



Banff— Riders' Paradise

For miles surrounding Banff Springs Hotel trails, level across the valley, twisting and curving beside rivers and climbing, on the lower slopes of the many surrounding mountains, are well marked. Sturdy mountain ponies from the corral, with or without dude-wranglers, are available for guests' enjoyment.

Banff Springs Hotel

Banff, Alberta

Canada

LUNCHEON

Table d'Hôte



Green Onions and Radishes
Salad Charcutiere

Chilled Prune Juice
Canape Trinanon



Potage Leopold

Consomme en Tasse

Jellied Consomme



Poached Fillet of Pacific Halibut, Choisy
Welsh Rarebit with Poached Egg
Bitocks a la Russe with Creamed Mushroom Sauce
Broiled Premium Calf's Liver with Bacon Strips
Baked Sugar Cured Canadian Ham, Pineapple Sauce

Cold Selections

Okanagan Fruit Plate with Cottage Cheese, Walnut Dressing
Fresh Salmon Salad Garni, Mayonnaise
Assorted Cold Cuts with Antipasto



New Buttered Parsnips

Cut Green Beans

POTATOES:

New Boiled

Mashed

Hongroise



Blueberry Pie
Lime Snow Pudding

Cream Louise
Mixed Sherbet

Fresh Fruit in Season

FRENCH ICE CREAM:

Vanilla

Strawberry

Maple Walnut

Canadian Kraft Cheese



Tea

Coffee

Milk

Buttermilk

FRENCH BREAD

\$2.50

Chef's Special

Milkfed Veal Chop Saute, Garden City

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

20 minutes

\$3.50

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:		Broiled Premium Calf's Liver with Bacon Strips 3.30
		Sugar Cured Canadian Ham, Pineapple 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
		Potage Leopold 45 Consomme en Tasse 45
		Jellied Consomme 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
		New Buttered Parsnips 50 Cut Green Beans 45
POTATOES:		New Boiled 25 Mashed 30 Hongroise 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
		Blueberry 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.

LUNCHEON June 21th 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.

