



HOTEL VANCOUVER
VANCOUVER B.C.

HOTEL VANCOUVER

A Canadian Pacific Hotel

Luncheon Menu

HORS D'OEUVRES

Hors d'Oeuvres Varies 75 Anchovies in Oil 40 Smoked Salmon, in Slices 45 Antipasto 60
Fresh Caviar 90 Ripe or Green Olives 25 Stuffed Olives 35 Fruit Cocktail 55
Celery 35 Roquefort Stuffed Celery 55 Radishes 20 Green Onions 15
French Sardines in Oil 50 Smoked Norwegian Sardines 50

SHELLFISH

Crescent Oysters on half shell 50; with Cocktail Sauce 60 Oysters Stewed in Milk 60
Oysters Stewed in Cream 70 Olympia Oyster Cocktail 60 Shrimps in Shell 45
Shrimp Cocktail 45 Crab Cocktail 45 Cracked Crab 60 Ravigotte Sauce 20
Little Neck Clams on Half Shell 40 Steamed 55

SOUP

Vegetable Soup 25 Cream of Cauliflower 25 Consomme au Sago 25
Consomme 25 Chicken Broth 30 Tomato Broth 30 Clam Broth 25

FISH

Baked Rock Cod, Mornay 65 *Grilled Split Perch, Anchovy Butter 65
*Fried Silver Smelts, Tartar Sauce 65
Cold Salmon with Sliced Tomato and Cucumber, Mayonnaise Sauce 70

HOTEL VANCOUVER SPECIALS

*Escalopes of Veal, Hazelnut Butter and Spaghetti 90
Honey-comb Tripe a la Mode de Caen 75 Grilled French Mushrooms on Toast 90
New Green Peas 60

ENTREES

Omelette, Fines Herbes 65 Shirred Eggs au Beurre Noir 55
Milk-fed Veal Saute, Marengo 65 Vegetable Lunch with Poached Egg 90
Grilled Small Pork Chops, Lyonnaise 70 *Fried Tomato with Mushrooms and Bacon 1.00

ROAST

Loin of Pork, Apple Sauce 70 Prime Ribs of Beef, Horseradish 75
Young Turkey, Chestnut Dressing, Cranberry Sauce 1.15

COLD DISHES

Haunch of Lamb with Beet Salad 65
Tongue 70 Lamb 70 Ham 70 Roast Beef 75 Assorted Cold Meats 70; with Chicken 1.00
Breast of Chicken, Mountaineer 1.40

VEGETABLES

Rose Artichokes (hot or cold) 45 Succotash 35 Brussels Sprouts 50 Carrots 35
Beets 35 Spinach 30 Vegetable Marrow 35 Early June Peas 30 String Beans 30
Cauliflower 35 Fried Egg Plant 40 French Flageolets 35
Vancouver Potatoes---Boiled 10 Baked 15 Mashed 15 Croquette 25 O'Brien 25 Persillees 25
Sweet Potatoes---Fried 25 Grilled 30 O'Brien 30 Southern Style 35

- - New Year's Eve Supper Dance - -

CABARET STYLE - MAIN BALL ROOM and SPANISH GRILL ROOM

Please procure tickets and make table reservations with Head Waiter.

SALAD

Lettuce 30 Sliced Tomatoes 35 Florida 45 Combination 45 Crab Meat 1.00
Shrimp 90 Watercress and Egg 35 Chicken 75 Special Dressings 20

SWEETS

Cranberry-Apple Pie 20 Pumpkin Cream Pie 20 Hot Christmas Plum Pudding 30
Hot Mince Pie 20 French Pastry 15 Fresh Apple Pie 20 Cold Rice Pudding 25
Assorted Cakes 20 Plain or Fruit Cake 20 Scotch Shortbread 15
Cup Custard 20 Caramel Cream 20 Coffee Jelly 20 *Pear Melba 35

FRENCH ICE CREAM

Nougat 25 Chocolate 25 Coffee 25
Neapolitan 25 Vanilla 25

SHERBET

Raspberry 25 Orange 25 Lemon 25

CHEESE

Canadian: Stilton, Goldenloaf, Cheddar, Cottage 20 McLaren's Imperial 20 Camembert 30
English Stilton 35 Swiss Gruyere 35 Individual Cream of Gruyere 35
Gorgonzola 40 Imported Roquefort 40 Trappist 25 Bar-le-Duc Jelly 45

FRUIT

Canadian Apple: 10 Baked 15; with Cream 25 Sauce 25 Orange 10 Tangerines 15
Banana 10 Grapes 30 Pear 15 Compote of Fresh Fruit 60
Preserved --- Peaches 30 Pears 30 Apricots 30 Pineapple 30 Ginger 30 Figs 30
Royal Anne Cherries 30 Nuts and Raisins 35 Compote of Fruit 60

TEA AND COFFEE

Ceylon, Orange Pekoe, Green or Oolong Tea with Milk 15; with Cream 20
Special Darjeeling Tea 25 Coffee with Hot Milk 15; with Cream 20 Demi Tasse 10; with Cream 15
Chocolate or Cocoa 20 Individual Bottle Milk 10 Special Sterilized Milk 15
Glass Milk, Half Cream 25 Cream 35 Buttermilk 10 Ovaltine 30
Bread and Butter 10 Whole Wheat Bread 10 Rye Bread 10 Bran Muffins 10
Scotch Oatcakes 10 Vita Weat 10

An additional charge of ten cents per portion is added for service in rooms served from the Dining Room Menu. Single portion served to one person only.

If expecting a telephone call kindly notify Head Waiter.

A Special Dinner will be served every Sunday, from 6.00 to 8.30 p. m. -- \$1.50
Hotel Vancouver Orchestra will play during Dinner, followed by
a concert in the Oval Room.

Dinner Dance in Spanish Grill every evening (except Saturday), 6.45 to 9 p.m., without cover charge.
Dinner Dance in Spanish Grill Saturday evening, 6.45 to 8.30 p.m., without cover charge.
Supper Dance in Spanish Grill every evening (except Saturday), 10 p.m. to midnight. Cover charge, 75 cents.
Supper Dance in Spanish Grill Saturday evening, 9 p.m. to midnight. Cover charge, 75 cents.

RESERVATIONS INVITED

* INDICATES TO ORDER

TUESDAY, DECEMBER 26, 1928

CANADIAN PACIFIC HOTELS

ALGONQUIN HOTEL,
St. Andrews-by-the-Sea, N.B.

McADAM HOTEL,
McAdam Jct., N.B.

CHATEAU FRONTENAC,
Quebec, Que.

PLACE VIGER HOTEL,
Montreal, Que.

ROYAL ALEXANDRA HOTEL,
Winnipeg, Man.

HOTEL SASKATCHEWAN,
Regina, Sask.

HOTEL PALLISER,
Caigary, Alta.

BANFF SPRINGS HOTEL,
Banff, Alta.

CHATEAU LAKE LOUISE,
Lake Louise, Alta.

EMERALD LAKE CHALET,
Field, B.C.

SICAMOUS HOTEL,
Sicamous, B.C.

HOTEL VANCOUVER,
Vancouver, B.C.

EMPRESS HOTEL,
Victoria, B.C.

ROYAL YORK, Toronto, Ont.
(under construction)
Will be ready June 15th, 1929