Victoria Glacier, the overhanging snow-capped ice-mass that broods eternally over the jade-green waters of Lake Louise, is a fascinating study. Reflecting nature's many moods the glacier frowns, sparkles and sometimes—when storms play across its icy surface—seems to withdraw itself from contemplation of the gay scenes below.

Chateau Lake Louise
**LUNCHEON**

**Table d'Hote**

<table>
<thead>
<tr>
<th>Vegetables a la Grecque</th>
<th>Cornets of Smoked Salmon</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chilled Cantaloupe</td>
<td>Green Onions and Radishes</td>
</tr>
</tbody>
</table>

**JUICES:**

- Apple
- Tomato
- Grapefruit
- Pacific Clam Chowder
- Chicken Broth, Noodles
- Jellied Consomme
- Creamed Salmon Flakes in Bordure, Au Gratin
- Grilled Smoked Alaska Black Cod, Drawn Butter
- Spaghetti Milanese with Fried Egg
- Boiled Short Ribs of Beef, Fresh Vegetables
- Roast Kernel of Veal, Crabapple Jelly
- Fancy Fruit Plate, Chateau, Maple Cream Dressing
- Cold Fresh Salmon, Sliced Cucumber and Tomato
- Sliced Cold Turkey, Beef, Ham, Potato Salad
- Mashed Turnips
- Succotash in Cream

**POTATOES:**

- Boiled
- Whipped
- Home Fried
- Fresh Rhubarb Pie
- Apple Dumpling
- Vanilla or Chocolate Ice Cream
- Compote of Fruit in Syrup
- Fresh Fruit in Season
- Orange Sherbet
- Cheese: Canadian Cheddar

**SWEETS:**

- Peach Melba
- Fruit Sherbet
- Rum Pardaret Ice Cream: Vanilla, Strawbery, Chocolate, Maple Walnut
- Fresh Rhubarb Pie
- Apple Dumpling

**CHEESE:**

- Canadian Cheddar
- Oka
- Individual Gruyere
- Imported Roquefort
- Black Diamond
- Camembert
- Ermitte
- McLaren's Imperial
- Imported Gorgonzola
- Wine Cured Cheese Hearts
- Danish Blue
- Kraft
- MacLaren's Imperial

**FRUITS:**

- Orange
- Raw Apple
- Sliced Banana in Cream
- Fresh Fruit in Season
- Sliced Orange
- Compote of Fruit in Syrup

**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.

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**READY TO SERVE:**

- Grilled Smoked Alaska Black Cod, Drawn Butter 1.45
- Roast Kernel of Veal, Crabapple Jelly 1.40
- Fancy Fruit Plate, Chateau, Maple Cream Dressing 1.10

**HORS D'OEUVRES:**

- Fresh Domestic Caviar 2.65
- Fruit Cocktail 75
- Antipasto 80
- French Hors d'oeuvres 1.50
- Imported Sandines 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
- Grapefruit
- Apple
- Tomato
- Blended Fruit
- Vegetable
- Pineapple

**SOUP:**

- Cream of Tomato 45
- Hot or Jellied Consomme 45
- Canadian Pea Soup, Habitant 45
- Pacific Clam Chowder 45

**FISH:**

- Broiled B.C. Salmon Steak, Sliced Cucumber 1.45
- Fresh Maritime Lobster, Newburg 2.50
- Fillets of Lemon Sole Sole, Ammandine 1.45

**ENTREES:**

- 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
- Home Fried 40

**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 Pardaret 1.00
- Ice Creams: Vanilla, Strawbery, Chocolate, Maple Walnut 45
- Fresh Rhubarb Pie 30
- Apple Dumpling 30

**CHEESE:**

- Canadian Cheddar 40
- Oka 45
- Individual Gruyere 50
- Imported Roquefort 65
- Black Diamond 45
- Camembert 55
- Ermitte 45
- McLaren's Imperial 45
- Imported Gorgonzola 65
- Wine Cured Cheese Hearts 55
- Danish Blue 60
- Kraft 40
- MacLaren's Imperial 45

**FRUITS:**

- Orange
- Raw Apple 19
- Sliced Banana in Cream 35
- Fresh Fruit in Season 55
- Sliced Orange 40
- Compote of Fruit in Syrup 60

**TEA**

**COFFEE**

**MILK**

FRENCH BREAD 25

DINING AREAS ARE AVAILABLE

Portions are prepared for one person only.

Ten cents extra per person for Room Service except for Tea, Coffee, Milk, Rolls.

LUNCHEON June 26, 1953
## CANADIAN PACIFIC HOTELS
### FROM SEA TO SEA

<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>Keniville, 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>
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<tr>
<td>Chateau Frontenac</td>
<td>Quebec, Que.</td>
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<tr>
<td>Royal York Hotel</td>
<td>Toronto, Ont.</td>
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<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>
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<tr>
<td>Hotel Palliser</td>
<td>Calgary, Alta.</td>
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<tr>
<td>Banff Springs Hotel†</td>
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<tr>
<td>Chateau Lake Louise†</td>
<td>Lake Louise, Alta.</td>
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<tr>
<td>Emerald Lake Chalet†</td>
<td>Field, B.C.</td>
</tr>
<tr>
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<td>Victoria, B.C.</td>
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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.