



*Lake Louise*  
ALBERTA



# DINNER

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## Bouchee Moscovite 60

<b>Fresh Fruit Cocktail</b> 50		<b>Iced Celery and Olives</b> 75	
<b>Special Hors-d'Oeuvres, Assorted</b> 1.00	<b>Green Onions</b> 30	<b>Caviar</b> 1.10	
<b>Ripe or Green Olives</b> 45	<b>Iced Celery</b> 40	<b>Radishes</b> 30	<b>Stuffed Celery</b> 60
<b>Canape of Anchovies, Single</b> 50	<b>Smoked Salmon</b> 70	<b>Shrimp Cocktail</b> 50	
<b>Crabmeat Cocktail</b> 50	<b>Canape of Caviar</b> 85	<b>Norwegian Sardines</b> 65	
<b>French Sardines</b> 60	<b>Anchovies in Oil</b> 70	<b>Salami Sausage</b> 75	
	<b>Pate de Foie gras Imported</b> 75		

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## SOUPS

<b>Chicken Mulligatawny</b> 40	<b>Consomme Cocky Lecky</b> 35
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## FISH

<b>Filet of Halibut, Daumont</b> 80
<b>Fried Split Sea Bass, Sauce Ravigotte</b> 75
<b>Grilled Rainbow Trout, Tyrolienne</b> 90

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## ENTREES

<b>Fricassee of Fowl with Rice, a l'Ancienne</b> 1.40
<b>Baked Sugar Cured Ham, Chanoinesse</b> 90
<b>Filet Mignon under Glass, Sultane</b> 1.60
<b>Grilled English Lamb Chop, Vert Pre</b> 1.10
<b>Fresh Peach Fritter, Melba Sauce</b> 45
<b>Cold Assorted Meats, Vegetable Salad</b> 1.00

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## ROAST

<b>Roast Prime Ribs of Beef au Jus, Cresson</b> 90
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## SPECIAL DISHES TO ORDER

<b>Grilled Breast of Chicken, Mount Stephen</b> 1.60
<b>Planked Silver Spring Salmon, Americaine</b> 1.25
<b>Sirloin Steak Saute Minute, Parmentier</b> 1.25
<b>Lake Louise Special Salad</b> 1.00
<b>Spaghetti Napolitaine</b> 1.00
<b>Fresh Fruits Louise, Frappe</b> 1.00

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## COLD BUFFET SELECTIONS

<b>Imported Strasbourg Goose Liver Sausage</b> 1.00				
<b>Cold Eggs, Empresse</b> 90				
<b>Breast of Capon, Parisienne</b> 1.75	<b>Tomato Americaine</b> 75			
<b>Ham</b> 90	<b>Chicken (half)</b> 1.50	<b>Prime Ribs of Beef</b> 1.00	<b>Pork</b> 90	<b>Lamb</b> 90
<b>Ox Tongue with Jelly</b> 80	<b>Veal and Ham Pie</b> 90	<b>Corned Brisket of Beef</b> 90		
<b>Assorted Cuts</b> 1.00 with Chicken 1.25	<b>Home Made Head Cheese</b> 90			
<b>Chicken Pate with Gelee</b> 1.00	<b>Home Made Pate de Foie</b> 75			
<b>Galantine of Capon</b> 1.00	<b>British Columbia Salmon, Mayonnaise</b> 90			
<b>Potato Salad served with all Cold Selections</b>				

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**MUSICAL ENTERTAINMENT:**— In the Lower Lounge from 4:00 to 5:30 p.m.  
In the Dining Room Lounge from 7:30 to 8:30 p.m.

# CHATEAU LAKE LOUISE

LAKE LOUISE · ALBERTA



## TABLE D'HOTE DINNER

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Bouchee Moscovite

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Chicken Mulligatawny      Consomme Cocky Lecky

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Filet of Halibut, Daumont

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Fricassee of Fowl with Rice, a l'Ancienne  
Baked Sugar Cured Ham, Chanoinesse  
Cold Assorted Meats, Vegetable Salad  
Roast Prime Ribs of Beef au Jus, Cresson

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Cauliflower au Gratin      Potato, Persillee

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Salad Blackstone

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Boston Cream Pie      Parfait Monaco  
Imported Roquefort Cheese, Saltines

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Tea      Coffee      Milk

Tuesday August 21st, 1928

Two Dollars

Dancing every evening, except Sunday, at nine o'clock in the Ball Room  
The Tavern is situated below the Rotunda

MUSICAL ENTERTAINMENT

Lower Lounge from Four to Five-thirty p.m.

Dining Room Lounge from Seven-thirty to Eight-thirty p.m.

## CANADIAN PACIFIC HOTELS

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ALGONQUIN HOTEL, St. Andrews-by-the-Sea, N.B.	HOTEL PALLISER, Calgary, Alta.
McADAM HOTEL, McAdam Jct., N.B.	BANFF SPRINGS HOTEL, Banff, Alta.
CHATEAU FRONTENAC, Quebec, Que.	CHATEAU LAKE LOUISE, Lake Louise, Alta.
PLACE VIGER HOTEL, Montreal, Que.	EMERALD LAKE CHALET, Field, B.C.
ROYAL ALEXANDRA HOTEL, Winnipeg, Man.	SICAMOUS HOTEL, Sicamous, B.C.
HOTEL SASKATCHEWAN, Regina, Sask.	HOTEL VANCOUVER, Vancouver, B.C.
	EMPRESS HOTEL, Victoria, B.C.
ROYAL YORK, Toronto, Ont. (under construction) To be opened May 1st, 1929	



## VEGETABLES

**Cauliflower au Gratin 50** **Potato Persillee 25**  
French Flageolet Beans 45 French Peas 50 String Beans 40 June Peas 40  
Boiled Onions 35 Stewed Corn 40 Stewed Tomatoes 50 Refugee Beans 35  
Succotash 30 Carrots 40 Beets 40 Brussels Sprouts 45 Cauliflower 50  
Corn on the Cob 45 New String Beans 40 Fried Egg Plant 45  
**Potatoes:** Saute 25 Mashed 20 Au Gratin 30 Baked 20 New 35  
Hashed Brown 25 Maitre d'Hotel 30 French Fried 25 Boiled Potatoes 15

## SALADS

Lobster 1.15 Chicken 1.25 Cold Slaw 40 Crabmeat 1.00 **Fruit 1.00**  
Asparagus Tips 60 Heart of Lettuce 50 Waldorf 75 Combination 65  
Lettuce and Tomato 60 Lettuce and Cucumber 60 Russian 65 Potato 35  
**Dressings,-** Thousand Island 25 Mayonnaise 25 Roquefort 25

## SWEETS

French Pastry 20 Lady Fingers 30 Green Apple Pie 35  
Macaroons 30 Petits Fours 30 Pound or Fruit Cake 30 Napoleon 20  
Meringue Glace 60 Charlotte Russe 45 Charlotte aux Pommes (25 min) 60  
Baked Alaska 80 Cup Custard 30 Cold Rice Pudding 30  
Peach Melba 70 Coupe Romanoff 60 Coupe au Marron Glace 60  
**Parfaits:-** Creme de Menthe 50 Nougatine 50 Nesselrode 50 Rainbow 50  
**Boston Cream Pie 35 Parfait Monaco 50**  
**Gateau Mocha 30**  
Vanilla, Strawberry or Chocolate Ice Cream 40 Water Ice 30

## FRUIT

Banana 15 Sliced Bananas with Cream 30 Orange 15 Canadian Apple 15  
Nuts and Raisins 40 Dates 40 Honey Dew Melon 40  
Casaba Melon 40 Blueberries 40 Compote of Stewed Fresh Fruits 60  
Watermelon 40 Plums 30 Peaches 40

## CHEESE

**Rocky Mountain Cream Cheese 40, with Bar le Duc 75**  
Trappist 45 Camembert 45 Kraft Canadian 35  
Roquefort 50 Swiss Gruyere 45 McLaren's 40 Gorgonzola 45  
Bar le Duc Jelly, Red or White 50 **Imported English Stilton 50**  
**CRACKERS, 15c:-** Soda, Salted, Graham Wafers, Zephyr Cream

## Special Iced Cocoa 25

Tea with Milk 20, with Cream 25 Special Coffee 40 Kaffee Hag 25 Cocoa 25  
Coffee with Hot Milk 20, with Cream 25 Fresh Buttermilk 15 Postum 25  
**Strathmore Farm Milk, Individual Bottle 25**

Bread and Butter 10 Raisin Scones 15 Bran Muffins 15 Raisin Bread 15  
Scotch Oat Cakes 15 Scotch Short Bread 25 Hovis Bread 15

Above portions to be served to one person only  
An additional charge of 5c. per portion is added for service in rooms

**Lake Louise Special Cup (quart) 2.00 Mineral Waters**

**SPECIAL LUNCHES FOR PICNIC PARTIES**

Tuesday August 21st, 1928

Dancing every evening, except Sunday, in the Ballroom at Nine o'clock

## CANADIAN PACIFIC HOTELS

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ALGONQUIN HOTEL, ST. ANDREWS-BY-THE-SEA, N.B.	HOTEL PALLISER, CALGARY, ALTA.
MCADAM HOTEL, MCADAM JCT., N.B.	BANFF SPRINGS HOTEL, BANFF, ALTA.
CHATEAU FRONTENAC, QUEBEC, QUE.	CHATEAU LAKE LOUISE, LAKE LOUISE, ALTA.
PLACE VIGER HOTEL, MONTREAL, QUE.	EMERALD LAKE CHALET, FIELD, B.C.
ROYAL ALEXANDRA HOTEL, WINNIPEG, MAN.	SICAMOUS HOTEL, SICAMOUS, B.C.
HOTEL SASKATCHEWAN, REGINA, SASK.	HOTEL VANCOUVER, VANCOUVER, B.C.
	EMPRESS HOTEL, VICTORIA, B.C.

ROYAL YORK, TORONTO, ONT.

*(Under Construction)*

To be opened May 1st, 1929