



Big Horn Sheep near Banff

Banff Springs Hotel

LUNCHEON

TABLE d'HOTE



Juices: Orange Tomato Apple Prune
 Chilled Celery, Radishes and Carrot Sticks
 Salami and Summer Sausage with Slaw Pilchard Richelieu
 Fruit Cocktail, Astoria

Pea Soup Habitant Consomme Nature or in Jelly

Steamed Smoked Alaska Black Cod, Noisette Butter
 Scrambled Eggs with Fresh Stewed Tomatoes
 Combination Fruit Plate with Rocky Mountain Cheese,
 Orange Dressing
 Prime Beef Hash with Fried Egg a cheval
 Chicken Pot Pie with Fresh Mushrooms, Americaine
 Grilled Calf Liver and Bacon, Colbert Butter
 Braised Leg of Yearling Lamb, Printaniere
 Cold English Brawn with Potato and Lettuce, Tomato and
 Cucumber Salad
 Cracked Boundary Bay Crab, Garnished, Mayonnaise

Banff Springs Special:- 20 mins. **\$3.50**

Grilled French Lamb Chops, Vert Pres

Stewed Corn, Southern Style Baby Lima Beans au jus
 Potatoes: New Boiled Mashed au Lard

Deep Apricot Pie Apple Betty Pudding
 Strawberry Slice Fruit Sundae

 Fresh Berries in Season
 Compote of Stewed Preserved Fruit with Cake
 Cheese: Cream Cheese with Jelly Imported Gorgonzola
 Kraft Gouda Trappist Oka
 Gruyere Canadian Cheddar Creamed Gruyere Ermite
 Black Diamond McLaren's Imperial
 Cherry Hill Wine Cured Cheese Hearts Danish Blue
 Camembert English Stilton

Tea Coffee Milk Buttermilk

French Bread **\$2.25**

Additional charge of 10c. per portion added for service in Rooms, excepting items listed heading Tea, Coffee, Milk, Etc., for which no extra charge is made.

LUNCHEON

HORS D'OEUVRES:	Radishes 30	Queen or Stuffed Olives 55	Fruit Cocktail 75
	Celery 40	Green Onions 30	Preserved Lobster Cocktail 1.35
	Mixed Pickles 30	Sliced Smoked Salmon 1.05	Crabmeat Cocktail 1.25
	Stuffed Eggs, Moscovite 1.50	Pate de Foie-Gras, Domestic 2.00	Antipasto 80
	Stuffed Celery 85	Assorted Canapes 1.35	Fresh Domestic Caviar 2.65
JUICES:	Tomato, Grapefruit, Vegetable, Orange, Apple, Pineapple, Grape 30		
SOUP:	Cream of Tomato, Croutons 45	Chicken Broth 45	
	Pea Soup Habitant 45	Consomme Nature or in Jelly 45	
EGGS:	Scrambled Eggs with Fresh Stewed Tomatoes 95		
FISH:	Grilled Salmon Steak, Hoteliere 1.45 15 minutes		
	Filet of Pickerel, Saute, Meuniere 1.45 15 minutes		
	Broiled Cod Steak with Sliced Cucumber 1.15 15 minutes		
	Steamed Smoked Black Alaska Cod, Noisette Butter 1.45		
ENTREES:	TO ORDER - 20 minutes	Red Brand Steak Minute, Forestiere 2.65	
	Lamb Chops (one) 1.10; (two) 2.20	Sweetbread Saute, Rossini 2.10	
	Half Grilled Chicken, Provencale 2.25	Grilled Mushrooms with Bacon 1.85	
	Prime Beef Hash with Fried Egg a cheval 1.65		
	Chicken Pot Pie with Fresh Mushrooms, Americaine 1.90		
	Grilled Calf Liver and Bacon, Colbert Butter 1.75		
	Braised Leg of Yearling Lamb, Printaniere 1.65		
COLD SELECTIONS:	Ham and Turkey, Lettuce and Tomato Salad 2.00		
	Cold B.C. Salmon with Sliced Cucumber and Tomato, Potato Salad 1.45		
	Cold Roast Lamb, Potato Salad 2.00		
	Cold English Brawn with Potato and Lettuce, Tomato and Cucumber Salad 1.50		
	Cracked Boundary Bay Crab, Garnished, Mayonnaise 1.65		
VEGETABLES:	Green Beans 35	Green Peas 45	Creamed Corn 50
	Stewed Corn, Southern Style 35		Stewed Tomatoes 50
			Baby Lima Beans au jus 35
POTATOES:	New Boiled 25	Mashed 30	au Lard 35
SANDWICHES:	Chicken 80	Lettuce and Tomato 50	Ham 70
	Club 1.05	Cold Roast Beef 90	Ox Tongue 70
SALADS:	Chicken 1.85	Lettuce and Tomato 60	Fruit 90
	Combination Fruit Plate with Rocky Mountain Cheese, Orange Dressing 1.05		
SWEETS:	Compote of Stewed Preserved Fruit with Cake 60	Fruit Jelly 25	
	Parfait Cream de Menthe 60	Fruit Sundae 65	
	Deep Apricot Pie 30	Apple Betty Pudding 30	Strawberry Slice 30
ICE CREAM:	Vanilla,	Maple Walnut,	Strawberry,
			Tutti Frutti 45
FRUITS:	Fresh Fruit in Season 50	Banana 25	Orange or Raw Apple 15
	Compote of Fruit 60	Half Grapefruit 35	Fresh Berries 50
			Melon 50
CHEESE:	Cream Cheese with Jelly 50	Imported Gorgonzola 65	Gouda 50
	Trappist Oka 45	Gruyere 60	Canadian Cheddar 45
	Kraft 40	Creamed Gruyere 50	Ermite 45
		McLaren's Imperial 45	Black Diamond 45
	Cherry Hill Wine Cured Cheese Hearts 55		Danish Blue 60
	English Stilton 65	Camembert 55	
TEA, COFFEE, MILK, ETC.:	Tea or Coffee 30	Sanka Coffee 35	
	Demi-Tasse 25	Postum 35	Malted Milk 35
	Buttermilk 20	Bread 25	Individual Milk 20
		Toast 25	Raisin Bread 30

Portions are prepared for one person only.

The use of intoxicating liquor in Dining Rooms and Public Rooms in this Hotel is an offence under Section 99 (a) of the Government Liquor Control Act of Alberta.

Tuesday, August 12th. 1952

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.