

## THE DOMINION

## Dinner Suggestions

Consomme (Hot or Cold)
Choice of.......Lake Trout or Whitefish
Chicken Omelet
Boiled New Potatoes
$\$ 1.00$
Consomme (Hot or Cold) \$1.00

## A la Carte

RELISHES
$\begin{array}{cccc}\text { Queen Olives, } 20 & \text { Radishes, } 15 & \text { Celery, } 20 \\ \text { Tomato Juice, } 15 & \text { Fruit Cocktail, } 25 & \text { Green Onions, } 15 & \text { Chow Chow, } 15\end{array}$ SOUP Tureen 25, Cup 15
Consomme (Hot or Cold)
Cream of Tomato
ake Trout or Whitefish, Saute Meuniere, 50
ENTREES
Breaded Veal Cutlet with Spaghetti, 50
Fricassee of Chicken with Rice, 65
ROAST
Roast Leg of Lamb, Mint Sauce, 60
CHOPS, STEAK, ETC.-FROM THE GRILL
"Red Brand" Sirloin Steak, 1.25 Lamb Chops (one) 30 (two) 55 "Red Brand" Small Steak, 1.00 Bacon ( 3 strips) 30 ( 5 strips) 50 Bacon ( 3 strips) with 1 Egg, 45 Bacon and Eggs, 55
Ham ( $1 / 2$ cut) with 1 Egg, 45 , with 2 Eggs 55 Broiled or Fried Ham (half cut) 35 (full cut) 50 45 , with 2 Eggs 55 Broiled or Fried Ham ( 10
Individual Pot of Baked Beans (hot or cold) 35

EGGS, OMELETS, ETC.
Scrambled, 30
Omelets: Plain, $30 \quad$ Fried or Boiled (one) 15 (two) 25
Jelly, Tomato or Cheese, 40 Poached on Toast (one) 20 (two) 35 VEGETABLES

Boiled New Potatoes, 15
Canadian Corn, 15
New Potatoes in Cream, 15
New W Prench 15 or Hashed Brow
Asparagus on Toast, Drawn Butter, 30

## COLD DISHES

$\begin{array}{cc}\text { Imported Sardines, } 50 & \text { Canadian Sardines, Fancy Pack, } 25 \\ \text { Ox Tongue, } 50 & \text { Roast Lamb, } 50 \\ \text { (With Potato Salad } 10 \text { cents extra) } & \text { Roast Chicken, } 55\end{array}$
SALADS-WITH FRENCH OR MAYONNAISE DRESSING SALAD BOWL (Per Person) 25


