



"The Mounted"

Canada's famous scarlet-coated federal police, "The Royal Canadian Mounted Police", first known as the North West Mounted Police, patrolled the western plains when the Canadian Pacific Railway was built. Under its present title the force covers the whole of Canada. And mechanized transport for land, sea and air use, in keeping with scientific modernization of the force, has largely supplanted the well-trained horses for which the "Mounted" is famous.

Banff Springs Hotel

Banff, Alberta

Canada

DINNER

Table d'Hote



Green Onions and Radishes
Fruit Supreme, Maraschino Iced Tangarine Juice
Fresh Crabmeat Cocktail Celery a la Greque

*

Bisque of Lobster Consomme Profiteroles
Jellied Madrilene

*

Poached Pacific King Salmon, Sauce Maltaise
Fresh Fundy Bay Scallops on Shell, Mornay
Omelette with Chicken Liver and Mushrooms
Stuffed Roast Alberta Tom Turkey, Cranberry Sauce
Broiled Split Pork Tenderloin, Portugaise
Roast Sirloin of Western Beef, Mushroom Sauce

Cold Selections

Cracked Boundary Bay Crab On Ice Garni, Mayonnaise
Homemade Buffalo Meat Pie, Salad Emma
Cold Corned Beef and Swiss Cheese Garnished

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Fresh Corn on the Cob Buttered Green Beans
POTATOES: New Boiled Whipped Fondantes

*

Salad Parisienne

*

Butterscotch Nut Pie Doughnut Souffle a la Mode
Vanilla Cake Strawberry Parfait

Fresh Fruit in Season

FRENCH ICE CREAM: Vanilla Strawberry Maple Walnut
CHEESE: Roquefort Old Cherry Hill

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Tea Coffee Milk Buttermilk

DINNER ROLLS

\$ 4.50

Chef's Special

Broiled Whole Fresh Nova Scotia Lobster, Drawn Butter

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

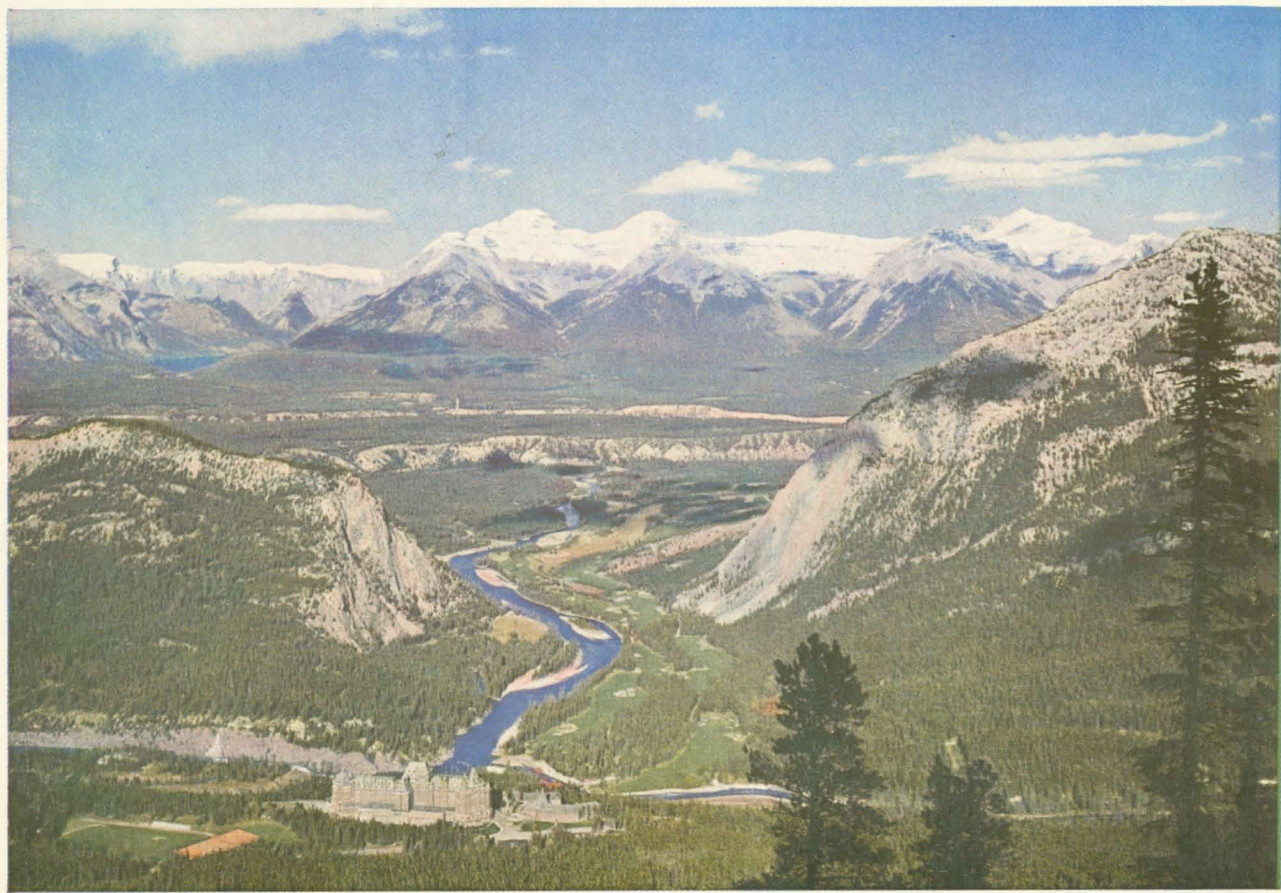
A La Carte

READY TO SERVE	Roast Sirloin of Western Beef, Mushroom Sauce	3.30
	Stuffed Roast Alberta Tom Turkey, Cranberry Sauce	3.30
HORS D'OEUVRES:	Celery and Olives	55
	Assorted Canapes	1.35
	Sliced Smoked Salmon	1.05
	Crabmeat Cocktail	1.25
	Mixed Pickles	35
	Preserved Lobster Cocktail	1.35
	Grapefruit Supreme	80
	Antipasto	80
	Fruit Cocktail	75
	French Hors d'Oeuvres	2.00
	Anchovy Canape	1.15
	Imported Foie Gras Strasbourg	4.20
	Pate de Foie Gras, Domestic	2.00
	Fresh Domestic Caviar	2.65
	Imported Beluga Caviar	6.00
JUICES:	Tomato, Grapefruit, Vegetable, Orange, Apple, Pineapple, Grape	35
SOUP:	Cream of Tomato	45
	Chicken Broth with Rice	45
	Bisque of Lobsters	65
	Consomme Profiteroles	45
	Jellied Madrilene	45
EGGS:	Bacon and Green Onion Omelette	1.10
FISH:	Grilled Salmon Steak, Hoteliere	1.60 15 minutes
	Fillet of Lemon Sole, Amandine	1.50 15 minutes
	Steamed Smoked Cod with Coleslaw	1.50 15 minutes
ENTREES: TO ORDER - 20 minutes	Grilled Prime Fillet Steak, Vert Pre	3.85
	Red Brand Steak Minute, Forestiere	2.75
	Lamb Chops (one)	1.50 (two) 2.75
	Grilled Half Chicken, Provencale	2.25
	Grilled Mushrooms with Bacon	1.85
COLD SELECTIONS:	Ham and Turkey, Salad Dixie	2.10
	B. C. Salmon Steak Garni, Mayonnaise	1.75
	Prime Ribs of Beef, Potato Salad	3.00
	Corned Beef and Swiss Cheese Garnished	2.10
VEGETABLES:	Green Beans	50
	Green Peas	50
	Fresh Leaf Spinach	40
	Fresh Corn on the Cob	60
	Buttered Green Beans	50
PCTATCES:	New Boiled	25
	Whipped	30
	Fondantes	35
SANDWICHES:	Chicken	80
	Lettuce and Tomato	50
	Ham	70
	Clubhouse	1.35
	Club	1.05
	Cold Roast Beef	90
	Ox Tongue	70
SALADS:	Chicken	1.90
	Lettuce and Tomato	60
	Banff Springs Fruit Plate	1.20
DRESSINGS:	Thousand Island	25
	Russian	25
	Roquefort	25
SWEETS:	Rocky Mountain Frozen Log	55
	Peach Melba	65
	Rum Parfait	1.00
	Strawberry Old Fashion Cake	30
	Fruit Sherbet	30
	Butterscotch Nut Pie	30
	Individual Baked Alaska	1.35
ICE CREAM:	Vanilla, Maple Walnut, Strawberry, Chocolate	45
FRUITS:	Fresh Fruit in Season	55
	Banana	25
	Orange or Raw Apple	15
	Compote of Fruit in Syrup	60
	Half Grapefruit	35
	Melon	50
CHEESE:	Camembert	55
	Roquefort	65
	Swiss Casino	40
	Kraft	40
	Oka	45
	Black Diamond	50
	Canadian Cheddar	40
TEA, COFFEE, MILK, ETC.:	Tea or Coffee	30
	Sanka Coffee	35
	Demi-Tasse	25
	Postum	35
	Malted Milk	35
	Individual Milk	20
	Buttermilk	30
	Bread	25
	Toast	25
	Raisin Bread	30
	Hot Chocolate	35

Portions are prepared for one person only

Additional charge of ten cents per portion added for service in Rooms, excepting items listed heading Tea, Coffee, Milk, Etc., for which no extra charge is made.

DINNER June 22th 1956



BANFF SPRINGS HOTEL

Seen from a vantage point on Sulphur Mountain, the massive pile of Banff Springs Hotel emphasizes the magnificence of nature's sculptured setting. The Bow River Valley, site of Banff Golf Course, is long remembered as outstanding amongst the scenic beauties of the Canadian Rockies.

CANADIAN PACIFIC HOTELS

From Sea to Sea

The Digby Pines† Digby, Nova Scotia	The Royal Alexandra Winnipeg, Manitoba
Lakeside Inn† Yarmouth, Nova Scotia	The Saskatchewan Regina, Saskatchewan
Cornwallis Inn† Kentville, Nova Scotia	The Palliser Calgary, Alberta
The Algonquin†	Banff Springs Hotel† Banff, Alberta
St. Andrews by-the-Sea, New Brunswick	Chateau Lake Louise† . . . Lake Louise, Alberta
McAdam Hotel McAdam, New Brunswick	Emerald Lake Chalet† . . . Field, British Columbia
Chateau Frontenac Quebec, Quebec	The Empress Victoria, British Columbia
The Royal York Toronto, Ontario	Hotel Vancouver* Vancouver, British Columbia
Devil's Gap Lodge† Kenora, Ontario	

* (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.

