Chateau Lake Louise in the Canadian Rockies

Canadian Pacific
**LUNCHEON**

**TABLE D' HOTE**

Marinated Holland Herring  
Pickled Cherries  
Honeyed Grapfruit Mousse  
Tomato and Anchovy Napoleon  
Julienne Pineapple, Tomato, Grapfruit, Orange, Apple  

Potage Parisien, Cheese Crust  
Consomme Aurora

[10 min.] Cream of Tomato  
[10 min.] Chicken Broth with Rice

Fresh Godfish Sauté, Mornière

[10 min.] Broiled Silver Salmon Steak Maitre d' Hotel  
Ham and Eggs, Country Style  
Breaded Veal Cutlet with Spaghetti  
[10 min.] Pork Chop Sauté, Pickle Sauce, Pineapple  
Roast Stuffed Milk-fed Caper, Celery Sauce  
Chausson Club Fruit Platter  
Combination Salad, French Dressing

**COLD BUFFET**

Baked Canadian Ham  
Haunch of Lamb, Mint Jelly  
Chausson Club Sandwich  
Cured Breast of Beef  
Piknik Oxtongue  
Boiled Capon in Aspic  
Cold Eggs à la Russe  
Fresh Salmon Mayonnaise

(Served with Potato Salad, Lettuce and Tomato, or Waldorf Salad)

**Garden Spinach in Branches**  
**Young Carrots Sauté**  
**Stewed Tomatoes**  
**Potatoes**  
**Mashed Boiled Parmeante**

**Strawberry Shortcake**  
**Caramel Pudding**  
**Banana Cream Tartlet**  
**Orange or Lime Sherbet**

**Ice Creams:**  
Vanilla, Chocolate, Moira, Strawberry

**Fruits:**  
Cantaloupe Watermelon Raspberries Strawberries  
**Cheese:**  
Cottage and Jelley  
**Levesque**  
**Kraft Ontario Cheddar**

**Tea**  
**Coffee**  
**Ovaltine**  
**Milk**  
**$1.50**

Table d'Hotel Meals:  
Lunches 12 to 2:00  
Dinner 6 to 9:00

Delicious Picnic Lunches made up.  
For selection and price, please see the Head Waiter

Afternoon Tea Served Daily from 3:30 p.m. to 4:30 p.m. in the Upper Lounge.

THE "TAVERN" situated below the Ballroom.  
Open Daily except Sundays.

**ANNOUNCEMENTS**

**MUSIC**

In the Main Dining Room from 7:30 to 8:30 p.m.

Concert in the Ballroom at 9 p.m.  
Miss Amy Fleming, Contralto.

**DANCING**

In the Ballroom every evening, except Sunday.

**JERRY FISHER and HIS ORCHESTRA.**

Swimming Pool Open Daily from 8 a.m. to 8 p.m.

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**A La Carte Luncheon**

**HORS D'OEUVRES**

Radishes 25  
Quen. or Ripe Olives 35  
Fruit Cocktail 50  
Celery and Olives 45  
Smoked Pickles 30  
Crabmeat Cocktail 65  
Shrimp Cocktail 65  
Tomato Juice 30  
Pineapple Juice 30  
Assorted Salted Nut 30

**SOUP**

Potage Parisien  
Cheese Crust  
Consomme Aurora  
Jellied Essence of Beef 25

[10 min.] Cream of Tomato 25

[10 min.] Chicken Broth with Rice 25

**FISH**

Fresh Godfish Saute. Mornière 25  
[10 min.] Broiled Silver Salmon Steak, Maitre d' Hotel 75  
[10 min.] Fresh Crabmeat and Shrimps, Newburg 1.25

**ENTREES**

Panay Combination Grill, Saratoga 85  
Brochette of Sweetbread on Toast. Sauce Diane 85

Roast Stuffed Milk-fed Capon, Celery Sauce 1.00  
Fried Tomatoes and Bacon 60  
Casserole of Egg Noodles, Polonaise 50  
Omelette Creole, Parsley New Potato 60

**CHEF'S SPECIAL - 20 minutes**

**SIRLION STEAK, LAKE LOUNGE, 1.75**  
**Baked Tomatoes, New Peas and Diced Potatoes**

**HALF CHICKEN UNDER GLASS, EXCELSIOR 1.75**

**Ham, Fresh Mushrooms, Asparagus Tips**

**VEGETABLES**

New Carrots in Butter 25  
Stewed Tomatoes 25  
Garden Spinach in Branches

Canadian Peas 20  
Sweet Corn 26  
Greens Beans 25  
Buttered Young Cabbage 25  
New Beets Sauce 25  
Fresh Asparagus 40

**POTATOES:**

French Fried 25  
Fresh Brown 25  
Lyonnaise 25  
Saute 25

**Mashed 25**  
Boiled 25  
Permesan 25

**COLD SELECTIONS**

Sugar Cured Ham 75  
Ox Tongue 75  
Sliced Turkey or Chicken 1.00  
Veal and Ham Pie 75  
Sliced Corned Beef 75  
Prime Ribs of Beef 75

**SANDWICHES**

Chicken 50  
Smoked Salmon 60  
Pickled Oxtongue 40  
Chouteau Club 60

**SALADS**

Chicken, half 40 - 1.40  
Lettuce and Tomato 40  
Fruit 65  
Shrimp or Oysters 75

**SWEDES**

Strawberry Shortcake 35  
Caramel Pudding 25  
Banana Cream Tartlet 25

Gold Rice Pudding 1.75  
Cup Custard 25  
Fruit Tartlet 21  
Fruit Jello 20

**ICE CREAMS:**  
Vanilla 50  
Strawberry 15  
Chocolate 39  
Coffee 30

**SHERRERTS:**  
Orange 25  
Lemon 25  
Pearl Rumcot 45  
Cafe Rehle 40

**FRUITS**

Fresh Berries 35  
Cantaloupe 35  
Banana 16  
Orange or Pea Apple 15  
Halvah Grapefruit 10

**CHEESE**

Canadian 25  
Cream Gruyere 25  
Cottage Crema 25  
Ox Tails 25  
Ontario Cheddar 25

**TEA, COFFEE, MILK, ETC.**

Tea or Coffee 25  
Demi Tasse 15  
Postum 25  
Sanka or Kaffee Hus 25  
Calmine 50

Individual Bottle Milk 15  
Buttermilk 15  
Malted Milk 25  
Bread 15  
Toast 10

For children under 12 years old, a menu is served in the Dining Room.  
For other children, please ask the head waiter.

Sunday, June 15, 1941
Your Host Across Canada

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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.