



KING'S CHAPEL IN 1870



PARKER HOUSE

School and Tremont Streets, Boston, Mass.

OYSTERS CLAMS AND SEAFOOD

Lobster Cocktail 1.00	Assorted Seafood Cocktail 90
Cherrystone Clams 45	Fresh Shrimp Cocktail 90
Stuffed Tomato Nelson 60	Little Neck Clams 40
Clam Juice Cocktail 25	Cape Oysters 45
	Cocktail Sauce 05

RELISHES

Queen Olives 30	Fresh Fruit Cocktail 65
Canape of Anchovies 75	Rose Radishes 20
Native Celery 40	Ripe California Olives 25
Stuffed Celery 60	Hors d'Œuvres, P.P. 1.25
Italian Antipasto 50	Marinated Herring 75

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 Butter 85
- ★★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 Bread 60

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 Lobster 95
- 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 11.20
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 Toast 60	Fresh String Beans 40
New Buttered Beets 30	Cauliflower 40, au Gratin . . 50
Buttered Young Carrots 30	Spinach 35, Creamed 40
Green Peas 40	

POTATOES

Boiled, each 15	Lyonnaise 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 Vegetable 75
Lobster 1.75	Fresh Fruit 90
Lettuce 50	Chef's Small 45
Combination 75	Tomato 65
Potato 50	Cucumber 50

Thousand Island	Russian	French	Mayonnaise
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SANDWICHES

Club 90	Beef Tongue 50
Lobster Salad 90	Sliced Chicken 65
Ham and Cheese 55	Chicken Salad 50
Swiss 45	Ham 45

DESSERTS

Apple Pie 25	Hot Mince Pie 25
Chocolate Cream Pudding with Whipped Cream . . 25	Napoleon Slice 20
Raspberry Jello with Whipped Cream 20	Cup Custard 25
	Pie a la Mode 45
	Cheese for Pie 05

PARKER HOUSE ICE CREAM

Vanilla 25	Orange Sherbet 25
Chocolate 25	Raspberry Sherbet 25
Strawberry 25	Frozen Pudding 35
Coffee 25	Pistachio 25
Fresh Rhubarb Vanilla Roll with Fresh Rhubarb Sauce . 45	Fresh Orange Ice Cream . 25
	Banana 25

CHEESE

(with Toasted Crackers)

Camembert 35	Blue 45
American 25	Cream 25
Swiss 40	Liederkrantz 35

FRESH FRUITS

FRESH STRAWBERRIES WITH CREAM 45

Grapefruit Half 25	Sliced Fresh Pineapple . . 35
Baked Apple 25, with Cream 35	Orange: Whole 15, Sliced . 25
Sliced Bananas with Cream . 25	Stewed Fresh Rhubarb . . . 25
Preserved Peaches 25	Preserved Pears 25

BEVERAGES

Parker House Coffee, Pot . . 20	Tea, Pot 25
Milk, Half Pint 15	Ovaltine, Pot 25
Demi Tasse 15	Buttermilk, Half Pint . . . 15

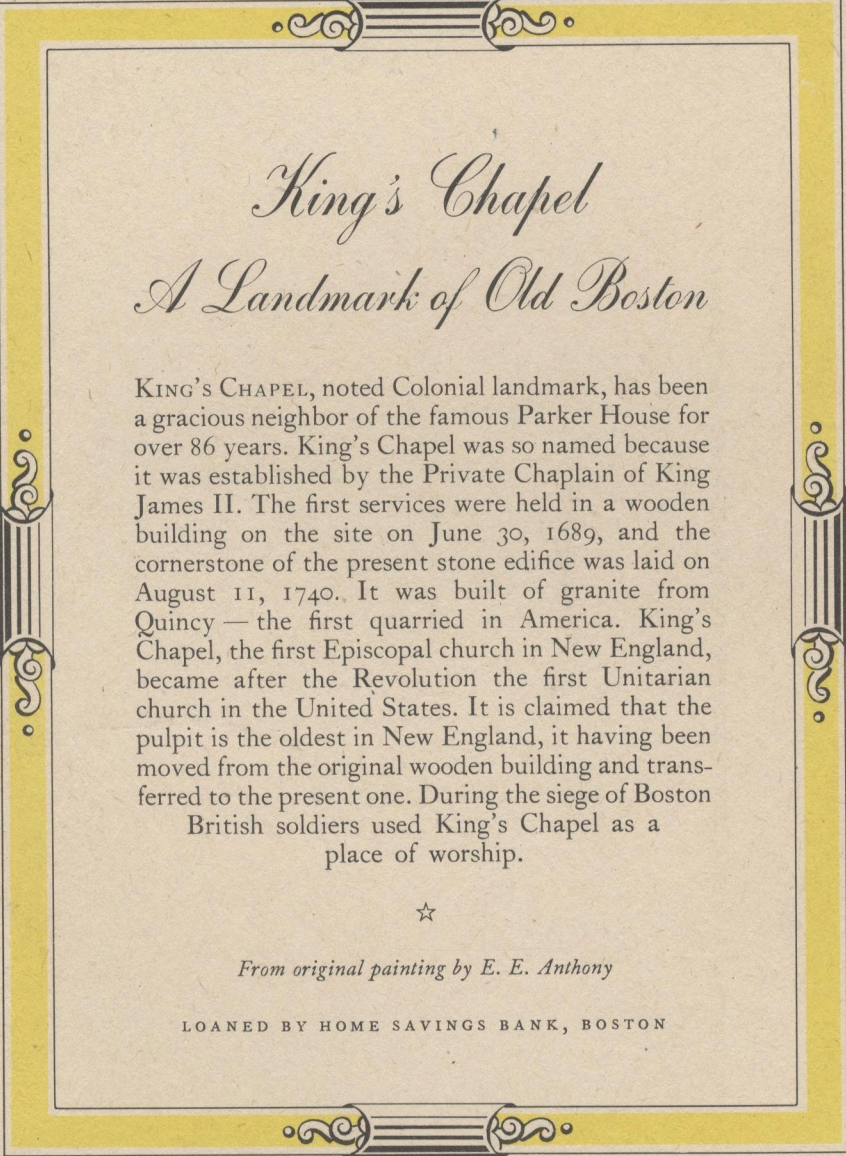
Bread or Parker House Rolls and Butter 10c per Person

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.



King's Chapel
A Landmark of Old Boston

KING'S CHAPEL, noted Colonial landmark, has been a gracious neighbor of the famous Parker House for over 86 years. King's Chapel was so named because it was established by the Private Chaplain of King James II. The first services were held in a wooden building on the site on June 30, 1689, and the cornerstone of the present stone edifice was laid on August 11, 1740. It was built of granite from Quincy — the first quarried in America. King's Chapel, the first Episcopal church in New England, became after the Revolution the first Unitarian church in the United States. It is claimed that the pulpit is the oldest in New England, it having been moved from the original wooden building and transferred to the present one. During the siege of Boston British soldiers used King's Chapel as a place of worship.

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From original painting by E. E. Anthony

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