



Chateau Lake Louise

in the Canadian Rockies

Canadian Pacific

LUNCHEON

TABLE D'HOTE

Marinated Holland Herring Pickled Cherries
 Honeyed Grapefruit Moana Tomato and Anchovy Napolitain
 Juices: Pineapple, Tomato, Grapefruit, Sauerkrut, Apple

Potage Parisien, Cheese Crust Consomme Aurora
 [10 min.] Cream of Tomato (10 min.) Chicken Broth with Rice

Fresh Codfish Saute, Meuniere

(10 min.) Broiled Silver Salmon Steak Maitre d' Hotel
 Ham and Eggs, Country Style Breaded Veal Cutlet with Spaghetti
 (10 min.) Pork Chops Saute, Pickle Sauce, Piquante
 Roast Stuffed Milkfed Capon, Celery Sauce
 Chateau Club Fruit Plate Combitation Salad, French Dressing

COLD BUFFET

Baked Canadian Ham Haunch of Lamb, Mint Jelly
 Chateau Club Sandwich Corn Brisket of Beef
 Pickled Oxtongue Boned Capon in Aspic
 Cold Eggs a la Russe Fresh Salmon Mayonnaise
 (Served with Potato Salad, Lettuce and Tomato, or Waldorf Salad)

Garden Spinach in Branches Young Carrots Saute Stewed Tomatoes
 Potatoes; Mashed Boiled Parmentier

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

Ice Creams: Vanilla, Chocolate, Mocha, Strawberry
 Fruits; Cantaloupe Watermelon Raspberries Strawberries
 Cheese; Cottage and Jelly Levesque Kraft Ontario Cheddar

Tea Coffee Ovaltine Milk
\$1.50

Table d'Hote Meals: Breakfast 7 to 11 Luncheon 12 to 2:30 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" is situated below the Rotunda. 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 FULLER AND HIS ORCHESTRA.

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

A La Carte Luncheon

HORS D'OEUVRES

Radishes 25 Queen or Ripe Olives 35 Fruit Cocktail 50 Celery and Olives 85
 Mixed Pickles 30 Smoked Salmon 60 Crabmeat Cocktail 65 Shrimp Cocktail 65
 Tomato Juice 25 Pineapple Juice 30 Assorted Salted Nuts 30

SOUP

Potage Parisien, Cheese Crust 25 Consomme Aurora 25 Jellied Essence of Beef 25
 [10 min.] Cream of Tomato 25 [10 min.] Chicken Broth with Rice 25

FISH

Fresh Codfish Saute, Meuniere 75
 [10 min.] Broiled Silver Salmon Steak, Maitre d' Hotel 75
 [10 min.] Fresh Crabflakes and Shrimps, Newburgh 1.25

ENTREES

Fancy Combination Grill, Saratoga 85 Brochette of Sweetbread on Toast, Sauce Diable 85
 Roast Stuffed Milkfed Capon, Celery Sauce 1.00 Fried Tomatoes and Bacon 60
 Casserole of Egg Noodles, Polonaise 50 Omelette Creole, Parslied New Potato 60

CHEF'S SPECIAL - 20 minutes

SIRLOIN STEAK, LAKE LOUISE, 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 25 Sweet Corn 25 Green Beans 25
 Buttered Young Cabbage 25 New Beets Saute 25 Fresh Asparagus 40
 POTATOES: French Fried 25 Hash Brown 25 Lyonnaise 25 Saute 25
 Mashed 25 Boiled 25 Parmentier 25

COLD SELECTIONS

Sugar Cured Ham 75 Ox Tongue 75 Sliced Turkey or Chicken 1.00
 Veal and Ham Pie 75 Sliced Corned Beef 70 Prime Ribs of Beef 90

SANDWICHES

Chicken 50 Smoked Salmon 60 Pickled Oxtongue 40 Chateau Club 60

SALADS

Chicken, half 60 - 1.00 Lettuce and Tomato 45 Fruit 65 Shrimp or Crabmeat 75

SWEETS

Strawberry Shortcake 35 Caramel Pudding 25 Banana Cream Tartlet 25
 Cold Rice Pudding 15 Cup Custard 25 Fruit Tartlet 25 Fruit Jelly 20
 ICE CREAMS: Vanilla 30 Strawberry 30 Chocolate 30 Coffee 30
 SHERBETS: Orange 25 Lime 25 Parfait Rainbow 45 Coupe Helene 40

FRUITS

Fresh Berries 35 Cantaloupe 35 Banana 15 Orange or Paw Apple 15
 Compote of Stewed Fresh Fruit 40 Half Grapefruit 80

CHEESE

Canadian 25 Cream Gruyere 25 Cottage Cream 25 Ota 25
 Levesque 25 Camembert 40 Ontario Cheddar 25

TEA, COFFEE, MILK, ETC.

Tea or Coffee 25 Demi Tasse 15 Postum 25 Sanka or Kaffee Hag 25 Ovaltine 30
 Individual Bottle Milk 15 Buttermilk 15 Malted Milk 25 Bread 15 Toast 20

Portions are prepared for one person only. Five cents per portion added for service in rooms.
 For other dishes see a la carte menu.

Sunday, June 15, 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.*

