LUNCHEON

HORS D’OEUVRES
- Roast Calamary 40
- Radishes 25
- Queen or Stuffed Olives 50
- Fruit Cocktail 70
- Green Onions 25
- Mixed Pickles 30
- Sliced Smoked Salmon 60
- Crabmeat Cocktail 85
- Anchovies Canape 90
- Fresh Domestic Caviar 2.25
- Calamary and Olives 45
- Antipasto 80

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

SOUP
- Onion Soup with Cheese Crescents 42
- Consommé in Cup 30
- Cream of Tomato Creations 40
- Chicken Broth 35

FISH
- Grilled Fresh B.C. Salmon Steak, with Sliced Cucumbers, 1/4 lb., 1.10
- Fried Filet of Pickerel, Tartar Sauce, 1/4 lb., 1.00
- Steamed Finnish Haddock, Cream Sauce 1.00

ENTREES
- Minute Steak 1.85
- Mixed Grill Me Runde 1.55
- Red Brand Club Steak 1.85
- Half Spring Chicken Sautée 2.00
- Grilled Lamb Kidneys with Bacon, 1/2 lb., 1.35
- Fresh Lobster 1/2 lb. Newburg, 1 1/2 lb.

Banff Springs Special
- French Steak Sauce with Fresh Mushrooms, French Fried Potatoes
- $2.50

COLD SELECTIONS
- Cold B.C. Salmon with Sliced Cucumbers and Tomatoes, Potato Salad 1.40
- Cold Roast Beef with Sliced Tomato, Mixed Pickles 1.40
- Cold Roast Lamb, Potato Salad, 1.15
- Ham and Turkey, Lettuce and Tomato Salad 1.50
- Combination Fruit Plate with Cottage Cream Cheese, 85

VEGETABLES
- Fried Pickle Rings 3
- Cream Beans in Butter 45
- POTATOES: French Fried 35, Mashed 30, Boiled 30, Mash 25, Fattig 35

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

SALADS
- Lobster 2.00
- Chicken 1.75
- Lettuce and Tomato 45
- Club 1.00
- Cold Roast Beef 65

FRUITS
- Banana 25
- Orange or Raw Apple 15
- Comice of Steamed Fresh Fruit 50
- Fresh Berries 35
- Half Grapefruit 55

CHEESE
- Canadians 50
- Inverness 50
- Roquefort 60
- Trappist-Oka 40
- McLaren Imperial 35
- Gouda 50
- Gruyere 50
- Canadian Loaf 30
- Canadian Loaf

TEA, COFFEE, MILK, ETC.
- Tea or Coffee 15
- Deco Tonic 10, with Cream 20
- Portion 25
- 1 oz. Individual Bottle Milk 15
- Buttermilk 15
- Milk 10
- Beer 15
- Wine 15

Portions are prepared for one person only

Banff Springs Hotel — in Banff National Park
Sunday, July 6th, 1947
LAKE LOUISE AS SEEN FROM THE CHATEAU

Your Host Across Canada

CANADIAN PACIFIC HOTELS

Hotels of Beauty and Efficiency — Noted for Comfort, Service and Cuisine at Moderate Rates

<table>
<thead>
<tr>
<th>Hotel Name</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Digby Pines</td>
<td>Digby, N.S.</td>
</tr>
<tr>
<td>Lakeside Inn</td>
<td>Yarmouth, N.S.</td>
</tr>
<tr>
<td>Cornwallis Inn</td>
<td>Kentville, N.S.</td>
</tr>
<tr>
<td>The Algonquin</td>
<td>St. Andrews-by-the Sea, N.B.</td>
</tr>
<tr>
<td>McAdam Hotel</td>
<td>McAdam, N.B.</td>
</tr>
<tr>
<td>Chateau Frontenac</td>
<td>Quebec, Que.</td>
</tr>
<tr>
<td>Royal York Hotel</td>
<td>Toronto, Ont.</td>
</tr>
<tr>
<td>Devil's Gap Lodge</td>
<td>Kenora, Ont.</td>
</tr>
<tr>
<td>Royal Alexandra Hotel</td>
<td>Winnipeg, Man.</td>
</tr>
<tr>
<td>Hotel Saskatchewan</td>
<td>Regina, Sask.</td>
</tr>
<tr>
<td>Hotel Palliser</td>
<td>Calgary, Alta.</td>
</tr>
<tr>
<td>Banff Springs Hotel</td>
<td>Banff, Alta.</td>
</tr>
<tr>
<td>Chateau Lake Louise</td>
<td>Lake Louise, Alta.</td>
</tr>
<tr>
<td>Emerald Lake Chalet</td>
<td>Field, B.C.</td>
</tr>
<tr>
<td>Empress Hotel</td>
<td>Victoria, B.C.</td>
</tr>
</tbody>
</table>

Hotel Vancouver              Vancouver, B.C.

[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.