Golden Poppies, Jade Lake, Diamond Glacier—Jewels of lovely Lake Louise.

Chateau Lake Louise
**LUNCHEON**

Table d’Hote

Vegetables à 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 Milanaise 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

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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 75
- Antipasto 80
- Fresh Hors d’oeuvre 1.60
- Imported Sardines 95
- Radishes 30
- Smoked Salmon 1.05
- Half Grapefruit 35
- Celery and Olives 55
- Assorted Canapés 1.35
- Mixed Olives 55
- Pate Foi Gras, Homemade 2.00
- Pickled Mushrooms 60
- Shrimp Cocktail 1.35

**JUICES:**

- Orange 30
- Grapefruit 30
- Apple 30
- Tomato 30
- Blanded 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
- 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 80
- 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
- Roquefort 65
- Black Diamond 46
- 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**

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**DIETARY FOODS ARE AVAILABLE**

 Portions are prepared for one person only.

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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.
<table>
<thead>
<tr>
<th>Hotel Name</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Digby Pines</td>
<td>Digby, N.S.</td>
</tr>
<tr>
<td>Lakeside Inn</td>
<td>Yarmouth, N.S.</td>
</tr>
<tr>
<td>Cornwallis Inn</td>
<td>Kentville, N.S.</td>
</tr>
<tr>
<td>The Algonquin</td>
<td>St. Andrews by-the-Sea, N.B.</td>
</tr>
<tr>
<td>McAdam Hotel</td>
<td>McAdam, N.B.</td>
</tr>
<tr>
<td>Chateau Frontenac</td>
<td>Quebec, Que.</td>
</tr>
<tr>
<td>Royal York Hotel</td>
<td>Toronto, Ont.</td>
</tr>
<tr>
<td>Devil's Gap Lodge</td>
<td>Kenora, Ont.</td>
</tr>
<tr>
<td>Royal Alexandra Hotel</td>
<td>Winnipeg, Man.</td>
</tr>
<tr>
<td>Hotel Saskatchewan</td>
<td>Regina, Sask.</td>
</tr>
<tr>
<td>Hotel Palliser</td>
<td>Calgary, Alta.</td>
</tr>
<tr>
<td>Banff Springs Hotel</td>
<td>Banff, Alta.</td>
</tr>
<tr>
<td>Chateau Lake Louise</td>
<td>Lake Louise, Alta.</td>
</tr>
<tr>
<td>Emerald Lake Chalet</td>
<td>Field, B.C.</td>
</tr>
<tr>
<td>Empress Hotel</td>
<td>Victoria, B.C.</td>
</tr>
</tbody>
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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.