



BOW VALLEY, BANFF, ALBERTA

*Banff
Springs
Hotel*

LUNCHEON

TABLE D'HOTE

12.00 to 2.30

Italian Salami

Mixed Pickles
Chilled Prune Juice

Rose Radishes

Scotch Broth with Barley Consomme Alphabets
Cold Essence of Beef

Whitefish Saute Meuniere

— Choice of —

Scrambled Eggs with New Peas
FROM THE GRILL—Club Steak, Fresh Mushrooms, Long
Branch Potatoes [15 min.]

Veal Saute, Marengo
Curried Turkey Wings with Rice, Bombay
Baked Pork and Beans, Mountaineer
Fresh Spinach with Poached Egg, Hollandaise
Cold Chicken and Ham, Potato, Beet and Tomato Salad
Roast Prime Ribs of Beef au Jus
Salad Cartwheel: Lettuce, Watercress, Banana, Orange,
Grapefruit, Strawberries

Vegetable Marrow in Cream Mashed Turnips
Potatoes New Boiled, Mashed or Hashed Browned

Lettuce, Tomato and Cucumber Salad

Cocoanut Meringue Pie Caramel Custard Pudding
Compte of Fresh Cherries Sherbet or Ice Cream

Kraft Cheese and Crackers

Tea Coffee Postum Milk
\$1.50

COLD PLATE LUNCHEON ..

One Dollar

Scotch Broth with Parley or Chilled Prune Juice

— Choice of —

Tunafish Salad, Cucumber, Tomato, Potato, Mayonnaise
Roast Beef, Lamb, Ox Tongue, Ham, Pressed Corned Beef,
Roast Pork, Veal and Ham Pie, Pate de Foie
with Potato, Beetroot and Tomato Salad

Cocoanut Meringue Pie or Ice Cream

French Bread and Butter

NO
SUBSTITUTE
ORDERS

Tea Coffee Milk

Tuesday, August 4, 1936



Luncheon a la Carte

HORS D'OEUVRES

Imported Beluga Caviar 1.50
 Fresh Caviar 1.00 Imported Sardines 75 Rose Radishes 30 Spring Onions 30
 Filets of Anchovy in Oil 75 Hors d'Oeuvres Assorted 90 Mackerel in White Wine 65
 Iced Celery 40 Roquefort Stuffed Celery 60
 Cocktails—Crabmeat 75 Shrimp 75 Seafood 75 Tomato Juice 30

SOUP

★Scotch Broth with Barley 30 ★Consomme Alphabets 30
 ★Cold Essence of Beef 30
 Cream of Fresh Tomato aux Croutons 35 Chicken Broth with Rice 35

FISH

★Whitefish Saute Meuniere 80
 Fried Filets of Flounder, Tartare 80
 Devilled Crabmeat in Shell 90 [15 min.]

ENTREES AND ROASTS

Special--SMALL SIRLOIN STEAK SAUTE BANFF SPRINGS 1.50 [15 min.]
 [with Baked Tomatoes, Mushrooms, New Peas and Diced Potatoes]

★Scrambled Eggs with New Peas 75 Shirred Eggs, Turbigio 75

★Veal Saute, Marengo 80
 ★Curried Turkey Wings with Rice, Bombay 85

★Baked Pork and Beans, Mountaineer 85
 Scalloped Capon a la King, Chafing Dish 1.25 [15 min.]

★Fresh Spinach with Poached Egg, Hollandaise 85
 ★Cold Chicken and Ham, Potato, Beet and Tomato Salad 1.10
 ★Roast Prime Ribs of Beef au Jus 90

VEGETABLES

Fresh Green Beans 45 Fresh Wax Beans 45 French String Beans 45
 New Green Peas 45 Fresh Spinach 40 Cauliflower 45 Sweet Corn 45
 Corn on Cob 45 Asparagus Tips, Green or White 50 Young Carrots in Butter 40
 French Flageolets Beans 45 Grilled Tomatoes 45 Fried Egg Plant 50
 Potatoes—Baked 30 Boiled 25 Mashed 25 Long Branch 30 Fried 30 Fried Sweet 35
 Southern Style 35 New Potatoes Persillee 30 in Cream 35

COLD BUFFET

B.C. Salmon with Cucumber and Tomatoes, Mayonnaise 90
 Fresh Crabmeat Louie 1.00 Breast of Capon Mountaineer 1.50
 Canadian Ham with Waldorf Salad 1.00 Boned Capon with Florida Salad 1.00
 Assorted Cuts 90; with Chicken 1.10 Prime Ribs of Beef 90

SALADS

Chicken 1.10 Crab 1.00 Shrimp 1.00 Fruit 75 Sliced Tomatoes 45 Sliced Cucumber 45
 Heart of Lettuce 35 Potato 35 Banff Springs 1.00 Cold Slaw 35
 Lettuce and Egg 45 Lettuce and Cucumber 45 Lettuce and Tomato 45
 Alligator Pear 60 Asparagus Tips 60 Combination 60 Waldorf 70
 Dressing—Mayonnaise 20 Roquefort 30 Thousand Island 25 Russian 25 Walnut 25

SWEETS

★Cocoanut Meringue Pie 25 ★Caramel Custard Pudding 25 ★Compote Fresh Cherries 30
 Frozen Chocolate Eclair 40 Vanilla Cup Custard 25 Fruit Tartlet 25
 Green Apple Pie 25 Petit Fours 25 Charlotte Russe 50 Coupe Marron Glace 60
 Parfait Nougatine 50 Cantaloupe Lillian Russell 70
 Ice Cream—Vanilla 40 Strawberry 40 Maple Walnut 40 Orange or Lemon Sherbet 30

FRUITS

Fresh Berries with Cream 45 Cantaloupe 35 Watermelon 30 Cassaba Melon 35
 Honey Dew Melon 35 Plums 30
 Compote of Fresh Stewed Fruit 60 Bing Cherries 35

CHEESE

Trappist 40 Camembert 40 Canadian Kraft 35 Roquefort 50 Gorgonzola 45
 Swiss Gruyere 40 Cream Cottage 35 English Stilton 50 Imperial [Indiv.] 40
 Crustless English Cheddar 40 Bar le Duc Jelly [Red or White] 30

TEA, COFFEE, MILK

Tea 25 Coffee 25 Demi Tasse 15 Sanka or Kaffee Hag 25 Postum 25
 Strathmore Farm Milk [Individual Bottle] 25

STAR INDICATES READY TO SERVE

Portions are prepared for one person only. Five Cents per portion added for service in rooms
 For other dishes please see a la carte menu.



CANADIAN PACIFIC HOTELS

Coast to Coast

*THE PINES	Digby, N.S.
*LAKESIDE INN	Yarmouth, N.S.
CORNWALLIS INN	Kentville, N.S.
*ALGONQUIN HOTEL	St. Andrews-By-The-Sea, N.B.
MCADAM HOTEL	McAdam, N.B.
CHATEAU FRONTENAC	Quebec, Que.
ROYAL YORK HOTEL	Toronto, 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.
HOTEL VANCOUVER	Vancouver, B.C.
EMPRESS HOTEL	Victoria, B.C.

**These Hotels are open in Summer only.*

