

# Supper a la Carte

## OYSTERS AND CLAMS

Oyster Stew 60, with Cream 75	Oysters Casino or Remick 60	Fried Oysters 60, 1 dozen 75
Cape Cod Oysters 40	Extra Large Oysters 45	Oyster Pan Roast 75
Fried Duxbury Clams 70	Lobster Supreme 1.25	Blue Points 40
Little Neck Clams 35	Cherry Stone Clams 40	Lobster Cocktail 1.00

## RELISHES

Special Fresh Beluga Caviar 2.25	Anchovy Canape 70	Antipasto Torino 60
Salted Caviar 1.25	Tuna Fish Salad 75	Tomato Exquisite 60
Hors d'Oeuvre, Moscovite 1.25	Stuffed Celery 50	Imported Sardines p. p. 50
Stuffed Olives 45	Colossal Ripe Olives 35	Fresh Fruit Supreme 60
Canape of Salmon 60	Hors d'Oeuvre, Copley Plaza 90	Anchovy Salad 75

## SOUPS IN CUP

Consomme: Beef, Chicken, Gumbo or Rosa 35	Bellevue 40	Onion Soup au Gratin 50
Clam Broth 40	Green Turtle au Maderie 50	

## SPECIALTIES

Scrambled Eggs 65, with Ham, Bacon or Sausage 1.00	Sirloin Steak (for 1, 2.00; (for 2) . 4.00
Supreme of Chicken, Virginia Ham & Mushrooms 1.60	Large Lobster, Hot or Cold . . . 2.25
Chicken, King or Copley-Plaza . . . . 1.40	Broiled Chicken Lobster . . . . 1.50
Supreme of Duckling, Bigarade . . . . 1.60	Lobster in Half Shell, Thermidor . . . 1.50
Sweetbread Victoria . . . . . 1.50	Lobster Patty . . . . . 1.00
Vol au Vent of Sweetbread . . . . . 1.25	Lobster Newburg . . . . . 1.50
Mignon of Beef Bearnaise and Soufflees Potatoes 2.25	Stuffed Deviled Lobster or Crab flakes 80
Chicken Patty . . . . . 1.00	Welsh Rarebit . . . . . 75
Minute Steak, Back Bay . . . . . 1.75	Scotch Woodcock . . . . . 90
Broiled Deviled Pigs Feet with Apple Fritters . 90	Golden Buck or Yorkshire Buck . . . 90
Lamb Chop (1) Mixed Grill Copley-Plaza . 1.25	Imported Broiled Sardines on Toast . 60
Broiled Chicken, half 1.35	Broiled Guinea Chicken (half) 1.50
Broiled Fresh Mushrooms on Toast, Provencal 90	Squab Chicken 1.40
	Creamed Fresh Mushrooms, Ham under Bell 90

## COLD BUFFET

Shell of Crab Flakes, Ravigote 80	Duckling Bigarade with Fruit Salad 1.35
Terrine of Foie Gras, imported p. p. 1.25	Galantine of Capon, Celery Salad 1.25
Chicken Lobster, Sauce Remoulade 1.50	Roast Turkey, Asparagus Tips Salad 1.40
Ribs of Beef with Potato Salad 1.40	York Ham Glace, Swedish Salad 1.00
Virginia Ham with Vegetable Salad 1.15	Assorted Cold Meats with Cole Slaw 1.25
Sliced Chicken, Jelly and Pickles 1.50	Roast Lamb, Mint Jelly, Vegetable Salad 1.40

## SANDWICHES

Deviled Smithfield Ham Rye Bread Sandwich 50	Lobster Salad 80	Jelly 30
Imported Sardines 50	Swiss or Cream Cheese 35	Roast Beef 80
Lettuce 30	Chicken 75	Club 80
Fresh Caviar 2.25	Salted Caviar 1.25	Combination 80
		Virginia Ham 60

## SALADS

Chicken 1.40	Lobster 1.50	Vegetable 75	Fancy 60	Crabmeat 1.00	Fresh Fruit 70
Salad Dressing: French, Mayonnaise, or Cream Dressing					
Extra Charge, 20 cents per person - Thousand Islands, Russian or Roquefort					

## CHEESE

Melted Cheese on Toast 40	Melted Cheese Crackers 30
Young American 30	Roquefort 40
English Stilton Cheese 40	Camembert 35
Imported Brie 30	Bel Paese 35
Gruyere Cream 30	Port du Salut 30
Edam 30	Switzerland 30
Cream 25	

## SWEETS AND ICES

Strawberry, Coffee, Pistachio, Vanilla or Chocolate Ice Cream 45	Fresh Pear Glacee Melba 60
Lemon, Orange, Raspberry or Pineapple Sherbet 40	Tutti Frutti Ice Cream with Spun Sugar 50
Coupe aux Marrons 50	Parfait d'Amour 50
Meringue Glace 50	Petit Fours 40
Crepes Suzette 1.00	Spumoni Ice Cream 50
	Peach Glacee, Cardinal 50
	Baked Alaska (any flavor) 75
	French Pastry 20

## COFFEE, TEA, ETC.

Coffee with Cream per Person 25	Turkish Coffee per cup 30	Tea per Person 25
Sanka Coffee per Person 35	Chocolate per cup 30	Milk, Pint Bottle 25
Bread and Butter or Melba Toast 20	Crackers 15	Half Pint Bottle 15

# Supper Combinations

1.

Minute Steak, Potatoes Parmentier
Lettuce and Tomato Salad
Demi Tasse or Tea
<b>\$2.00</b>

2.

Broiled Whole Baby Lobster Combination
Potatoes Sarah Bernhardt
Cucumber and Tomato Salad
Ice Cream or Sherbet, and Cakes
Demi Tasse or Tea
<b>\$1.75</b>

3.

Lobster in Shell, Thermidor or Lobster Salad
Potatoes Julienne
Demi Tasse, Tea
or
Chocolate with Whipped Cream
<b>\$1.50</b>

4.

New England Fried Fish Plate
Plain Ice Cream or Sherbet
Demi Tasse, Tea
or
Chocolate with Whipped Cream
<b>\$1.25</b>

5.

Chicken Salad	Club Cheese Crackers
Demi Tasse, Tea	or
Chocolate with Whipped Cream	
<b>\$1.25</b>	

6.

Capon Croquettes with Asparagus Tips
and Maryland Sauce
Demi Tasse, Tea
or
Chocolate with Whipped Cream
<b>\$1.00</b>

7.

Individual Planked Thick Sirloin Steak
Demi Tasse
<b>\$2.25</b>

8.

Lobster Patty or Chicken Patty with New Peas
Demi Tasse, Tea
or
Chocolate with Whipped Cream
<b>\$1.00</b>

9.

Club Sandwich
Fruit Punch, Tea or Coffee with Cream
<b>\$1.00</b>

10.

Omelet Creole with New Peas
Demi Tasse, Tea
or
Chocolate with Whipped Cream
<b>\$1.00</b>

11.

Glazed Welsh Rarebit, Mexican
Glass of Beer or Ale, or Coffee
<b>\$.80</b>

12.

Spumoni Ice Cream	Petit Fours
Demi Tasse, Tea	or
Chocolate with Whipped Cream	
<b>\$.75</b>	

Additional Charge for Substitutions