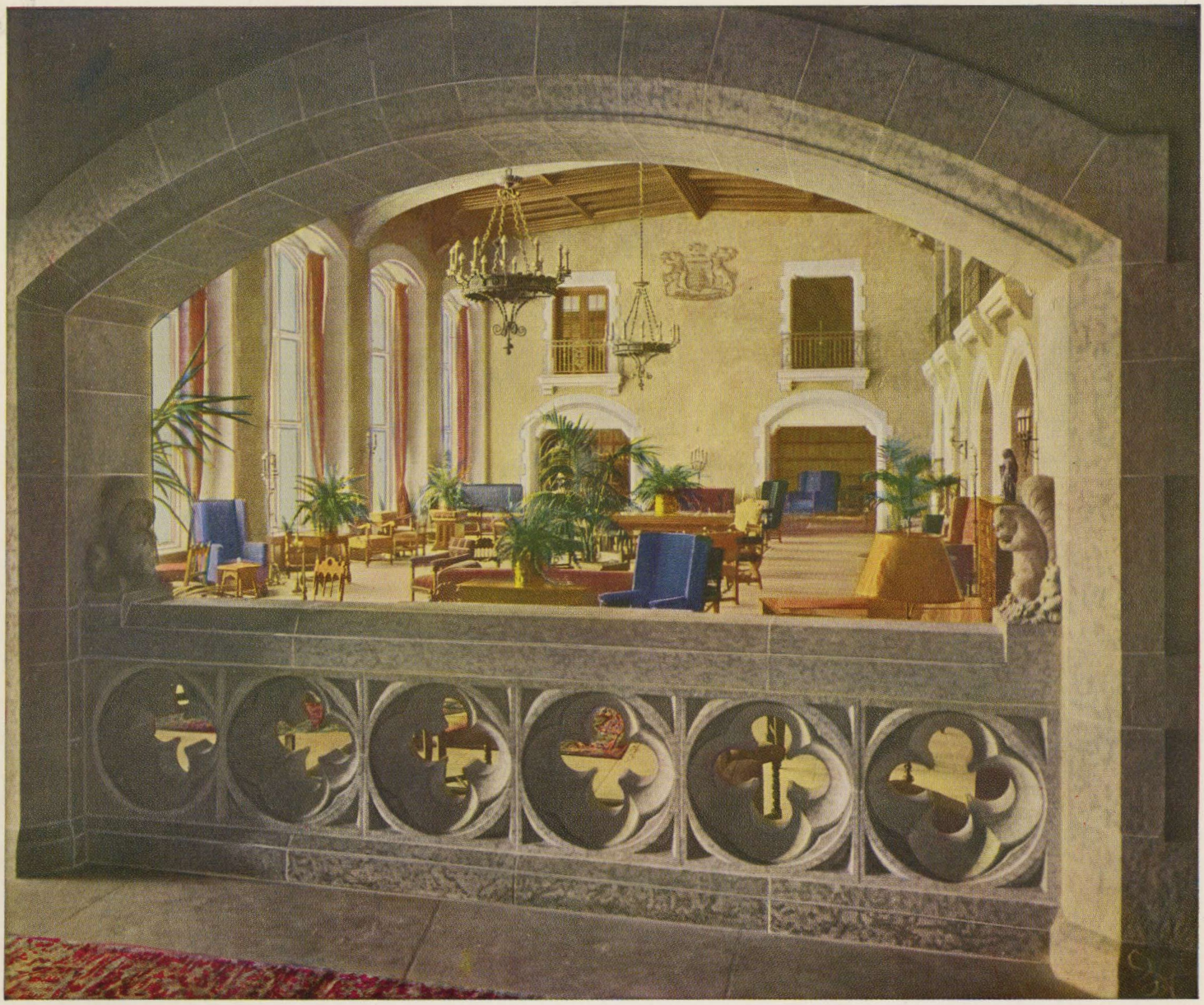

Mount Stephen Hall personifies the grace and space of Banff Springs Hotel.

Banff Springs Hotel

DINNER

TABLE d'HOTE

Juices: Grapefruit Blended Pineapple V-8

Celery Heart and Mixed Olives Supreme of Fruits, Dixie

Fisherman Cocktail Imported Sardines, Onion Ring, Lemon

Cream of Tomato, Croutons Consomme Diablotins or in Jelly

Fresh Slave Lake Whitefish Saute, Fines Herbes

Poached Eggs with Asparagus Tips, Mornay

Salad in Season with Fresh Shrimps, Lorenzo Dressing

Jointed Young Spring Chicken Saute, Albufera

Breaded Fried Pork Tenderloin, Sauce Hongroise

Roast Alberta Turkey with Stuffing, Cranberry Sauce

Roast Ribs of Prime Beef, Yorkshire Pudding

Cold Roast Yearling Lamb with Mint Jelly, Salad Vefours

Salad Doria, French Dressing

Cauliflower, Butter Sauce Green Peas, Bonne Femme

Potatoes: New Boiled Mousseline Boulangere

Strawberry Cream Pie Banana Shortcake

Caramel Custard Coupe Casino

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

Camenbert English Stilton

Tea Coffee Milk Buttermilk

Rolls $3.50

BANFF SPRINGS SPECIAL

Red Brand Filet Mignon Saute, Fresh Mushrooms, Sauce Foyot

Price includes Starter, Soup, Vegetable, Salad, Dessert and Beverage.

20 mins. **$5.00**

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.

DINNER

HORS D'OEUVRES: Radishes 30 Queen or Stuffed Olives 55 Fruit Cocktail 75
Celery 40 Green Onions 30 Preserved Lobster Cocktail 1.35 Crabmeat Cocktail 1.25
Mixed Pickles 30 Sliced Smoked Salmon 1.05 French Hors d'Oeuvres 1.60 Antipasto 80
Stuffed Eggs, Moscovite 1.50 Pate de Foie-Gras, Domestic 2.00 Fresh Domestic Caviar 2.65
Stuffed Celery 85 Assorted Canapes 1.35 Anchovy Canape 1.05 Grapefruit Supreme 80

JUICES: Tomato, Grapefruit, Vegetable, Orange, Apple, Pineapple, Grape 30

SOUP: Cream of Tomato, Croutons 45 Chicken Broth 45
Consomme Diablotins or in Jelly 45

EGGS: Poached Eggs with Asparagus Tips, Mornay 1.00

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*
Fresh Slave Lake Whitefish Saute, Fines Herbes 1.15

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
Jointed Young Spring Chicken Saute, Albufera 2.25
Breaded Fried Pork Tenderloin, Sauce Hongroise 2.10
Roast Alberta Turkey with Stuffing, Cranberry Sauce 2.25
Roast Ribs of Prime Beef, Yorkshire Pudding 2.50

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

VEGETABLES: Green Beans 35 Green Peas 45 Creamed Corn 50 Stewed Tomatoes 50
Cauliflower, Butter Sauce 50

POTATOES: New Boiled 25 Mousseline 30 Boulangere 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
Salad in Season with Fresh Shrimps, Lorenzo Dressing 1.50

SWEETS: Compote of Stewed Preserved Fruit with Cake 60 Fruit Jelly 25
Parfait Cream de Menthe 60 Fruit Sundae 65
Strawberry Cream Pie 30 Banana Shortcake 35 Caramel Custard 30 Coupe Casino 65

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 Individual Milk 20
Buttermilk 20 Bread 25 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.

Monday, August 11th. 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.