Poppies, ponies, pool—all three spell Chateau Lake Louise.
The glass-screened pool, reflecting the same summer sun as the lake,
is filled with constantly flowing water from the glacier-fed lake—warmed to a pleasant temperature. Its spectator gallery, like the poppy-banked terrace, is a pleasant vantage-point to contemplate Victoria Glacier or watch the strenuous start out for mountain trails on sturdy ponies.
LUNCHEON
Table d’Hote

Vegetables a la Greque
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
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

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
Green Hors d’oeuvres 1.60
Imported Sardines 95
Radishes 30
Smoked Salmon 1.05
Tomato Cocktail 1.35
Celery and Olives 55
Assorted Canapes 1.35
Mixed Olives 55

F offre Fois Gras, Homemade 2.00
Pickled Mushrooms 60
Shrimp Cocktail 1.35

JUICES:
Orange 30
Grapefruit 30
Apple 30
Tomato 30
Vegetable 30
Pineapple 30

ANTIPAS:
(20 minutes)
Broiled B.C. Salmon Steak, Sliced Cucumber 1.45
Lobster, Newburg 2.50
Filets of Lemon Sole Saute, Amandine 1.45

FISH:
(20 minutes)
Shrimp Cocktail 1.35

ENTREES:
(20 minutes)
Grilled Red Brand Sirloin Steak, Sliced Cucumber 1.45
Fresh Trout, Newburg 2.50
Fillets of Lemon Sole Saute, Amandine 1.45

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
Coleslaw 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 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

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 26, 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.