



Lake Louise

Does this picture of lovely Lake Louise make you feel strenuous? In varying degrees that urge can be satisfied afoot or by mountain pony by the paths that amble west and southward round the glacial finger lake. Worth seeing are the Lakes in the Clouds, the terminal moraine of Victoria Glacier and the Plain of the Six Glaciers.

Chateau Lake Louise

DINNER

Table d'Hote



Aspic Foie Gras Stuffed Tomato with Crabmeat
 Supreme of Fruit, Maraschino Iced Celery Hearts
 JUICES: Apple Tomato Grapefruit

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Cream of Fresh Mushrooms Essence of Celery

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Fresh Seafood in Croustade, Americaine
 Poached Eggs on Toast, Viennoise
Paprika sauce, bacon strips
 Curried Jointed Spring Chicken with Rice, Indian Chutney
 Grilled Ham Steak, Apple Fritter, Honey Butter
 Roast Top Sirloin of Beef, Yorkshire Pudding
 Cracked Fresh Boundary Bay Crab, Mayonnaise
 Cold Boned Turkey and Ox Tongue, Waldorf Salad

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Salad Louie, 1000 Island Dressing

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Kernel Corn Saute Julienne of Green Beans
 Potatoes: Parsley Whipped Scalloped
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 Almond Cake Peach Tartlet Frozen Puff, Suchard
 Strawberry or Maple Ice Cream Lemon Sherbet
 Compote of Fruit in Syrup Fresh Fruit in Season
 Cheese: Black Diamond Oka

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TEA COFFEE MILK

DINNER ROLLS

\$3.50

Chef's Special

Baked Fresh New Brunswick Lobster, Thermidor

Price includes Starter, Soup, Salad, Vegetable, Dessert and Beverage.

20 minutes

\$5.00

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: Fresh Seafood in Croustade, Americaine 2.60
 Curried Jointed Spring Chicken with Rice, Indian Chutney 2.50
 Roast Top Sirloin of Beef, Yorkshire Pudding 2.25

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
 Cream of Fresh Mushrooms 45 Essence of Celery 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: Parsley 25 Whipped 30 Scalloped 35

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
 Almond Cake 30 Peach Tartlet 30 Frozen Puff, Suchard 50

CHEESE: Canadian Cheddar 40 Oka 45 Individual Gruyere 50
 Imported Roquefort 65 Black Diamond 45 Camembert 55
 Ermitte 45 McLaren's Imperial 45 Imported Gorgonzola 65
 Wine Cured Cheese Hearts 55 Danish Blue 60
 Kraft 40 McLaren'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 ROLLS 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.

DINNER 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.