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’Hôte

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

JUICES:
Apple
Tomato
Grapefruit

Pacific Clam Chowder
Chicken Broth, Noodles
Jellied Consomme

Creamed Salmon Flakes in Bordure, Au Gratin
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 90 (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’ŒUVRES: Fresh Domestic Caviar 2.65
Fresh Hors d’œuvres 1.60
Imported Sardines 95
Radishes 100
Smoked Salmon 1.05
Celery and Olives 85
Assorted Canapes 1.35
Mixed Olives 95
Pate Foie Gras, Hommade 2.00
Pickled Mushrooms 60
Shrimp Cocktail 1.35

JUICES: Orange 30
Grapefruit 30
Apple 30
Tomato 30

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

Canadian Pea Soup, Habituant 45
Pacific Clam Chowder 45

FISH: (20 minutes) Broiled B.C. Salmon Steak, Sliced Cucumber 1.45
Fresh Maritime Lobster, Newburg 2.50
Fillets of Lemon Sole Sauce, Amandine 1.45

ENTREES: (20 minutes) Grilled Red Brand Sirloin Steak 3.25
Panfried Half Spring Chicken, Polonaise 2.50
Breaded Veal Cutlet, Holstein 1.55
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
Fresh Sherbet 30
Rum Parfait 1.00
Ice Creams: Vanilla, Strawbrry, 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
Ermit 45
McLaren’s Imperial 45
Imported Gorgonzola 65
Wine Cured Cheese 45
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, Buns.

LUNCHEON June 26, 1953
# CANADIAN PACIFIC HOTELS

**FROM SEA TO SEA**

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<td>The Algonquin†</td>
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<td>Royal Alexandra Hotel</td>
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<td>Hotel Saskatchewan</td>
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<td>Chateau Lake Louise†</td>
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<td>Emerald Lake Chalet†</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.