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

Cream of Fresh Mushrooms  Essence of Celery

Fresh Seafood in Croustade, Americaine
Poached Eggs on Toast, Viennoise
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

Salad Louie, 1000 Island Dressing

Kernel Corn Saute  Julienne of Green Beans
Potatoes:  Parsley  Whipped  Scalloped

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

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’ŒUVRES:

Fresh Domestic Caviar 2.65  Fruit Cocktail 75
Antipasto 80  Fresh Hors d’œuvres 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
Bleed Fruit 30  Vegetable 30  Pineapple 30

SOUP:

Cream of Tomato 45  Hot or Jellied Consomme 45
Canadian Pea Soup, Habitant 45
Cream of Fresh Mushrooms 45  Essence of Celery 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

ENTREES:

Grilled Red Brand Sirloin Steak 3.25
Panfried Half Spring Chicken, Polonaise 2.50
Breaded Veal Cutlet, Holstein 1.50
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 90
Asparagus on Toast 80  Stewed Tomatoes 80  Green Peas 80

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, Strawerry, 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
Ermit 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  ROLLS 25

DINER June 26, 1953

Portions are prepared for one person only.

Ten cents extra per portion for Room Service except for Tea, Coffee, Milk, Rolls.

*  D I E T A R Y  F O O D S  A R E  A V A I L A B L E  *

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**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.