



Mount Eisenhower

North of the Canadian Pacific main line and visible from the highway that links Banff and Lake Louise is a mighty monument. Known for many years as Castle Mountain, eight miles long and 9,890 feet at its highest peak, this towering landmark is Canada's tribute to General of the Armies Dwight D. Eisenhower, G.C.B. Just as the likeness of the up-thrust peak to the turrets and battlements of medieval military architecture led to its original name, the four-square rugged quality of the great mountain inevitably suggested itself as a fitting emblem of the great military leader and President of the United States the people of Canada wished to honour.

Chateau Lake Louise

DINNER

Table d'Hote



Assiette Parisienne

Celery and Olives
JUICES: Blended Tomato Grape

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Potage Flamande
(Cabbage, Leek and Potato) Consomme Royale

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Poached Steak of Chicken Halibut, Egg Sauce
Fried Ham and Eggs, American
Deep Fried Fresh Nova Scotia Scallops, Tartare Sauce
Fresh Leg of Alberta Pork, Apple Compote
Roast Stuffed Tom Turkey, Cranberry Sauce

Bowl of Tossed Garden Greens with Ham Julienne, French Dressing
Chicken and Celery Salad, Mayonnaise
Cold Roast Beef and Ham, Waldorf Salad

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Mixed Garden Greens

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Fresh Buttered Broccoli
POTATOES: Parsley Whipped Glazed Onions
Saratoga

☆

Cottage Cream Pie Coupe Printaniere Tartlet Hollandaise
Compote of Fruit in Syrup Fresh Fruit in Season

FRENCH ICE CREAM: Vanilla Strawberry Buttered Pecan
CHEESE: MacLarens Imperial Danish Blue

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TEA COFFEE MILK

DINNER ROLLS \$4.00

Chef's Special

Charcoal Broiled New York Cut Sirloin Steak, Saratoga

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

20 minutes

\$5.50

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.

A La Carte



READY TO SERVE:	Roast Stuffed Tom Turkey, Cranberry Sauce 3.30			
	Fresh Leg of Alberta Pork, Apple Compote 3 30			
HORS D'OEUVRES:	Fresh Domestic Caviar 2.65	Antipasto 80		
	Imported Beluga Caviar 6.00	Hors d'Oeuvres Varies 2.00		
	Assorted Canapes 1.35	Pickled Mushrooms 60	Radishes 30	
	Imported Sardines 1.05	Lobster Cocktail 1.60	Half Grapefruit 35	
	Sliced Smoked Salmon 1.05	Bismarck Herring 90	Celery and Olives 55	
	Imported Foie Gras 4.20	Fruit Cocktail 75	Terrine du Chef 2.10	
JUICES:	Tomato 35	Grapefruit 35	Apple 35	Orange 35
	Blended 35	Vegetable 35	Prune 35	
SOUP: (10 minutes)	Cream of Tomato 45	Chicken Broth with Rice 45		
	Potage Flamande 45	Consomme Royale 45	Jellied Consomme 45	
FISH: (20 minutes)	Broiled B.C. Salmon Steak, Parsley Butter 1.45			
	Fresh Maritime Lobster, Newburg 2.50			
	Fried Digby Scallops, Tartar Sauce 1.65			
	Poached Supreme of Halibut, Butter Sauce 1.40			
ENTREES: (20 minutes)	Red Brand Sirloin Steak 3.50			
	Broiled Half Spring Chicken, Americaine 2.50			
	Grilled Lamb Chops (one) 1.50 (two) 2.75			
	Breaded Veal Cutlet, Holstein 2.30			
COLD BUFFET:	Baked Canadian Ham, Printaniere 2.00			
	Assorted Cold Meats with Chicken 2.25			
	B.C. Salmon Steak, Cucumber and Tomato 1.60			
	Home Made Terrine of Foie Gras 1.75			
	Roast Prime Ribs of Beef, Potato Salad 3.25			
VEGETABLES:	Cauliflower 40	Buttered Carrots 40		
	June Peas 50	Green Beans 50		
POTATOES:	Parsley 25	Whipped 30	Saratoga 35	
SALADS:	Chef's Salad 90	Heart of Lettuce 55	Waldorf 75	
	Fruit Plate, Chateau 1.20	Sliced Tomatoes 55	Chicken 1.90	
DRESSINGS:	Ravigotte 25	Thousand Island 25	Russian 25	
SWEETS:	French Ice Cream with Cake 45	Peach Melba 65		
	Rum Parfait 1.00	Fruit Sherbet 30		
	Cottage Cream Pie 30	Coupe Printaniere 65	Tartlet Hollandaise 30	
CHEESE:	Canadian Cheddar 40	Oka 45	Black Diamond 35	
	Domestic Gruyere 50	Imported Roquefort 65	Imported Gorgonzola 65	
	Individual Gruyere 50	Rocky Mountain Cream Cheese 40		
	McLaren's Imperial 45	Ermite 45		
FRUITS:	Orange or Raw Apple 15	Sliced Banana with Cream 35		
	Fruit in Season 55	Sliced Orange 40	Compote of Fruit in Syrup 60	
TEA 30	COFFEE 30	MILK 20	ROLLS 25	



DIETARY FOODS ARE AVAILABLE



Portions are prepared for one person only.

Ten cents extra per portion for Room Service except for Tea, Coffee, Milk, Rolls.

DINNER July 11, 1954

CANADIAN PACIFIC HOTELS

FROM SEA TO SEA

The Digby Pines†	Digby, N.S.
Lakeside Inn†	Yarmouth, N.S.
Cornwallis Inn	Keniville, 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.