



Princess Kathleen

EMPRESS HOTEL
Victoria, B.C.



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Table d'Hote Dinner

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

Supreme of Fruit Aspici of Fresh Shrimps Pickled Mushrooms
Smoked Salmon Crab Cocktail Iced Vegetable Juice

Consomme Valencienne Cream of Chicken Mogador
Jellied Consomme Cold Tomato Bouillon

Boiled Ling Cod, Oyster Sauce 1.90
Fried Eastern Scallops, Remoulade Sauce 2.40
Broiled Fresh Spring Salmon Steak, Mirabeau 2.40
Young Chicken in casserole, Demidoff 2.50
Braised Sugar-cured Ham, Cumberland Sauce 2.40
Roast Prime Ribs of Beef, Yorkshire Pudding 2.50
Roast Duckling, Prune Dressing, Apple Sauce..... 2.50
Cold Roast Turkey and Mowbray Pie, Vegetable Salad... 2.30

Chef's Special » Broiled Sirloin Steak with Mushrooms » 3.40

Cauliflower, Cream Sauce New Peas
Potatoes Mashed, Boiled or Rissolees

Chocolate Meringue Glace Orange or Lemon Sherbet Apple Pie
Palm Leaf Chantilly Boston Cream Pie Caramel Pudding

Tea Demi Tasse Milk Cocoa

LIGHT SUPPER \$1.65

Consomme in cup Cream of Chicken Mogador

Dutch Cold Plate, Swiss Cheese and Salad or Sunburst Salad, Nut Dressing

Rolls and Butter Tea, Coffee, Milk or Cocoa Choice of Desserts

NO SUBSTITUTES ALLOWED ON THIS MENU

DINNER

a la Carte

READY TO SERVE

Roast Prime Ribs of Beef, Yorkshire Pudding 1.95
 Young Chicken in casserole, Demidoff 1.95 Braised Ham, Cumberland Sauce 1.85
 Roast Duckling, Prune Dressing, Apple Sauce 1.95

HORS D'OEUVRES

Hors d'Oeuvres Varies 1.45 Supreme of Fruit 70 Ripe or Green Olives 45
 Domestic Antipasto 50 Crab Cocktail 1.10 Shrimp Cocktail 1.35 Imported Caviar 5.00

SOUPS

Consomme in cup 40 Cream of Chicken Mogador 40
 Jellied Consomme 40 Chicken Broth with Rice 40 Cold Tomato Bouillon 40

FISH

Boiled B.C. Salmon, Hollandaise 1.35 Whole Lemon Sole Saute, Amandine 1.20
 Broiled Fillet of Rock Cod 1.20 Fried Julienne of Sea Trout, Tartare Sauce 1.30

ENTREES

Sweetbread Saute with Fresh Mushrooms 1.80
 Chicken a la King 1.65 Noisettes of Lamb Saute, Clamart 1.85

FROM THE GRILL

Grilled Filet Mignon 2.25 Mixed Grill 1.90 Grilled Mushrooms and Bacon 1.10
 Broiled Half Spring Chicken with Fresh Mushrooms 1.90

COLD MEATS

Assorted 1.35; with Chicken 1.65 Sliced Chicken 1.90 Galantine of Chicken 1.70
 Ham 1.55 Headcheese with Cole Slaw 1.10 Lamb 1.35 Roast Beef 1.85

VEGETABLES

Potatoes Risssoles 35
 Cauliflower 40 String Beans 40 Green Peas 35 Spinach 35
 Potatoes: Mashed 30 New Boiled 35 Hash Brown 35 au Gratin 35 Saute 35 in Cream 35
 Fresh Asparaqus, Hollandaise 75 Sweet Potatoes: Fried 35 Candied 45

SALADS

Fruit 80 Combination 80 Chicken 1.65 Fresh Crab or Shrimp 1.35
 Roquefort Dressing 30 Thousand Island Dressing 30

SWEETS

Chocolate Meringue Glace 45 Palm Leaf Chantilly 30
 Boston Cream Pie 30 Caramel Pudding 30
 Orange or Lemon Sherbet 35 Ice Cream 35 Apple Pie 30 Cup Custard 30

FRUITS

Stewed Fresh Rhubarb 30 HALF CANTALOUPE 50 Sliced Bananas with Cream 30
 Fresh Grapes 40 Orange 20 Stewed Cherries 40 Compote of Stewed Fruit 60

CHEESE

McLaren's Imperial 35 Imported Bluefort 45 Canadian Stilton 35
 Imported Gorgonzola 45 Empress Cream Cheese with Apple Jelly 35 Canabec 35
 Chateau 35 Kraft 35 Camembert 45 Swiss 45 Velveeta 35 Oka 35

BEVERAGES

Coffee, Pot, with Cream 30 Demi Tasse (without Cream) Single 20; Double 30
 Postum 30 Sanka Coffee 40 Tea, Pot, with Cream 30
 Malted Milk 30 Ovaltine 30 Pasteurized Milk 20 Buttermilk 20
 Dinner Rolls 20 Bread and Butter 20

Strained and Diced Meats available for Babies and Juniors.
 Single portion served to one person only.

July 12, 1950

Victoria abounds with pleasant walks; through parks, beside gardens, over gentle hills, at leisured pace through busy streets where specialty shops display English china, woollens and silver, Irish linen, the blankets for which Canada is famous, diamonds—a myriad of shoppers' gems. But for nature's jewels, the water-side road that leads the stroller past the Observatory towards the broom-covered headlands of Oak Bay is the brightest avenue. Southward across the shimmering Strait of Juan de Fuca, framed by evergreens and—in Springtime—the 24-carat gold of Broom, the Olympic Mountains—snow-topped, glacier-faceted—glisten like a diamond necklace.

Captured on a spring day, by Owen Goward, noted Vancouver Island water colourist, the changeless view is given a modern tempo by the arrival of the morning ship from Vancouver, S.S. *Princess Kathleen* of the British Columbia Coast Service. To guests of the Empress Hotel, this speedy vessel and her many sisters are daily reminders of Vancouver Island's close touch with the mainland.

CANADIAN PACIFIC HOTELS

FROM SEA TO SEA

The Digby Pines †	Digby, N.S.
Lakeside Inn †	Yarmouth, N.S.
Cornwallis Inn	Kentville, N.S.
The Algonquin †	St. Andrews	by-the-Sea, N.B.
McAdam Hotel	McAdam, N.B.
Chateau Frontenac	Quebec, Que.
Royal York Hotel	Toronto, Ont.
Devil's Gap Lodge †	Kenora, 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.
Empress Hotel	Victoria, B.C.

Hotel Vancouver Vancouver, B.C.
 (Operated by the Vancouver Hotel Co. Limited
 on behalf of the Canadian Pacific Railway
 Company and the Canadian National Railways.)

† These hotels are open in the Summer only.

