



The  
**Canadian**

# "The Canadian"

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## Steak Dinner \$5.50

Celery and Olives

Maritime Lobster Cocktail

•

Consommé Madrilène

•

Grilled Sirloin Steak with Fresh Mushrooms

•

Hashed Browned Potatoes

Hubbard Squash

•

Lettuce and Cucumber, Thousand Island Dressing

Rolls

•

Coupe Canadienne

or

Cheese and Biscuits

•

Demi-tasse

•

Mints

## A LA CARTE

### Hors d'Oeuvres

Queen Olives, 30  
 Tomato Juice, 30  
 Atlantic Shrimp Cocktail, \$1.00  
 Chilled Fruit Cocktail, 60  
 Crisp Celery, 40  
 Orange Juice, 35  
 Assorted Canapés, \$1.20  
 Imported Sardines in Oil, 90  
 Grapefruit Juice, 30  
 Double Orange Juice, 55

### Soups

Cream of Mushroom, Tureen, 50  
 Consommé Madrilène, Tureen, 50  
 Jellied Consommé, Cup, 50

### Fish

Poached Fillet of Fresh Fish, Lobster Sauce, \$1.20  
 Grilled Lake Superior Fish, Lemon Butter, \$1.20

### Specialties

Roast Prime Ribs of Western Canadian Beef, au Jus, \$2.00  
 Broiled Small Sirloin Steak Bordelaise, \$3.00  
 Roast Leg of Alberta Lamb, Mint Jelly, \$1.75  
 Canadian Chicken Stew en Casserole, \$1.55

### Eggs and Omelets

Boiled (1) 40, (2) 75  
 Shirred, 75  
 Omelets—Fines Herbes, 95  
 Fried (1) 40, (2) 75  
 Poached on Toast (2) 75  
 Canadian Cheese, 95  
 Lyonnaise, 95  
 Scrambled, 75  
 Fresh Tomato, 95

### Vegetables

Parsleyed Buttered Potatoes, 25  
 Kernel Corn, 35  
 Creamed Whipped Potatoes, 25  
 Hubbard Squash, 35  
 Hashed Browned Potatoes, 40

### Cold Dishes

Domestic Sardines, 55  
 Prairie Ham, \$1.75  
 Canadian Salmon, Mayonnaise, \$1.20  
 Assorted Cuts, \$1.75  
 (With Potato Salad 25 cents extra)  
 Imported Sardines, 90  
 Chicken, \$1.75  
 Western Beef, \$2.00

### Salads in Individual Bowl

(With Mayonnaise or French Dressing)  
 Chicken, \$1.75  
 Maritime Lobster, \$1.75  
 Lettuce and Cucumber, 90  
 Fresh Fruit, \$1.00  
 Stuffed Egg, 90

### Desserts

Custard Pudding, 35  
 Freshly Baked Pie, 30  
 Strawberry Sundae, 45  
 Half Grapefruit, Maraschino, 40  
 Ice Cream and Cake, 35

### Bread and Rolls

Raisin, White and Brown Bread, 20  
 Dry or Buttered Toast, 20  
 Rolls, 20

### Cheese with Biscuits

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

### Tea, Coffee, Etc.

Tea, Pot, 30  
 Cocoa, Pot, 30  
 Coffee, Pot, 30  
 Instant Postum, 30  
 Malted Milk, 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.

(7-2W)  
 (1-2W)  
 (2-2E)

# DINNER

## TABLE D'HOTE

### Appetizer

Chilled Fruit Cocktail

### Soups

Consommé Madrilène  
 Cream of Mushroom  
 Jellied Consommé

### Selections

Poached Fillet of Fresh Fish, Lobster Sauce..... \$2.85  
 Canadian Chicken Stew en Casserole..... 2.95  
 Fresh Tomato Omelet and Bacon..... 2.85  
 Roast leg of Alberta Lamb, Mint Jelly..... 3.25  
 Roast Prime Ribs of Western Canadian Beef, au Jus..... 3.50

### Vegetables

Creamed Whipped Potatoes  
 Kernel Corn  
 Parsleyed Buttered Potatoes  
 Hubbard Squash

### Salad

Lettuce and Cucumber, Thousand Island Dressing

### Desserts

Freshly Baked Pie  
 Custard Pudding  
 Strawberry Sundae  
 Ice Cream with Wafers  
 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.