THE EIGHTEENTH HOLE

BANFF SPRINGS HOTEL

CANADIAN PACIFIC
DINNER

TABLE D’HOTE

- Apple, Vegetable or Tomato Juice
- Chilled Melon
- Seafood Cocktail
- Iced Celery and Olives
- Cream of Fresh Spinach Dauphine
- Consomme Printaniere
- Boiled Fresh Halibut, Shrimp Sauce
- Spanish Omelette
- Scalloped Sweetbreads with Fresh Mushrooms Toulouse
- Roast Ribs of Western Beef au Jus
- Combination Salad Plate with Hard Boiled Eggs, Thousand Island Dressing
- Cold English Meat Pie, Potato Salad, Sliced Tomatoes
- Boiled Whole Baby Carrots
- Celery Sauce
- Au Gratin, Mashed or Boiled Potatoes
- Salad in Season
- Tinsel Pie
- Raspberry Shortcake
- Frozen Eclairs, Chocolate Sauce
- Half Grapefruit

- Preserved Pineapple
- Fresh Berries
- Bananas in Cream
- Compote of Prunes
- Cantaloupe
- Cambridge Tangerine Ice
- Roquefort Trappist Oka
- MacLaren’s Imperial
- Goulds Greysville Canadian
- Tea
- Coffee
- Buttermilk
- Milk
- Rolls $2.50

Announcements

DINNER MUSIC:
- Foyer: Alhambra Dining Room and Fairthorne Dining Room from 7:30 p.m. to 8:30 p.m.
- EVENING MUSIC:
- in the Mount Stephen Hall at 9:00 o’clock, Miss Genevieve Casey and her trio

DANCING:
- in the Ballroom, 10 to 12 midnight (excepting Sunday’s featuring Miss Betty Wootton and His Orchestra)

THE TAVERN is situated on the Terrace floor. Hours 10:00 a.m. to 9:00 p.m.

For Your Entertainment:

Golfing
Riding
Swimming
Row Boating
Swimming
Sun Bathing
Tennis
Climbing

DINNER

HORS D’OEUVRES
- Iced Celery 40
- Radishes 25
- Queen or Stuffed Olives 50
- Fruit Cocktail 70
- Green Onions 25
- Mixed Pickles 30
- Sliced Smoked Salmon 80
- Crabmeat Cocktail 85
- Anchovies 40
- Fresh Dommatic Caviar 2.50
- Celery and Olives 45
- Antipasto 80

JUICES: Tomato, Grapefruit, Apple, Vegetable, Prune, Orange 30

SOUP
- Cream of Fresh Spinach Dauphine 35
- Consomme Printaniere 35
- Cream of Tomato Consommé 40
- Chicken Broth 35

FISH
- Fried Filet of Pickerel Terrine Sauce 1.50
- Boiled Fresh Halibut Shrimp Sauce 1.00
- Fresh Whitefish Sauce Mousseline 50

ENTREES
- To Order - 20 min.
- Tenderloin Steak 2.25
- Red Brand Single Sirloin Steak 2.00
- Lamb Chops (one) 75, (two) 1.40
- Breast of Chicken Eugenie 2.00
- Grilled Pork Tenderloin with Fried Sweet Potatoes 1.55
- Roast Ribs Western Beef au Jus 2.00
- Half Young Grilled Chicken in Casserole, Hunter Style 2.50

Banff Springs Special
- Charcoal Grilled Sirloin Steak with Mushrooms
- Baked Tomato and Minute Potatoes
- $3.00

20 min.

COLD SELECTIONS
- Cold B.C. Solmon with Sliced Cucumbers and Tomatoes, Potato Salad 1.40
- Cold Roast Beef with Sliced Tomato, Mixed Pickles 1.40
- Cold Roast Lamb, Potato Salad 1.35
- Ham and Turkey, Lettuce and Tomato Salad 1.50

VEGETABLES
- Boiled Whole Baby Carrots 30
- Celery Sauce 40
- POTATOES: French Fried 35, Saute 30, Baked 20, Mashed 25, Au Gratin 35

SANDWICHES
- Ham 60
- Chicken 75
- Lettuce and Tomato 45
- Club 1.00
- Cold Roast Beef 65

SALADS
- Lobster 2.00
- Chicken 1.75
- Lettuce and Tomato 45
- Fruit 65
- Crabmeat 1.25

SWEETS
- Pecan Pie 25
- Raspberry Short Cake 35
- Frozen Eclairs, Chocolate Sauce 40
- Cup Coffee 50
- Fruit Tartlet 25
- Parfait Creme de Menthe 50
- Fruit Sundae 40
- ICE CREAM: Vanilla, Maple Walnut, Strawberry, Tutti Frutti 40

FRUITS
- Banana 25
- Orange or Raw Apple 15
- Comice of Stewed Fresh Fruit 50
- Fresh Berries 35
- Half Grapefruit 35
- Cantaloupe 35

CHEESE
- Cambridge 50
- Tangerine Frittata 50
- Roquefort 60
- Trappist-Oka 40
- MacLaren Imperial 50
- Goulds Greysville Canadian 30

TEA, COFFEE, MILK, ETC.
- Tea or Coffee 25
- Demi Tonic 15
- with Cream 20
- Porter 25
- Individual Buns Milk 15
- Buttermilk 15
- Malted Milk 30
- Bread 15
- Toast 15

Portions are prepared for one person only

BANFF SPRINGS HOTEL — IN BANFF NATIONAL PARK

Thursday, July 10th, 1947
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<th>Hotel Name</th>
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<td>The Algonquin</td>
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[Operated by the Vancouver Hotel Co. Limited on behalf of the Canadian Pacific Railway Company and the Canadian National Railways.]

*These hotels are open in the Summer only.*