



*Canadian Pacific*  
DINING CAR SERVICE

# "The Mountaineer"



## Table d'Hote Dinner Selections

### Steak Dinner \$5.50

Radishes and Green Onions	Canadian Seafood Cocktail
Consomme, Brunoise	Cream of Tomatoes
Grilled Sirloin Steak with Fresh Mushrooms	
Hashed Brown Potatoes	Garden Green Peas
Lettuce and Tomato Salad, French Dressing	
Bread	Rolls
Coupe Canadienne	
Cheese and Biscuits	
Demi Tasse	

Chilled Fruit Cocktail

Crisp Celery Hearts and Olives

Clear Consomme, Hot or Jellied

Clam Chowder

Grilled British Columbia Halibut Steak, Lemon Butter.....\$2.85

Roast Leg of Spring Lamb, Fresh Mint Sauce..... 3.25

Calf's Liver and Grilled Bacon..... 2.95

Sliced Cold Chicken and Ham, Sweet Pickles..... 2.95

Spanish Omelet with Rasher of Bacon..... 2.85

Parsleyed New Potatoes

Creamed Whipped Potatoes

Minted Garden Green Peas

Sliced New Beets, Vinaigrette

Combination Salad, French Dressing

Green Apple Pie with Canadian Cheese

Berries with Cream

Maple Walnut Sundae

Canadian Cheese with Crackers

Assorted Bread or Hot Rolls

\*Tea

\*Coffee

Milk

(\*Iced if desired)

*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.*

T. P. James, Manager, Sleeping, Dining and Parlor Cars, Montreal.

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# Dining Car Service

## A la Carte

### Relishes

Small Side Salad of Lettuce and Tomatoes, 40		
	Celery and Olives, 60	
Radishes, 25	Green Onions, 30	Ripe Olives, 30
Sliced Tomatoes, 35	Iced Celery, 40	Green Olives, 30
Grapefruit Juice, 30		Tomato Juice, 30
Apple Juice, 30		Mixed Pickles, 25
	Chilled Fruit Cocktail, 75	

### Soups, Fish

Clam Chowder	Consomme, Clear
	Cup 30, Tureen 50
Grilled or Broiled Salmon, Halibut or Sole, 1.50	

### Roasts, Entrees, Etc.

Charcoal Broiled "Red Brand" Small Sirloin Steak, 3.00	
Roast Leg of Spring Lamb, Fresh Mint Sauce, 1.75	
Calf's Liver and Grilled Bacon, 1.55	
Boiled or Fried Eggs, (1) 40, (2) 75	
Poached Eggs on Toast, (2) 75	
Scrambled Eggs, 75	Shirred Eggs, 75
Plain Omelet, 90	Jelly, Tomato or Savory Omelet, 95
	Spanish Omelet, 1.05

### Vegetables

Creamed Whipped Potatoes, 25	Parsleyed New Potatoes, 25
	Minted Garden Green Peas, 35
	Sliced New Beets, Vinaigrette, 35

### Cold Dishes

Canadian Sardines, 55	Roast Beef, 2.00	Sliced Chicken, 1.75
	Assorted Meats, 1.75	
	With Potato Salad, 25c extra	

### Salads in Individual Bowl

Chicken, 1.75	Fruit, 1.05	Asparagus, 90
	Combination, 90	
	Served with French or Mayonnaise Dressing	

### Sandwiches (Double Deck)

Ham and Cheese, 1.00	Bacon and Tomato, 1.00	
	Sardine, Domestic, 1.00	
Ham or Bacon and Egg, 1.40	Chicken, 1.40	Club, 1.40

### Desserts

Green Apple Pie, 30	Berries with Cream, 40
	Maple Walnut Sundae, 45
	Cheese with Crackers, 40

### Breads

Toast, 20	Rolls (Hot or Cold), 20
	White, Brown or Raisin Bread, 20

### Beverages

*Coffee, Pot, 30	*Tea, Pot, 30	Cocoa, Pot, 30
Malted Milk, 30	Individual Milk, 20	Instant Postum, 30
	(*Iced if desired)	

*The*



*Mountaineer*

## PACIFIC SEA FOOD DINNER

2.85

Seafood Cocktail

Crisp Celery Hearts and Olives

Clam Chowder

Consomme, Clear

Charcoal Broiled Pacific Coast Halibut, Lemon Butter

Boiled Fraser River Salmon, Parsley Cream Sauce

Pan Fried British Columbia Sole, Tartar Sauce

Garden Green Peas

Sliced New Beets

Boiled New Potatoes

Whipped Potatoes

Tossed Green Salad

Fresh Baked Apple Pie

Berries with Cream

Maple Walnut Sundae

Canadian Cheese with Crackers

Hot Rolls and Butter

Tea

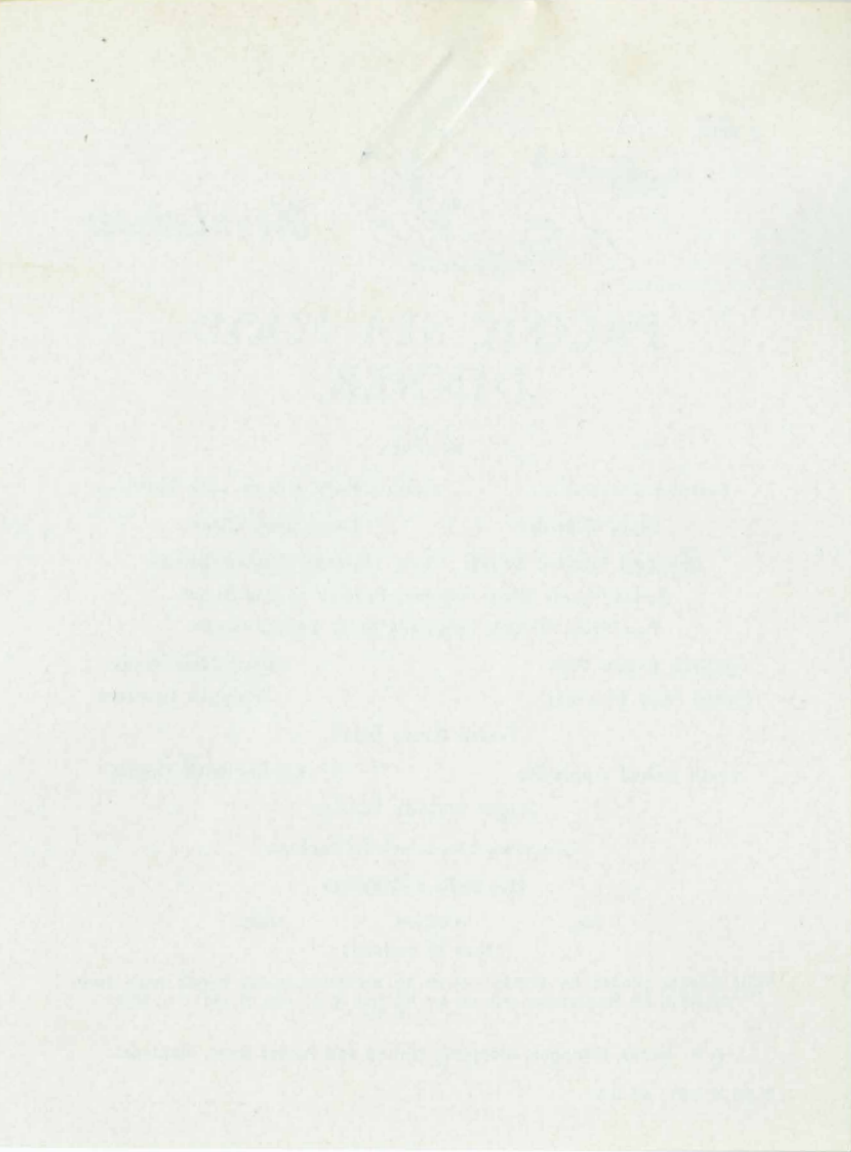
Coffee

Milk

(Iced if desired)

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.

T. P. James, Manager, Sleeping, Dining and Parlor Cars, Montreal.



## Winter in Old Québec

Crisp, sparkling snow, invigorating winter sunshine, music of sleigh bells, bright costumes of snow-shoe clubs, narrow streets, centuries-old buildings, habitant handicrafts, French-Canadian folk songs, "soupe au pois",—colourful parish churches, Old World architecture, ghosts of a romantic era—these are Québec, only walled city in North America, in winter.

Towering above and architecturally akin to the old city, the Chateau Frontenac, metropolitan Canadian Pacific hotel, transposes Québec's ancient culture into a modern key. Headquarters for business as well as holiday visitors, the Chateau Frontenac—a year-round hostelry—is home to skiers who speed over the hills and cross-country runs of Lac Beauport and Valcartier, business-men, honeymooners, diplomats, tourists who absorb Québec's atmosphere from picturesque sleighs.