



Lake Louise

Does this picture of lovely Lake Louise make you feel strenuous? In varying degrees that urge can be satisfied afoot or by mountain pony by the paths that amble west and southward round the glacial finger lake. Worth seeing are the Lakes in the Clouds, the terminal moraine of Victoria Glacier and the Plain of the Six Glaciers.

Chateau Lake Louise

DINNER

Table d'Hote



Assiette Parisienne

Celery and Olives
JUICES: Blended Fruit Supreme au Sherry
 Tomato Grape

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Potage Flamande Consomme Royale
(Cabbage, Leek and Potato)

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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 Glazed Onions
POTATOES: Parsley Whipped Saratoga

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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	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.