



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.

Chateau Lake Louise

LUNCHEON

Table d'Hote

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 Milannaise 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, Homemade 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, Habitant 45				
Pacific 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 Saute, 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 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				
Kraft 40 MacLaren's Imperial 45				
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.