



Poppies, ponies, pool—all three spell Chateau Lake Louise. The glass-screened pool, reflecting the same summer sun as the lake, is filled with constantly flowing water from the glacier-fed lake—warmed to a pleasant temperature. Its spectator gallery, like the poppy-banked terrace, is a pleasant vantage-point to contemplate Victoria Glacier or watch the strenuous start out for mountain trails on sturdy ponies.

*Chateau Lake Louise*

# DINNER

## Table d'Hotel



### Assiette Parisienne

Celery and Olives		Fruit Supreme au Sherry	
JUICES:	Blended	Tomato	Grape
☆			
Potage Flamande		Consomme Royale	
<i>(Cabbage, Leek and Potato)</i>			
☆			
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			
☆			
Mixed Garden Greens			
☆			
Fresh Buttered Broccoli		Glazed Onions	
POTATOES:	Parsley	Whipped	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	
☆			
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



<b>READY TO SERVE:</b>	Roast Stuffed Tom Turkey, Cranberry Sauce 3.30			
	Fresh Leg of Alberta Pork, Apple Compote 3 30			
<b>HORS D'OEUVRES:</b>	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	
<b>JUICES:</b>	Tomato 35	Grapefruit 35	Apple 35	Orange 35
	Blended 35	Vegetable 35	Prune 35	
<b>SOUP:</b> (10 minutes)	Cream of Tomato 45	Chicken Broth with Rice 45		
	Potage Flamande 45	Consomme Royale 45	Jellied Consomme 45	
<b>FISH:</b> (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			
<b>ENTREES:</b> (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			
<b>COLD BUFFET:</b>	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			
<b>VEGETABLES:</b>	Cauliflower 40	Buttered Carrots 40		
	June Peas 50	Green Beans 50		
<b>POTATOES:</b>	Parsley 25	Whipped 30	Saratoga 35	
<b>SALADS:</b>	Chef's Salad 90	Heart of Lettuce 55	Waldorf 75	
	Fruit Plate, Chateau 1.20	Sliced Tomatoes 55	Chicken 1.90	
<b>DRESSINGS:</b>	Ravigotte 25	Thousand Island 25	Russian 25	
<b>SWEETS:</b>	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	
<b>CHEESE:</b>	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		
<b>FRUITS:</b>	Orange or Raw Apple 15	Sliced Banana with Cream 35		
	Fruit in Season 55	Sliced Orange 40	Compote of Fruit in Syrup 60	
<b>TEA 30</b>	<b>COFFEE 30</b>	<b>MILK 20</b>	<b>ROLLS 25</b>	



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 . . . . .	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.

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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.