North of the Canadian Pacific main line and visible from the highway that links Banff and Lake Louise is a mighty monument. Known for many years as Castle Mountain, eight miles long and 9,890 feet at its highest peak, this towering landmark is Canada's tribute to General of the Armies Dwight D. Eisenhower, G.C.B. Just as the likeness of the up-thrust peak to the turrets and battlements of medieval military architecture led to its original name, the four-square rugged quality of the great mountain inevitably suggested itself as a fitting emblem of the great military leader the people of Canada wished to honour.
LUNCHEON

Table d’Hote

Stuffed Celery, Rouquefort
Half Grapefruit, Maple

Salmon Flakes, Tartar
Radishes and Carrot Sticks

JUICES:
Apple
Tomato
Grapefruit

Puree Grecy with Rice
Hot or Jellied Consomme

Fried Julienne of Lake Trout, Chives Dressing
Scrambled Eggs with Fresh Asparagus
Boiled Ham and Frankfurter with Sauerkraut

Combination Grill, Chateau
Roast Baron of Beef, Natural Gravy

Combination Citrus Plate, Cottage Cream Cheese
Bowl of Tossed Salad with Julienne of Chicken, French Dressing
Pate Maison and Cold Lamb, Sliced Tomato and Cucumber

Stewed Tomatoes
Wax Beans, Fines Herbes
Potatoes: Boiled
Whipped
Hashed Brown

Pineapple Pie
Lemon Snow Pudding
Ice Creams: Vanilla, Strawberry, Chocolate, Maple Walnut
Fruit Sherbet
Compote of Fruit in Syrup
Fresh Fruit in Season

Cheese: Canadian Cheddar
Oka
Individual Gruyere
Wine Cured Cheese Hearts
Mountain Cream
Danish Blue
Black Diamond
Gouda
Rouquefort
Gorgonzola
MacLaren’s Imperial
Kraft
Philadelphia Cream

TEA
COFFEE
MILK

FRENCH BREAD
$2.50

The use of intoxicating liquor in Dining Rooms and Public Rooms in this Hotel is an offence under Section 99 (a) of the Government Liquor Control Act of Alberta.

READY TO SERVE:
Fried Julienne of Lake Trout, Chives Dressing 1.45
Roast Baron of Beef, Natural Gravy 2.25

HORS D’OEUVRES:
Fresh Domestic Caviar 2.65
Fruit Cocktail 75

Antipasto 80
French Hors d’oeuvres 1.60
Imported Sardines 95

Radishes 30
Smoked Salmon 1.05
Half Grapefruit 35

Celery and Olives 55
Assorted Canapes 1.35
Mixed Olives 55
Pate Foie Gras, Homemade 2.00
Pickled Mushrooms 60
Shrimp Cocktail 1.35

JUICES:
Orange 30
Grapefruit 30
Apple 30
Tomato 30
Bleed Fruit 30
Vegetable 30
Pineapple 30

SOUP:
(10 minutes) Cream of Tomato 45
Hot or Jellied Consomme 45
Canadian Pea Soup, Habitant 45
Puree Grecy with Rice 45

FISH:
(20 minutes) Broiled B.C. Salmon Steak, Sliced Cucumber 1.45
Fresh Maritime Lobster, Newburg 2.50

Entrees:
(20 minutes) Grilled Red Brand Sirloin Steak, Sliced
Cucumber 1.45
Fresh Fried Haddock, Newburg 2.50

Breaded Veal Cutlet, Holstein 1.85
Grilled Lamb Chop (one) 1.10 (two) 2.20

COLD BUFFET:
Sliced Turkey and Ham, Potato Salad 2.00
Assorted Cold Meats with Chicken 1.75
B. C. Salmon Steak, Mayonnaise 1.45
Roast Prime Ribs of Beef with Jelly 2.25

VEGETABLES: Cauliflower 40
Carrots Buttered 35
Green Beans 50
Asparagus on Toast 80
Stewed Tomatoes 50
Green Peas 50

POTATOES:
Boiled 25
Whipped 30
Hashed Brown 35

SALADS:
Chef’s Salad 80
Lettuce and Tomato 60
Waldorf 70
Fresh Lobster 2.35
Fruit 90
Chicken 1.85
Coleslaw 35

SWEETS:
Peach Melba 65
Fruit Sherbet 30
Rum Parfait 1.00
Ice Creams: Vanilla, Strawberry, Chocolate, Maple Walnut 45
Pineapple Pie 30
Lemon Snow Pudding 30

CHEESE:
Canadian Cheddar 40
Oka 45
Individual Gruyere 50
Wine Cured Cheese Hearts 40
Oka 45
Individual Gruyere 50
Impaired Raquetalet 65
Black Diamond 45
Camembert 55
Ermite 45
MacLaren’s Imperial 45
Imported Gorgonzola 65
Wine Cured Cheese Hearts 55
Danish Blue 60
Kraft 40
MacLaren’s Imperial 45

FRUITS:
Orange or Raw Apple 15
Sliced Banana in Cream 35

Fresh Fruit in Season 95
Sliced Orange 40
Compote of Fruit in Syrup 60

TEA 30
COFFEE 30
MILK 20
FRENCH BREAD 25

* DEDARY FOODS ARE AVAILABLE *
Portions are prepared for one person only.

Ten cents extra per portion for Room Service except for Tea, Coffee, Milk, Rolls.
LUNCHEON June 25, 1953
# CANADIAN PACIFIC HOTELS

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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.