



THE DOMINION
MID-DAY
A LA CARTE

RELISHES

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| CELERY 30 | SWEET PICKLED BEETS 20 | TOMATO JUICE COCKTAIL 20 |
| MIXED PICKLES 15 | OLIVES 20 | CHOW CHOW 15 |
| OYSTER STEW 50 | OYSTERS ON HALF SHELL (6) 50 | |

Fruit Cocktail 35

SOUP TUREEN 30, CUP 20

- CHICKEN BROTH MULLIGATAWNY

***FISH**

- FISH CAKES 40, WITH BACON 50
FRIED SOLE, TARTAR SAUCE 70—50
BROILED SALMON OR COD, MAITRE D'HOTEL 70—50
FINNAN HADDIE DELMONICO 70—50

ENTREES

- PORK TENDERLOIN, SWEET POTATOES 75
TURKEY CROQUETTES WITH PEAS 75
CANADIAN POT ROAST BEEF 65
FRESH HORSERADISH

CHOPS, STEAKS, ETC.—FROM THE GRILL

- BROILED OR FRIED SPRING CHICKEN, HALF 1.25 (20 MINUTES)
"RED BRAND" SIRLOIN STEAK 1.50 "RED BRAND" SMALL STEAK 1.00
BROILED OR FRIED HAM (FULL CUT) 65 LAMB CHOPS (ONE) 45 (TWO) 85
HAM ½ CUT WITH 1 EGG 55, WITH 2 EGGS 65 BACON (3 SLICES) 35 (6 SLICES) 65
BACON (3 SLICES) 35, WITH 2 EGGS 65
(SLICE OF BACON SERVED WITH OTHER ORDERS 15)

INDIVIDUAL POT BAKED BEANS (HOT OR COLD) 35

EGGS, OMELETS, ETC.

- BOILED (ONE) 20 (TWO) 35 SCRAMBLED 35 FRIED (ONE) 20 (TWO) 35
POACHED ON TOAST (ONE) 20 (TWO) 40
OMELETS—PLAIN 45, JELLY OR SPANISH 60

VEGETABLES

- MASHED TURNIPS 20 BRUSSELS SPROUTS 20
CAULIFLOWER AU GRATIN 20 JUNE PEAS 20 STEWED TOMATOES 20
FRENCH FRIED POTATOES 25 BOILED OR MASHED POTATOES 20
BIG BAKED POTATO 25 FRIED SWEET POTATOES 30
ASPARAGUS WITH DRAWN BUTTER 50

- IMPORTED SARDINES 60 CANADIAN SARDINES, FANCY PACK 35

***COLD MEATS**

- ROAST BEEF 75—50 HAM 75—50 OX TONGUE 75—50 CHICKEN 85—65
(WITH POTATO SALAD 15 CENTS EXTRA)

*LOWER PRICE INDICATES **SMALL PORTION**, WHICH IF DESIRED SHOULD BE SO SPECIFIED ON MEAL ORDER BLANK.

IT will be a great aid to the service and will avoid any possibility of mistakes if passengers will kindly ask for meal order blanks, and upon them will write their orders, because stewards and waiters are not allowed to serve any food without a meal check.

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.

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MID-DAY
A LA CARTE

SALADS

LETTUCE AND EGG 45
SLICED TOMATOES 45
HEAD LETTUCE 45
(MAYONNAISE OR THOUSAND ISLAND DRESSING 10)

FRUIT 50
FRESH CRAB 65
CHICKEN 65

DESSERTS

PEACHES IN SYRUP 25
GRAPEFRUIT, HALF 30

FIG PUDDING, CUSTARD SAUCE 20
HOT MINCE PIE 20

APPLE PIE 20
SAGO PUDDING 20
FRUIT JELLY 20

ICE CREAM 25
PINEAPPLE SUNDAE 35
ASSORTED FRESH FRUIT 35

ENGLISH PLUM PUDDING, HARD SAUCE 30

MARMALADE, JAMS OR JELLIES 15

(IN INDIVIDUAL JARS)

QUINCE JELLY
STRAWBERRY JAM

BRAMBLEBERRY JELLY
RASPBERRY JAM

CRABAPPLE JELLY
ORANGE OR GRAPEFRUIT MARMALADE

PRESERVED FRUITS 25

(IN INDIVIDUAL JARS)

PINEAPPLE
RASPBERRIES
STRAWBERRIES
RED CHERRIES

PRESERVED FIGS 40

INDIVIDUAL CANADIAN COMB OR STRAINED HONEY 25

(WITH HOT BISCUITS 35)

BREAD AND BUTTER SERVICE PER PERSON

TOAST 15
HOT ROLLS, BROWN OR WHITE 15

MILK TOAST 30
CREAM TOAST 40

WHITE, HOVIS, BROWN AND RAISIN BREAD 15

CHEESE WITH CRACKERS 30

CANADIAN CHEDDAR
GRUYERE

CANADIAN CREAM
ROQUEFORT

TEA, COFFEE, ETC.

COFFEE, POT 25. SERVED WITH HOT MILK OR CREAM

KAFFEE HAG 25
INSTANT POSTUM 25
COCOA, POT 25
TEA, POT 25

NESTLE'S MILK FOOD 25
OVALTINE 20
MALTED MILK 20

INDIVIDUAL SEALED BOTTLE MILK 15
INDIVIDUAL BOTTLE BUTTERMILK 15

BOVRIL 25
FLEISCHMAN'S YEAST, PER CAKE 10
HOT OXO 25

PASSENGERS WILL KINDLY REFRAIN FROM SMOKING IN THIS ROOM.

WHEREVER you travel on the Canadian Pacific, you will find the same desire to maintain that excellence of service for which the Company has been noted for over forty years. The seemingly effortless perfection of Canadian Pacific service is simply an infinite capacity for taking pains.

W. A. COOPER, Manager, Sleeping, Dining, Parlor Cars,
Restaurants and News Service, Montreal.

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P O W E R

AS the life-blood of transportation, steam still stands supreme. From steam the fastest ocean liners, the world's most powerful locomotives derive their power.

Throughout the development of the Canadian Pacific to its enviable position to-day as the world's greatest travel system, an unwavering faith in steam has dominated the company's motive power department. The engine rooms of its Duchess liners have revolutionized marine engineering. Its steam locomotives stand to-day as the most powerful in the British Empire. Advance has followed advance. The "2800" series is hailed as the fastest and most modern passenger engine ever produced. For the hauling of freight in the mountains, the "5900" series was developed with a tractive effort 33,000 pounds greater than the "2800." But even this has now been surpassed, Canadian Pacific engineers having constructed in the company's shops at Montreal the mammoth "8000" type with the tremendous tractive effort of 83,200 pounds! As ever the driving power is steam.
