



### SENTINEL PEAK

The craggy rock formations that surround Lake Louise take many shapes, give rise to many fancies. None could have been better named than Sentinel Peak, a rewarding sight to riders of the well-marked mountain trails that radiate from the Chateau.

*Lake Louise, Alberta, Canada*

Chateau  
Lake  
Louise

# DINNER

## Table d'Hotel



Stuffed Egg Petersbourg  
Fruit Cup Santa Barbara Iced Celery and Olives  
JUICES: Blended Grape Vegetable

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SOUPS: Brown Ox-Tail Soup, English Style Consomme Diablotin  
Cold Vichysoise

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Poached Fresh Halibut Steak, Egg Sauce  
Omelette with Fresh Mushrooms  
Panfried Sweetbread of Milkfed Veal, Parisienne  
(Egg, Asparagus Tips, Mushrooms, Parisienne Potatoes)  
Roast Prime Ribs of Western Beef, Yorkshire Pudding  
Stuffed Roast Capon, Cranberry Sauce

### Cold Selections

Cracked Fresh Boundary Bay Crab, Mayonnaise  
Chicken and Celery Salad Plate, Chateau  
Sliced Cold Lamb and Ham, Garnished, Fresh Mint Sauce

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Queen's Salad

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VEGETABLES: Carrots a la Vichy Creamed Celery  
POTATOES: Boiled Whipped Dauphine

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DESSERT: Cherry Meringue Pie Chocolate Cream Parisienne  
Apricots Irma  
Compote of Stewed Fruit Fresh Fruit in Season

FRENCH ICE CREAM: Chocolate Buttered Pecan Vanilla  
CHEESE: Ermite Gouda

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TEA

COFFEE

MILK

\*  
FOUR DOLLARS and FIFTY CENTS

### *Chef's Special*

Broiled Sirloin Steak, Bouquetiere

Price includes Starter, Soup, Salad, Vegetables, Dessert and Beverage.

Twenty Minutes

Five Dollars and Fifty Cents

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>	Stuffed Roast Capon, Cranberry Sauce	3.30			
	Roast Prime Ribs of Western Beef, Yorkshire Pudding	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	Bismark 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: (10 minutes)</b>	Cream of Tomato	45	Chicken Broth with Rice	45	
	Brown Ox-Tail Soup, English Style	45	Consomme Diablotin	45	
			Cold Vichysoise	45	
<b>FISH: (20 minutes)</b>	Broiled B.C. Salmon Steak, Parsley Butter	1.60			
	Fresh Maritime Lobster, Newburg	2.50			
	Fried Digby Scallops, Tartar Sauce	1.65			
	Poached Supreme of Halibut, Butter Sauce	1.40			
<b>ENTREES: (20 minutes)</b>	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>	Buttered Green Peas	50	Glazed Carrots	50	
	Carrots a la Vichy	40	Creamed Celery	55	
<b>POTATOES:</b>	Boiled	25	Wipped	30	
			Dauphine	35	
<b>SALADS:</b>	Chef's Salad	90	Heart of Lettuce	55	
	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	
	Cherry Meringue Pie	30	Chocolate Cream Parisienne	55	
			Apricots Irma	65	
<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</b>	30	<b>COFFEE</b>	30	<b>MILK</b>	20
				<b>ROLLS</b>	25

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DIETARY FOODS ARE AVAILABLE

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Portions are prepared for one person only.

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Ten Cents Extra per portion for Room Service except for Tea, Coffee, Milk, Rolls

DINNER AUGUST 29 1956



### CHATEAU IN THE SKY

Chateau Lake Louise, surrounded by mountains and faced, to the south, by the limpid lake for which it is named, revels in a riot of multi-coloured blooms throughout the summer season. The warmed, filtered, glacial water of the glass-screened pool attracts guests of all ages.

## 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† . . . . .	St. Andrews by-the-Sea, New Brunswick	Banff Springs Hotel† . . . . .	Banff, Alberta
McAdam Hotel . . . . .	McAdam, New Brunswick	Chateau Lake Louise† . . . . .	Lake Louise, Alberta
Chateau Frontenac . . . . .	Quebec, Quebec	Emerald Lake Chalet† . . . . .	Field, British Columbia
The Royal York . . . . .	Toronto, Ontario	The Empress . . . . .	Victoria, British Columbia
Devil's Gap Lodge† . . . . .	Kenora, Ontario	Hotel Vancouver* . . . . .	Vancouver, British Columbia

\*(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.