

## THE DOMINION

## TABLE D'HOTE LUNCHEONS

75 c


CONSOMME, WITH RICE PUREE OF PEAS GRILLED SALMON OR FILET OF HALIBUT, TARTAR NEW POTATOES, SAUTE NEW STRING BEANS OR CAULIFLOWER ASSORTED BREADS TEA BISCUIT CHERRY PIE SAGO PUDDING ICE CREAM WITH CAKE
TEA COFFEE

MILK

## 90c

CONSOMME, CLEAR
BOILED OX TONGUE, WITH SPINACH NEW POTATOES, BOILED

SALAD BOWL
FRUIT JELLY
CHOCOLATE SUNDAE
BREAD
TEA
HOT TEA BISCUIT
COFFEE MILK
$\$ 1.00$
CONSOMME ROYAL CREAM OF TOMATOES
INDIVIDUAL BEEFSTEAK PIE ROAST LEG OF VEAL WITH DRESSING
NEW POTATOES IN CREAM FRESH ASPARAGUS OR NEW PEAS

SAGO PUDDING
SALAD BOWL
PEAR MELBA
ASSORTED BREADS
TEA
COFFEE

CHERRY PIE
HOT CORN BREAD MILK

T will be a great aid to the service and avoid any possibility of mistakes, if pas-
L sengers will kindly ask for meal order blanks, and upon them write their orders,
because stewards and waiters are not allowed to serve any food without a meal check.
T. M. McKEOWN, Manager, Sleeping, Dining, and Parlor Cars;

Restaurants and News Service, Montreal.

# THE DOMINION 

## A LA CARTE

## RELISHES

RADISHES 15

CUCUMBERS 15
CELERY 20
MIXED PICKLES 15

CONSOMME

JELLIED OR HOT

GRILLED SALMON 50
FILET OF SOLE 50

INDIVIDUAL BEEFSTEAK PIE 50

ROAST LEG OF VEAL WITH DRESSING 60

CHOPS, STEAKS, ETC.-FROM THE GRILL
'RED BRAND" SIRLOIN STEAK 1.25
'RED BRAND' SMALL STEAK 1.00 BROILED OR FRIED HAM (FULL CUT) 50 HAM $1 / 2$ CUT WITH 1 EGG 45 , WITH 2 EGGS 55 BACON ( 3 SLICES) 30 , WITH 2 EGGS 55

LAMB CHOPS (ONE) 30 (TWO) 55 BACON (3 SLICES) 30 ( 5 SLICES) 50 CALF'S LIVER WITH BACON 60

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\text { INDIVIDUAL POT BAKED BEANS (HOT OR COLD) } 35
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EGGS, OMELETS, ETC.

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BOILED (ONE) }15\mathrm{ (TWO) 25 SCRAMBLED 3O FRIED (ONE) 15 (TWO) 25
POACHED ON TOAST (ONE) 20 (TWO) }3
            OMELETS- PLAIN 30. TOMATO. CHEESE OR JELLY 40, SPANISH }4
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                                    VEGETABLES
    SPINACH 15
NEW GREEN PEAS 15
NEW POTATOES 15
FRES

CAULIFLOWER 15
NEW STRING BEANS 15
POTATOES. MASHED 15, HASHED BROWNED 20 AGUS ON TOAST 30

CANADIAN SARDINES, FANCY PACK 25
COLD MEATS
ROAST BEEF 50

SLICED CHICKEN 55
TONGUE 50
HOME COOKED HAM $50^{\circ}$
(With Potato Salad 10 Cents Extra)

## SALAD BOWL 25

## (PER PERSON)

SALADS-FRUIT 4O, LETTUCE AND TOMATO 35, CHICKEN 50, HEAD LETTUCE 35 WITH FRENCH OR MAYONNAISE DRESSING

## DESSERTS

SAGO CUSTARD PUDDING 20 ICE CREAM 15, WITH CAKE 20 STRAWBERRIES WITH CREAM 25 CHOCOLATE SUNDAE 20

APPLE PIE 15
FRUIT JELLY 20 CHERRY PIE 15 CANTALOUPE (HALF) 25 PEAR MELBA 25

MARMALADE, JAMS, JELLIES, ETC.
(IN INDIVIDUAL JARS)
QUINCE JELLY 15 BRAMBLEBERRY JELLY 15 CRABAPPLE JELLY 15 STRAWBERRY JAM 15 ORANGE OR GRAPEFRUIT MARMALADE 15 RASPBERRY JAM 15

SLICED PINEAPPLE 20 PRESERVED FIGS 30. WITH CREAM 40 INDIVIDUAL CANADIAN COMB OR STRAINED HONEY 20

BREAD AND BUTTER SERVICE PER PERSON
TOAST 10 MILK TOAST 25
WHITE, BROWN AND RAISIN BREAD 10

## CHEESE WITH CRACKERS 25

CANADIAN CHEDDAR
GRUYERE $\qquad$ CANADIAN CREAM
ROQUEFORT
TEA, COFFEE, ETC.
COFFEE, POT 20, SERVED WITH HOT MILK OR CREAM
DEMI TASSE COFFEE 15
KAFFEE HAG COFFEE, POT 20 INSTANT POSTUM 20 TEA, POT 20 COCOA, POT 20 OVALTINE 20 INDIVIDUAL SEALED BOTTLE MILK 15 MALTED MILK 20 HOT BEEF TEA 20

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