

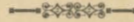


The Chateau Frontenac



A LA CARTE

MAIN DINING ROOM



HORS D'OEUVRE

Hors d'Oeuvre Variés.....	.90	Canapé Caviar (Single) ..	.80	Antipasto.....	.50	Smoked Salmon Slices.....	.50
Aspic of Foie Gras.....	.75	“ Anchovies.....	.55	Roquefort Stuffed Celery50	Sardines, per portion.....	.50
Fresh Beluga Caviar.....	2.00	“ Lorenzo.....	.60	Celery.....	.40	Bismark Herrings.....	.60
Caviar.....	1.25	Ripe Olives.....	.35	Almonds.....	.30	Grapefruit Supreme.....	.50
		Queen Olives.....	.35			Fruit Cocktail.....	.45

RELISHES

Mustard Pickles.....	.20	Pickled Onions.....	.20	Gherkins.....	.20	Cucumber Mangoes.....	.25
Mixed Pickles.....	.20	Bengal Club Chutney.....	.25	Indian Mango Chutney.....	.25	Chow Chow.....	.20
		Dill Pickles.....	.20				

SHELL FISH (When in Season)

Oysters Bercy.....	.80	Oysters on Shell.....	.60	Lobster Cocktail.....	1.00	Clams Stewed in Cream....	.65
“ Poulette.....	.80	“ Patties.....	1.00	“ Ravigote.....	1.50	“ Steamed.....	.65
“ Bourguignonne.....	.80	Crab Deviled.....	.90	“ Sauté Américaine.....	1.60	“ on Shell.....	.60
“ Stewed in Milk.....	.60	“ Flakes Ravigote.....	.85	“ Newburg.....	1.50	Sea-food Cocktail.....	.70
“ Stewed in Cream ..	.90	“ Dewey.....	1.25	“ Thermidor.....	1.50	Ravigote, Mayonnaise or	
“ Fried.....	.75	“ Poulette.....	1.25	Broiled Live Lobster, (half)	1.40	Russian Dressing.....	.15
“ Steamed with Butter	.75	“ Newburg.....	1.25	Shrimp Cocktail.....	.60	Chili Sauce.....	.10
		“ Cocktail.....	.85			Mushroom Catsup.....	.15

SOUPS

Clear Green Turtle.....	.60	Cream of Tomato.....	.30	Consommé Julienne.....	.30	Beef Tea.....	.30
Petite Marmite.....	.50	Cream of Chicken.....	.35	“ Madrilène.....	.30	Onion Soup au Gratin.....	.40
Potage St. Germain.....	.30	Consommé in Cup, Hot or Cold	.30	“ Vermicelli.....	.30	Chicken Okra.....	.40
Potage Longchamp.....	.30	“ Jardinière.....	.30	Clam Chowder.....	.40	“ Gumbo in Cup.....	.40
Purée Mongol.....	.30	“ Bellevue.....	.30	Mock Turtle.....	.40	“ Broth.....	.40
Croute au Pot.....	.50	“ Chiffonade.....	.30	Mulligatawny.....	.40	Bortch à la Russe.....	.60

EGGS

Omelet with Ham or Bacon .	.65	Omelet Mushroom.....	.75	Eggs, à la Reine.....	.60	Eggs, Fried (1).....	.15
“ with Asparagus Tips	.65	“ Oyster.....	.75	“ à la Tripe.....	.60	“ Shirred (2).....	.40
“ Cheese.....	.65	Eggs, Benedict.....	.75	“ Nantua.....	.60	“ Boiled (1).....	.15
“ Spanish.....	.65	“ Meyerbeer.....	.60	“ au Beurre Noir.....	.60	“ Fried (2) Bacon or Ham	.65
“ Plain.....	.55	“ Aurore.....	.70	“ Scrambled (3).....	.50	Cocotte in Cream.....	.60
“ Paysanne.....	.65	“ Grand Duc.....	.60	“ Poached (1).....	.20		

FISH

Gaspe Salmon Boiled.....	.90	White Fish, Meunière.....	.80	Fillet of Sole, Fried.....	.80	Kipperd Herring.....	.50
“ “ “ Grilled.....	.90	“ Florentine.....	.80	“ Sole, Meunière.....	.80	Bloaters.....	.50
“ Cold with Mayonnaise	.90	Fillet of Doré, Meunière.....	.80	“ Sole, Grilled.....	.80	Finnan Haddie, Cakes.....	.75
Halibut, Maître d'Hôtel....	.80	“ Doré, Marguery.....	.80	“ Sole, Waleska.....	.80	“ “ Boiled in Milk.....	.75
Cod, Bonne Femme.....	.75	“ Doré, Normande.....	.80	Fried Smelts.....	.75	“ “ Grilled.....	.75
“ Bercy.....	.75	“ Sole, Marguery.....	.80	Salt Mackerel.....	.60		
“ Parmentier.....	.75						

ENTREES

Chicken Sauté, Marengo ...	1.40	Chicken Supreme, Argenteuil	1.30	Tournedos.....	1.60	Sweetbread, Grilled.....	1.25
“ Mascotte... ..	1.40	“ Patties, Toulouse ..	1.00	“ Rossini.....	1.60	“ Financière ..	1.25
“ Chasseur... ..	1.40	Medallion of Chicken, Supre-	1.00	“ Choron.....	1.60	“ under Glass..	1.25
“ Parmentier... ..	1.40	me Sauce.....	1.00	“ Béarnaise.....	1.60	“ Patties (2) ...	1.25
“ Bombay... ..	1.40	Chicken à la Maryland	1.40	“ Godard.....	1.60	“ en Casserole	1.25
Chicken Fricassé with Rice.	1.25	“ à la King.....	1.25	Fillet Mignon with Fresh	2.00	Corned Beef Hash.....	.50
				Mushrooms.....			

FROM THE GRILL

Sirloin Steak, Single.....	1.50	Rump Steak.....	.90	Grilled Ham or Bacon.....	.70	Pork Chop (1).....	.50
“ with Mushrooms.....	1.75	Fillet Mignon.....	1.75	Mixed Grill, Chateau.....	1.25	Lamb Chops (2).....	.90
“ Double.....	2.60	T-Bone Steak.....	2.10	Grilled Milk-fed Chicken		Lamb Chop (1).....	.50
“ Extra.....	3.75	Minute Steak.....	1.25	Half.....	1.25	Kidneys (3).....	.80
Chateaubriand.....	3.00	Calf's Liver with Bacon... ..	.75	Grilled Milk-fed Chicken,		Lamb Chop, Vert Pré.....	.90
Tenderloin.....	1.75	English Mutton Chop.....	.90	Whole.....	2.50	Fancy Garnish or Planked,	
Porterhouse.....	2.50	Home Made Sausages.....	.65	Salisbury Steak.....	.75	per person.....	.50
Extra Porter House Steak..	4.50			Veal Chop (1).....	.50		

Béarnaise Sauce.....	.20	Bordelaise Sauce.....	.20	Hollandaise Sauce.....	.15
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BREAD AND BUTTER OR ROLLS 15c. PER PERSON EXTRA ON ALL ORDERS

POULTRY

Chicken in Casserole, any Style, (Whole) For Two	3.00	Roast Brome Lake Duckling, Rouennaise (Whole)	5.00	Roast Chicken, Whole (for 2)	2.50	Squab Chicken Grilled	1.25
				Roast Chicken Half	1.25	" Casserole	1.75

COLD MEATS

Roast Beef with Jelly	.85	Chicken (Whole) (for two)	2.50	Assorted Cold Meats with Chicken	1.10	Terrine de Foie Gras (Imported) for 2	1.75
Corned Beef	.75	Chicken (Half)	1.25	Ham	.75	Pâté de Foie Gras (Home made)	.80
Roast Lamb	.80	Chicken Sliced	1.25	Game Pie	.90	Galantine of Capon	.90
Roast Pork	.75	Turkey Sliced with Jelly	1.10	Veal and Ham Pie	.80		
Ox-Tongue	.75	Assorted Cold Meats	.90				

SANDWICHES

Caviar	1.00	Roast Beef, Cold	.40	Lettuce	.30	Tongue	.40
Foie Gras	.80	Roast Beef, Hot	.60	Fried Egg	.25	Club House	.75
Chicken	.50	Sardine	.40	Tomato	.35	Cheese	.30
Corned Beef	.40					Ham	.40

VEGETABLES

Asparagus, California	.50	Wax Beans	.30	Cauliflower Bechamel	.40	Macaroni au Gratin	.40
Stuffed Tomatoes	.40	Celery, Heart, Demi-Glace	.35	Boiled Onions	.30	Spaghetti Italienne	.40
Stuffed Green Peppers	.40	Celery with Marrow	.45	Fried Onions	.30	Rizotto Piedmontaise	.50
French Peas	.35	Celery Stewed in Cream	.35	Stewed Tomatoes	.25	Boiled Rice	.30
Flageolets	.35	Carrots in Cream	.25	Macédoine au Beurre	.30	Vegetable Lunch	.75
String Beans	.35	Spinach Fresh	.35	Artichoke French	.50	With Poached Egg	.90
French Beans	.35	Egg-plant	.40	Stewed Corn	.25		

POTATOES

Boiled	.15	Hashed Brown	.25	Lyonnaise	.25	Parisienne	.30
Baked	.20	Au Gratin	.25	Rice	.30	Sautées	.25
Mashed	.20	Anna	.25	Bataille	.25	O'Brien	.25
French Fried	.25	Shoestring	.25	Hashed in Cream	.25	Cottage Fried	.25
Julienne	.25	Maitre d'Hôtel	.25	Soufflés	.40	Belgian Fried	.25

SALADS

Fruit	.60	Orange	.50	Russian	.60	Watercress	.35
Waldorf	.60	Ninon	.50	Crab	1.10	Heart of Lettuce	.35
Chicken	1.10	Shrimp	1.00	Tomato Surprise	.50	Lettuce and Tomato	.45
Lobster	1.25	Combination	.60	Sliced Tomatoes	.45	Thousand Island, Mayonnaise or Russian Dressing	.15
Asparagus Tips	.60	Macédoine	.40	Sliced Cucumbers	.40	Roquefort Dressing	.25
Potato Salad	.25	Celery	.50	Cole Slaw	.25		
Grapefruit	.50						

ICE CREAM AND SWEETS

Ice Cream Vanilla	.30	Sherbet	.25	Apple Fritters, Glacé	.45	Cream of Raspberries	.40
" Chocolate	.30	Charlotte Russe	.50	Meringue Glacé	.50	Nesselrode Pudding	.45
" Strawberry	.30	Strawberry Parfait	.40	Meringue Chantilly	.50	Cup Custard	.25
Coupe Hélène	.45	Café Parfait	.40	Sabayon	.60	Rice Pudding	.25
Peach Melba	.50	Omelette Soufflée	.80	Biscuit Glacé	.45	Biscuit Tortoni	.45
French Pastry (Choice)	.15	French Pancake	.40	Soufflée—any flavor	.55	Petits Fours Assorted	.30
Baked Alaska	.80						

SAVORIES

Welsh Rarebit	.65	Angels on Horseback	.75	Cheese on Toast	.40	Scotch Woodcock	.75
Golden Buck	.75	Cheese Soufflé	.70	" Straws	.40	Yorkshire Buck	.70

CHEESE

Canadian Stilton	.30	English Stilton	.40	Canadian	.25	Gruyère Imported	.40
McLaren's Imperial	.25	Oka	.25	Camembert	.35	Roquefort Imported	.40

FRUITS

Compote of Fruits	.50	Sliced Pineapple	.40	Canadian Apple	.15	Stewed Prunes	.25
Grapefruit Chateau Frontenac	.60	Baked Canadian Apple	.20	Sliced Orange	.25	Sliced Bananas with Cream	.25
Grapefruit (Half)	.30	with Cream	.25	Orange Juice	.25	Bananas	.15
Grapefruit Juice	.30			Orange	.15	Stewed Figs	.25

TEA, COFFEE, ETC.

Pot of Tea with Milk	.20	Demi Tasse	.15	Individual Pitcher of Cream	.10	Toast	.15
with Cream	.25	with Cream	.20	Glass of Cream	.40	French Toast	.25
Coffee with Hot Milk	.20	Chocolate or Cocoa	.25	Glass Half Milk and Cream	.30	Cereals	.25
with Cream	.25	Bottle of Milk (Individual)	.10	Extra Cups	.10	Bran Muffins	.15
		Sanka or Kaffee Hag Coffee	.25				

SINGLE PORTION SERVED FOR ONE PERSON ONLY

CANADIAN PACIFIC HOTELS

- *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.