Bow Lake, rugged beauty spot on the Columbia Icefield Highway, a pleasant drive from Chateau Lake Louise.

CHATEAU LAKE LOUISE
**LUNCHEON**

*Table d'Ho*te

- Vegetables a la Grecque
- Chilled Cantaloupe
- Cornets of Smoked Salmon
- Green Onions and Radishes
- Apple
- Corn
- Smoked Salmon
- Green Onions and Radishes
- Grapefruit
- Pacific Clam Chowder
- Chicken Broth, Noodles
- Jellied Consomme
- Creamed Salmon Flakes in Bordure, Au Gratin
- Grilled Smoked Alaska Black Cod, Drawn Butter
- Spaghetti Milananaise 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
- 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

**JUICES:**

- Apple
- Tomato
- Grapefruit
- Pacific Clam Chowder
- Chicken Broth, Noodles
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- Orange Sherbet
- Cheese: Canadian Cheddar
- Gouda

**TEA**

- Coffee
- Milk

- French Bread

- $2.50

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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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**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 2.50
- Antipasto 1.60
- French Hors d'oeuvres 1.60
- Imported Sardines 0.95
- Radishes 0.30
- Smoked Salmon 1.05
- Half Grapefruit 0.35
- Celery and Olives 0.30
- Smoked Salmon 0.10
- Half Grapefruit 0.35

**SOUP:**

- Cream of Tomato 0.45
- Hot or Jellied Consomme 0.45
- Canadian Pea Soup, Habitant 0.45
- Pacific Clam Chowder 0.45
- Chicken Broth with Noodles 0.45

**FISH:**

- Broiled B.C. Salmon Steak, Sliced Cucumber 1.45
- Fresh Maritime Lobster, Newburg 2.50
- Fillets of Lemon Sole Saute, Amandine 1.45
- 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 0.40
- Carrots Buttered 0.35
- Green Beans 0.50
- Baked Spring Salmon, Sliced Cucumber 0.25
- Asparagus on Toast 0.80
- Stewed Tomatoes 0.50
- Green Peas 0.50

**POTATOES:**

- Boiled 0.25
- Whipped 0.30
- Home Fried 0.40

**SALADS:**

- Chef's Salad 0.80
- Lettuce and Tomato 0.60
- Waldorf 0.70
- Fresh Lobster 2.35
- Fruit 0.90
- Chicken 1.85
- Cole Slaw 0.35

**SWEETS:**

- Peach Melba 0.65
- Fruit Sherbet 0.30
- Rum Parfait 1.00
- Ice Creams: Vanilla, Strawberry, Chocolate, Maple Walnut 0.45
- Fresh Rhubarb Pie 0.30
- Apple Dumpling 0.30

**CHEESE:**

- Canadian Cheddar 0.40
- Oka 0.45
- Individual Gruyere 0.50
- Imported Roquefort 0.65
- Black Diamond 0.45
- Camembert 0.55
- Ermite 0.45
- McLaren's Imperial 0.45
- Imported Gorgonzola 0.65
- Wine Cured Cheese Hearts 0.55
- Danish Blue 0.60
- Kraft 0.40
- McLaren's Imperial 0.45

**FRUITS:**

- Orange or Raw Apple 0.15
- Sliced Banana in Cream 0.35
- Fresh Fruit in Season 0.55
- Sliced Orange 0.40
- Compote of Fruit in Syrup 0.60

**TEA**

- Coffee 0.30
- Milk 0.20

**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.