

Dominion

The Dominion"

Steak Dinner \$5.50

Celery and Olives

Canadian Seafood Cocktail

Consommé Macedoine

Grilled Sirloin Steak with Fresh Mushrooms

Hashed Browned Potatoes

Julienne Green Beans

Lettuce and Cucumber, Thousand Island Dressina

Rolls

Coupe Canadienne

or

Cheese and Biscuits

Demi-tasse

Mints

DINNER

A LA CARTE

Hors d'Oeuvres

Queen Olives, 30 Tomato Juice, 30 Orange Juice, 35 Chilled Fruit Cocktail, 60

Roast Leg of Alberta Lamb, Mint Jelly, \$1.75

Crisp Celery, 40

Grapefruit Juice, 30 Canadian Seafood Cocktail, \$1.00 Imported Sardines on Toast, 90

Soups

Thick Ox Tail, Tureen, 50

Consommé Macedoine, Tureen, 50

Jellied Consommé, Cup, 50

Fish

Grilled or Poached Fillet of Fresh Fish, \$1.20

Specialties

Roast Western Canadian Beef, au Jus, \$2.00 Broiled Small Sirloin Steak Bordelaise, \$3.00

Broiled Lamb Chops, Mint Jelly, \$1.85

Curried Chicken with Rice, \$1.55

Vegetables

Parsleyed Buttered Potatoes, 25 Kernel Corn. 35

Creamed Whipped Potatoes, 25 Julienne Green Beans, 35

Cold Dishes

Canadian Salmon, Mayonnaise, \$1.20 Assorted Cuts, \$1.75 Western Beef Imported Sardines, 90 Domestic Sardines, 55 Prairie Ham, \$1.75 Western Beef, \$2.00 Chicken, \$1.75 (With Potato Salad 25 cents extra)

Salads in Individual Bowl

Chicken, \$1.75

Canadian Cheddar, 40

Cocoa, Pot, 30

Tea, Pot, 30

(With Mayonnaise or French Dressing) Canadian Seafood, \$1.75 Lettuce and Cucumber, 90

Fruit, \$1.00

Desserts

Custard Pudding, 35 Strawberry Sundae, 45 Ice Cream and Cake, 35 Freshly Baked Pie, 30 Half Grapefruit, Maraschino, 40

Bread and Rolls

Raisin, White and Brown Bread, 20 Dry or Buttered Toast, 20 Rolls, 20

Cheese with Biscuits Roquefort, 40

Oka, 40

Gruyère, 40

7ea. Coffee. Etc.

Instant Postum, 30

Coffee, Pot, 30 Individual Milk, 20

It is with pleasure and pride that we call attention to the desire and willingness of all our employees to give their utmost in service and special attention and they as well as ourselves would appreciate your criticisms as well as your commendations. Souvenir copy of this menu card in envelope, ready for mailing, may be had on application to dining car steward.

(7-1-2W) (2-2E)

(1-56)

TABLE D'HOTE

Appetizer

Chilled Fruit Cocktail

Soups

Thick Ox Tail

Jellied Consommé

Selections

oached Fillet of Fresh Fish, Lobster Sauce	2.8
Curried Chicken with Rice.	2.9
Canadian Cheese Omelet and Bacon	2.8
Roast Leg of Alberta Lamb, Mint Jelly	3.2
Roast Western Canadian Beef, au Jus	3.5

Vegetables

Creamed Whipped Potatoes

Parsleyed Buttered Potatoes

Kernel Corn

Consommé Macedoine

Julienne Green Beans

Salad

Lettuce and Cucumber, Thousand Island Dressing

Desserts

Freshly Baked Pie

Custard Pudding

Strawberry Sundae

Ice Cream with Wafers

Canadian Cheddar or Oka Cheese with Biscuits

Bread or Rolls

Coffee

Milk

Will guests please be good enough to write on meal check each item desired, as employees are not permitted to accept or serve orders given verbally.

Meals for children under twelve years of age may be selected from Children's Menu.

T. P. JAMES, MANAGER, SLEEPING, DINING AND PARLOR CARS, CANADIAN PACIFIC RAILWAY CO., MONTREAL.