TURKEY with Fruit Salad 1.60
- 8 ★FRESH COOKED VEGETABLE DINNER with Poached Egg 1.30

CHOICE OF TWO

Buttered String Beans	Baked Beans	Succotash
Potatoes: au Gratin	Chef's Salad	Creamy Mashed

Served from 5:30 to 9:00 P. M.

★Entrees are Ready to Serve

Saturday, February 23, 1946

Mass. Old Age Tax 5%

VEGETABLES

Whole Artichoke with Drawn Butter	60	Hubbard Squash	40
Garden Broccoli on Toast60	Fresh String Beans40
New Buttered Beets30	Cauliflower 40, au Gratin50
Buttered Young Carrots30	Spinach 35, Creamed40
Green Peas40		

POTATOES

Boiled, each	15	Lyonnais	30
Hash Browned	25	French Fried	25
Delmonico	35	Hashed in Cream	25
Whipped	25	Candied Sweet	35
		Baked Idaho Potato	30

SALADS

Chicken	1.25	Cooked Vegetable75
Lobster	1.75	Fresh Fruit90
Lettuce50	Chef's Small45
Combination75	Tomato65
Potato50	Cucumber50
Thousand Island		Russian	
		French	
		Mayonnaise	

SANDWICHES

Club90	Beef Tongue50
Lobster Salad90	Sliced Chicken65
Ham and Cheese55	Chicken Salad50
Swiss45	Ham45

DESSERTS

Apple Pie25	Hot Mince Pie25
Chocolate Cream Pudding with Whipped Cream25	Napoleon Slice20
Raspberry Jello with Whipped Cream20	Cup Custard25
		Pie a la Mode45
		Cheese for Pie05

PARKER HOUSE ICE CREAM

Vanilla25	Orange Sherbet25
Chocolate25	Raspberry Sherbet25
Strawberry25	Frozen Pudding35
Coffee25	Pistachio25
Fresh Rhubarb Vanilla Roll with Fresh Rhubarb Sauce45	Fresh Orange Ice Cream25
		Banana25

CHEESE

(with Toasted Crackers)

Camembert35	Blue45
American25	Cream25
Swiss40	Liederkrantz35

FRESH FRUITS

FRESH STRAWBERRIES WITH CREAM 45

Grapefruit Half25	Sliced Fresh Pineapple35
Baked Apple 25, with Cream 35		Orange: Whole 15, Sliced25
Sliced Bananas with Cream25	Stewed Fresh Rhubarb25
Preserved Peaches25	Preserved Pears25

BEVERAGES

Parker House Coffee, Pot20	Tea, Pot25
Milk, Half Pint15	Ovaltine, Pot25
Demi Tasse15	Buttermilk, Half Pint15

Bread or Parker House Rolls and Butter 10c per Person

PARKER HOUSE ROLLS originated at THE PARKER HOUSE

Served from 12M to 2:30 P. M. and 6 to 8 P. M.

Room Service 5c per portion additional.

We regret that we cannot be responsible for articles lost unless checked.



The Return of the Colors

THIS brilliant scene depicts the formal transfer of the historic battle flags of the Massachusetts regiments and batteries from the United States Mustering Office to the State Authority on December 22, 1865. Looking up Tremont Street — even then Boston's leading thoroughfare — King's Chapel, built in 1740, is prominently noted, and to the right stand the two buildings of the Parker House which had already achieved international fame as one of the world's finest hostelries. Governor Andrew on the steps of the State House that cold December day said in part, "This pageant, so full of pathos and glory, forms the concluding scene in the long series of visible actions and events in which Massachusetts has borne a part for the overthrow of the Rebellion and the vindication of the Union."



From original painting by E. E. Anthony

LOANED BY HOME SAVINGS BANK, BOSTON

