Chateau in the Sky

Perhaps not quite "in the sky" but more than a mile above sea level, Chateau Lake Louise, designed to catch every hour of sun, is justly famous for its banks of Iceland Poppies, its tall Delphinium, its warmed, filtered, sheltered outdoor swimming pool and—not least—gem-like Lake Louise and its magnificent surrounding mountains.
LUNCHEON

Table d'Hoté

Vegetables a la Grecque  Cornets of Smoked Salmon
Chilled Cantaloupe  Green Onions and Radishes
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 Milanaisse 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 Spring 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  Gouda

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: 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 1.60  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, Homemadé 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, Habitun 45

Pacifc Clam Chowder 45  Chicken Broth with Noodles 45

FISH: (20 minutes)  Broiled B.C. Salmon Steak, Sliced Cucumber 1.45
Fresh Maritime Lobster, Newburg 2.50
Fillets of Lemon Sole Sole, 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  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 Parfait 1.00
Ice Creams: Vanilla, Strawberry, Chocolate, Maple Walnut 45
Fresh Rhubarb Pie 30  Apple Dumpling 35

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 45  MacLaren's Imperial 45

FRUITS:  Orange or Raw Apple 15  Sliced Bananas 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 26, 1953
# CANADIAN PACIFIC HOTELS

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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.