

Dinners



Wednesday
July 11, 1945

Served from
5:30 P. M. to
12:30 A. M.

Room Service 25c extra P. P.

Cherrystone Clams or Little Neck Cocktail
Chilled Cantaloupe

Tomato Juice Cocktail
Antipasto

Fresh Fruit Cup Florida

Radishes

Celery

Relish

Old Fashioned Yankee Bean Soup
Jellied Madrilene

Consomme Celestine
Cold Vichyseoise

Entree
Prices

Complete
Dinner

FILET OF LEMON SOLE CARDINAL,
Lobster Sauce

1 55 2 75

GRILLED FRESH HALIBUT STEAK MIRABEAUX,
Filet Anchovy, Pitted Olives, Lemon Butter

1 55 2 75

FRESH SEA FOOD SALAD,
Thousand Island Dressing, Lobster, Shrimp, Crab Meat

1 90 3 00

BAKED LEG OF MUTTON FERMIERE,
Vegetables, Burgundy Wine Sauce

1 45 2 50

BROILED CHOPPED SIRLOIN BEEF,
Bordelaise Sauce, Marrow, French Fried Onions

1 55 2 60

COPLEY-PLAZA SPECIAL,
Crisp Golden Brown Waffle with Ramekin of Chicken a la King

1 45 2 50

Mexican Cole Slaw

Lettuce and Tomato Salad

Choice of Two

Parisienne Potatoes
Carrots and Peas

Whipped Potatoes
Brussel Sprouts

Washington Cream Pie or Coupe Frascatti

Choice of Ice Cream or Sherbet

Coffee

Tea

Walker Gordon Certified Milk

Rolls and Melba Toast

PORTIONS SERVED TO ONE PERSON ONLY

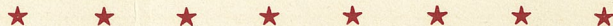
NO SUBSTITUTIONS

Minimum charge \$2 00 per person

Cover charge \$1 00 person after 10 p. m.

No rationed meats will be served on Friday and Sunday.

Mass. Old Age Tax 5%



A la Carte



Appotizers

Clam Cocktail 45
Lobster Cocktail 1 10
Fresh Fruit Supreme 60

Hors D'Oeuvre Moscovite 1 25
Special Domestic Caviar 2 25
Olives or Celery 40

Fresh Shrimps Cocktail 90
Crab Flakes Cocktail 1 00
Tomato Juice 25

Soups and Consommés

Old Fashioned Yankee Bean Soup 45
Cold Vichyseoise 45

Chicken Gumbo with Rice 45
Jellied Madrilene 40

Consomme Celestine 40
Clear Green Turtle Oloroso 60

Fish

Filets of Lemon Sole Sauttee, Meuniere 1 35
Fresh Shrimps Sauttee au Curry with Rice 1 45
Boiled Fresh Salmon, Egg Sauce 1 30
Lobster in Shell, Newport 1 90
Broiled Chicken Lobster 2 00

Steamed or Broiled Finnan Haddie, Drawn Butter 1 10
Broiled Sword Fish Steak, Maitre d'Hotel 1 45
Broiled Schrod, Lemon Butter and Grilled Tomato 1 25
Salt Codfish Cakes, Poached Eggs, Tomato Sauce 1 00
Large Lobster 4 00

From the Grill (To Order)

Broiled Fresh Killed Chicken (15 min.) (1/2) 1 60

Fresh Vegetables

New Peas, Lima Beans, Cauliflower or Fresh String Beans 50
Egg Plant, Stuffed Tomato or Green Pepper, Spinach, Buttered Beets or Carrots or Hubbard Squash 40
Potatoes: Boiled, French Fried, Lyonnaise or Mashed Potatoes 30
Creamed Potatoes 35
Baked Potatoes 20

Salads

Romaine, Chicory, Escarole or Cucumber 50
Fresh Cooked Vegetable Salad 80

Fruits

Stewed Fruits: Compote 35; Peaches 35; Apples 25
Melons in Season 50
Orange 20
Banana 20; Sliced Bananas 35; with Cream 45
Apple 15; Baked 25; with Cream 35

Desserts

Washington Cream Pie 25
French Pastry 30
Rice Pudding 25
Coffee, Vanilla, Chocolate, Pistachio or Strawberry Ice Cream 45
Peach or Pear Melba 1 00
Coupe Peche Melba 50
Chassis: Camembert, Liederkranz or Blue 35

Cherry Tartelette 25
Fresh Blueberry Pie 35; a la Mode 55
Petits Fours 40
Spumoni Ice Cream 50
Frozen Pudding 50
Parfait Courvoisier 50
Swiss 45

Coffee, Tea, Etc.

Copley-Plaza Coffee, Tea 25
Walker-Gordon Cultured Buttermilk 15

Demi Tasse 15
Sanka or Postum 35
Walker-Gordon Certified Milk, Bottle 25
Half 15
Bread and Melba Toast 20

AMERICAN WINES

GOLD SEAL CHAMPAGNE, (New York) \$4.70
CELLA ROMA SPARKLING BURGUNDY 5.00
CRESTA BLANCA CLARET, (California) 2.00
GOLD COAST HAUT SAUTERNE 1.50

NOTICE

Under the provisions of the Federal Excise Tax Law, effective July 1, 1944, a cabaret tax of 20% must be added to the amount of each check in this dining Room during Dinner and Supper when entertainment, singing or dancing is provided.

EFFECTIVE AT 6:30 P. M.

The Management

5c added on Room Service up to 50c, 10c thereafter

