



Famous Canadian Pacific Trains

THE FRONTENAC . . . Montreal-Quebec

THE VIGER . . . Montreal-Quebec

THE ATLANTIC LIMITED . . . Montreal-Saint John

THE CHICAGO EXPRESS . . . Toronto-Chicago

THE OVERSEAS . . . Chicago-Toronto

THE CANADIAN . . . Montreal-Vancouver • Toronto-Vancouver

THE DOMINION . . . Montreal-Vancouver • Toronto-Vancouver

An artist's conception of Canada's only all stainless-steel dome-equipped streamliner—The Canadian
—as seen in the Canadian Rockies.

Canadian Pacific
DINING CAR SERVICE

DINNER

A LA CARTE

Hors d'Oeuvres

Fresh Fruit Cocktail, 75
Tomato Juice, 30

Seafood Cocktail, Ravigote, \$1.25
Orange Juice, 35

Crisp Celery and Olives, 60
Grapefruit Juice, 30

Soups

Cream of Tomatoes, Tureen, 50
Jellied Consommé, Cup, 50

Consommé Douglas, Tureen, 50

Fish

Grilled Fresh Fish, Maître d'Hôtel, \$1.50

Specialties

Sugar Cured Ham Steak, Pineapple Ring, \$1.75
Broiled Alberta Lamb Chops, Mint Jelly, \$1.85
Roast Prairie Turkey, Cranberry Sauce, \$1.75
Roast Western Canadian Beef, Pan Gravy, \$2.00
Grilled Small Sirloin Steak, Maître d'Hôtel, \$3.00

Vegetables

Parsleyed Buttered Potatoes, 25
Minted Garden Green Peas, 35

Creamed Whipped Potatoes, 25
Hubbard Squash, 35

Cold Dishes

Canadian Salmon, Mayonnaise, \$1.50
Chicken, \$1.75

Assorted Cold Cuts, \$1.75
Roast Beef, \$2.00
(With Potato Salad 25 cents Extra)

Sugar Cured Ham, \$1.75
Imported Sardines on Toast, \$1.20

Chicken Salad, Mayonnaise, \$1.75
Seafood Salad, Ravigote, \$1.75

Desserts

Freshly Baked Pie, 30
Vanilla Cup Custard, 35

Coupe St. Jacques, 45
Ice Cream and Cake, 35

Bread and Rolls

Assorted Breads, 20
Hot Rolls, 20

Dry or Buttered Toast, 20

Cheese with Biscuits

Canadian Cheddar, 40
Roquefort, 40
Oka, 40
Swiss Gruyère, 40

Tea, Coffee, Etc.

Cocoa, Pot, 30
Tea, Pot, 30
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.
(1-2-7-8)
(1 & 3W)
(1 & 3E)

Steak Dinner \$5.50

Celery and Olives Seafood Cocktail, Ravigote

Consommé Douglas

Grilled Sirloin Steak with Fresh Mushrooms

Hashed Browned Potatoes Minted Garden Green Peas

Lettuce and Tomato, Roquefort Dressing

Hot Rolls

Coupe St. Jacques or Cheese and Biscuits

Demi-tasse

Mints

TABLE D'HOTE

Appetizer

Crisp Celery and Olives

Soups

Consommé Douglas Cream of Tomatoes Jellied Consommé

Selections

Grilled Fresh Fish, Maître d'Hôtel..... \$2.85
Sugar Cured Ham Steak, Pineapple Ring..... 3.25
Broiled Alberta Lamb Chops, Mint Jelly..... 3.25
Roast Prairie Turkey, Cranberry Sauce..... 3.25
Roast Western Canadian Beef, Pan Gravy..... 3.50

Vegetables

Creamed Whipped Potatoes Parsleyed Buttered Potatoes
Minted Garden Green Peas Hubbard Squash

Salad

Lettuce and Tomato, Roquefort Dressing

Desserts

Freshly Baked Pie Fresh Fruit Sundae
Vanilla Cup Custard Ice Cream and Cake
Canadian Cheddar or Oka Cheese with Biscuits
Bread or Rolls
Tea 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.