



Banff Springs Hotel
in the Canadian Rockies

Canadian Pacific

LUNCHEON

TABLE D'HOTE

Radishes and Spring Onions Green Olives

Tomato, Apple or Grapefruit Juice

Homemade Antipasto Melon Cocktail

Canadian Pea Soup, Butter Crusts Consomme Vermicelli

Whitefish Saute Meuniere

CHOICE OF:

(15 mins.) Broiled Halibut Steak, Anchovy Butter
Poached Eggs on Creamed Chicken, Mornay
Broiled Sausage Cakes, Mashed Potatoes, Martin
Homemade Chicken Pot Pie, Family Fashion
Roast Ribs of Choice Western Beef au Jus, Horseradish
Combination Fruit Plate, Waldorf Dressing
Avocado, Pear and Shrimp Salad Plate, Thousand Island Dressing

COLD BUFFET

Sirloin of Beef, Horseradish Sliced Ham and Turkey, Waldorf
Club Sandwich Spiced Corned Beef Galantine of Capon
Fresh Salmon, Mayonnaise Imported Sardines
(Served with Potato, Lettuce and Tomato or Waldorf Salad)

Spinach en Branch Buttered Beets Canadian Peas

Potatoes: Saute Mashed Boiled

Cherry Cream Pie Fruit Trifle Pudding

Cup Custard Fruit Tartlet

Sherbets: Apricot Lemon Orange Lime

Ice Cream: Vanilla Chocolate Coffee Strawberry

Fruits: Fresh Berries Cantaloupe Melon Banana Apple

Cheese: Canadian Trappist Cottage Cream Gream Gruyere

TEA COFFEE BUTTERMILK MILK

\$1.50

Table d'Hote Meals:

Breakfast, 7 to 11 a.m.

Luncheon, 12 to 2.30 p.m.

Dinner, 6 to 9 p.m.

Announcements

CONCERTS

at Dinner, in the Alhambra Dining Room
Foyer at 7.30 p.m.

Evening Musicale in Mount Stephen Hall
at 9 o'clock.

THE TORONTO TRIO with
AMY FLEMING, Contralto

DANCING

in the Ballroom, 10.00 to 12.00 midnight.

TEA SERVED

in Riverview Lounge, 4.00 to 5.30

THE TAVERN

is situated on the Terrace Floor

For Your Entertainment

Golfing

Riding

Motoring

Hiking

Fishing

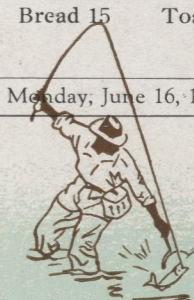
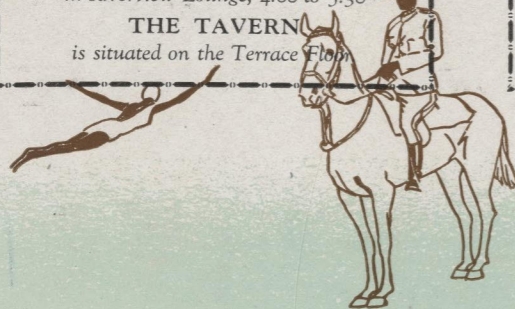
Swimming

Sun-Bathing

Tennis

Climbing

Boating



LUNCHEON

STAR (★) INDICATES READY TO SERVE

HORS D'OEUVRES

Iced Celery 30 Radishes 25 Queen or Ripe Olives 35 Fruit Cocktail 50 Green Onions 25
Mixed Pickles 30 Smoked Salmon 60 Crabmeat Cocktail 65 Shrimpmeat Cocktail 65
Tomato Juice 25 Pineapple Juice 30 Assorted Salted Nuts 30

SOUP

★Canadian Pea with Butter Crusts 25 ★Consomme Vermicelli 25
Cream of Tomato 25 Chicken Broth with Rice 25

FISH

★Whitefish Saute Meuniere 75 (15 mins.) Broiled Halibut Steak, Anchovy Butter 75
(10 mins.) Fried Silver Smelts, Remoulade 75 (15 mins.) Fried Whole Lemon Sole, Colbert 90

ENTREES

★Poached Eggs on Creamed Chicken, Mornay 60 (10 mins.) Chicken Patty, Saratoga 50
(10 mins.) Lamb Kidney and Bacon, Vert-Pres 85 ★Homemade Chicken Pot Pie, Family Style 85
★Broiled Sausage Cakes, Mashed Potatoes, Martin 60 ★Combination Fruit Plate, Waldorf 50
★Roast Ribs of Choice Western Beef au Jus, Horseradish 90
★Avocado, Pear and Shrimp Salad Plate, Thousand Island Dressing 60
(15 mins.) Pork Tenderloin Saute, Fried Sweet Potatoes 85

CHEF'S SPECIALS--(20 minutes)

SIRLOIN STEAK, BANFF SPRINGS 2.00

Stuffed Tomatoes - Asparagus - Peas - Mushrooms - Potatoes Parisian

ALBERTA BUFFALO STEAK, ROYAL 2.00

Artichoke--Chestnut Puree--Parisian Potatoes--Wine and Mushroom Sauce

CHOPS, STEAKS, ETC. -- FROM THE GRILL

"Red Brand" Single Sirloin Steak 1.25 "Red Brand" Club Steak 1.00
Lamb Chops (one) 50; (two) 85 Half Spring Chicken, Saratoga 1.00

VEGETABLES

Canadian Peas 25 Sweet Corn 25 Green Beans 25 Wax Beans 25 Stewed Tomatoes 25
★Spinach en Branch 25 ★Buttered Beets 25
Potatoes: French Fried 25 Hashed Browned 25 Lyonnaise 25 Saute 25
★Mashed or Boiled 25

COLD SELECTIONS

Sugar Cured Ham 75 Ox Tongue 75 Sliced Turkey or Chicken 1.00 Veal and Ham Pie 75
Spiced Corned Beef 70

SANDWICHES

Chicken 50 Lettuce and Tomato 40 Club 60

SALADS

Chicken (half 60) 1.00 Lettuce and Tomato 45 Fruit 65 Shrimp or Crabmeat 75

SWEETS

★Cherry Cream Pie 25 ★Fruit Trifle Pudding 25
Cup Custard 25 Fruit Tartlet 25 Fruit Jelly 25

Ice Cream: Vanilla 30 Chocolate 30 Strawberry 30 Coffee 30
Parfait Creme de Menthe 45 Fruit Sundae 40

Sherbets: Apricot 25 Lemon 25 Orange 25 Lime 25

FRUITS

Fresh Berries 35 Cantaloupe 35 Melon 35 Banana 15 Orange or Raw Apple 15
Compote of Stewed Fresh Fruit 35 Half Grapefruit 30

CHEESE

Canadian 25 Cream Gruyere 25 Trappist 25 Cottage Cream 25 Oka 25

TEA, COFFEE, MILK, ETC.

Tea or Coffee 25 Demi Tasse 15 Postum 25 Sanka or Kaffee Hag 25 Ovaltine 30
Special Coffee (Percolator) 50
Individual Bottle Milk 15 Buttermilk 15 Sterilized Milk 25 Bread 15 Toast 20

Portions are prepared for one person only

BANFF SPRINGS HOTEL -- IN BANFF NATIONAL PARK

Monday, June 16, 1941

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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.*

