



Table d'Hote Luncheon

Luncheon served from noon to 2.30 p.m. Dinner from 6 to 9 p.m. The amount shown indicates the price of the entire meal.

RRR

Seafood Cocktail

Apple or Tomato Juice Radishes and Green Onions Salami Sausage **Pineapple Juice**

Potage Garbure

Broiled Fresh Herrings, Mustard Sauce	
Baked Fillet of Rockcod Italienne	-1.15
Fried Julienne of Halibut, Remoulade Sauce	. 1.15
Minced Ham and Chives Omelette	1.00
Braised Short Ribs of Beef with Noodles	. 1.15
Fried Chicken Cutlet, Sauce Supreme	_1.15
Cold Roast Turkey, Cranberry Sauce, Cole Slaw	
Broiled Spring Chicken with Mushrooms	1.55

Green Peas Mashed Summer Squash New Potatoes, Boiled or in Cream

Tea

Apple Pie Boston Cream Pie Vanilla Ice Cream Jelly Cubes, Vanilla Sauce Queen Pudding Meringue

Postum

Coffee

Milk

Cocoa

222

LUNCHEONETTE \$1.00

Cold B.C. Salmon with Tomatoes and Cucumber Sea Food Salad, Thousand Island Dressing Salade Etna with Cream Dressing

Choice of Desserts Tea, Coffee, Postum or Cocoa ... French Bread and Butter

NO SUBSTITUTIONS ALLOWED ON THIS MENU

LUNCHEON

READY TO SERVE

Cold Roast Turkey, Cranberry Sauce, Cole Slaw 1.20 *Braised Short Ribs of Beef with Noodles 90 Fried Chicken Cutlet Sauce Supreme 90 Broiled Spring Chicken with Mushrooms 1.30

A LA CARTE

HORS D'OEUVRES

Hors d'Oeuvres Varies 1.25 Domestic Antipasto 45

Jellied Consomme 30

Supreme of Fruit 55 Pilchard Vinaigrette 65 Ripe or Green Olives 30 aported Caviar 2.50

SOUPS

Potage Garbure 30

Chicken Broth with Rice 30

FISH

Broiled Fillet of Rock Cod 1.00 Boiled B.C. Salmon Hollandaise 1.10 Whole Lemon Sole Saute Doria 1.00 Fried Julienne of Sea Trout, Tartare Sauce 1.10 ENTREES

Noisettes of Lamb Saute, Clamart 1.40

Chicken a la King 1.50

Sweetbread Saute with Fresh Mushrooms 1.50 FROM THE GRILL

Grilled Filet Mignon 1.85

Mixed Grill 1.40 Grilled Mushrooms and Bacon 90 COLD MEATS

Assorted Meats 1.25, with Chicken 1.40 Sliced Chicken 1.40 Galantine of Chicken 1.40 Headcheese with Cole Slaw 1.00 Lamb 1.25 Ham 1.25 VEGETABLES

Mashed Summer Squash 30

Stuffed Tomatoes 50 String Beans 30 Green Peas 30 Spinach 30 Cauliflower 30 Hashed Browned 20 Au Gratin 30 Boiled 15 Potatoes-Mashed 15 Saute 20 in Cream 25 Julienne 20 Sweet Potatoes 40 Southern Style 50

SALADS

Fruit 75 Lettuce and Tomato 50 Combination 65 Tomato Surprise 65 Chicken 1.40 Thousand Island Dressing 20 Roquefort Dressing 20 Fresh Crab or Shimp 1.25

SWEETS

Queen Pudding Meringue 25 Jelly Cubes, Vanilla Sauce 25 Boston Cream Pie 25 Apple Pie 25 Cup Custard 20 Ice Cream 25

FRUITS

Half Cantaloupe 40

Compote of Fresh Fruit 50 Watermelon 40 Orange 15 Compote of Stewed Fruit 35 CHEESE

mported Blufort 40 Canadian Stilton 25 Imported Gorgonzola 40 Empress Cream Cheese with Apple Jelly 25 Chateau 25 Canacec 25 Camembert 40 Kraft 25 Swiss 40 Velveeta 25 BEVERAGES

Demi Tasse (without Cream) Single 15, Double 25 Coffee, pot, with Cream 25 Sanka Coffee 25 Kaffee Hag 25 Tea, pot, with Cream 25 Buttermilk 10 Malted Milk 25 Ovaltine 25 Pasteurized Milk 15

★ Denotes served noon to 2.30 p.m. Single portions Served to one person only

August 11, 1947

The Empress Hotel

VICTORIA, B. C.

540

HE Empress, one of the world's most charming hotels, is situated in a beautiful formal garden that fronts on the placid waters of Victoria's Inner Harbour. Royalty has graced its suites and world travellers gather in its public rooms, for Victoria is the heart of that all-year Paradise, Canada's Evergreen Playground.

In a healthful climate, guests of the Empress enjoy year round golf, riding, swimming, fishing, tennis—all outdoor recreations. They enjoy, too, the quiet beauty of this city of homes and gardens, a city which taxed the descriptive powers of Kipling, who ransacked earth's most alluring spots to find pigments for his canvas.

¶ You will not want to miss the Old English Yuletide, lavishly prepared for guests of the Empress Hotel—bringing in the Yule Log, the savoury Boar's Head—Christmas Carols—all the legendary frolics and fun of a genuine Old English Yuletide celebration.

Though characterized by an attractive individuality, the Empress is one of fourteen hotels, owned and operated by the Canadian Pacific. Situated at strategic points in the leading business and resort areas, these hotels form a convenient chain across Canada.