



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.

MOUNT EISENHOWER

Chateau Lake Louise

LUNCHEON

Table d'Hote



Stuffed Celery, Rouquefort
Half Grapefruit, Maplene

Salmon Flakes, Tartar
Radishes and Carrot Sticks

JUICES: Apple Tomato Grapefruit

☆

Puree Greycy with Rice
Strained carrot and potato soup

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

Gruyere

Roquefort

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.

A La Carte



READY TO SERVE: Fried Julienne of Lake Trout, Chives Dressing 1.45

Roast Baron of Beef, Natural Gravy 2.25

Combination Citrus Plate, Cottage Cream Cheese 1.10

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

Blended Fruit 30 Vegetable 30 Pineapple 30

SOUP: (10 minutes) Cream of Tomato 45 Hot or Jellied Consomme 45

Canadian Pea Soup, Habitant 45

Puree Greycy with Rice 45

FISH: (20 minutes) Broiled B.C. Salmon Steak, Sliced Cucumber 1.45

Fresh Maritime Lobster, Newburg 2.50

Fillets of Lemon Sole Saute, Amandine 1.45

ENTREES: (20 minutes) Grilled Red Brand Sirloin Steak 3.25

Panfried Half Spring Chicken, Polonaise 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 Cole Slaw 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

Imported Roquefort 65 Black Diamond 45 Camembert 55

Ermite 45 McLaren'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 55 Sliced Orange 40

Compote of Fruit in Syrup 60

TEA 30

COFFEE 30

MILK 20

FRENCH BREAD 25

★

DIETARY 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

FROM SEA TO SEA

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

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.