



LAKE LOUISE

Long noted for poppies, the multi-coloured, comparatively short stemmed "Iceland" variety; Chateau Lake Louise now delights guests with magnificent borders of papaver glaucum, successfully introduced recently. Beyond the rustic fence, the jade green waters of the glacier-fed lake from which the Chateau takes its name reflect the majesty of the four-hundred-foot-thick Victoria Glacier.

Lake Louise, Alberta, Canada

Chateau
Lake
Louise

General A La Carte



APPETIZERS

Celery Hearts and Olives60	Stuffed Celery90	Smoked B.C. Salmon	1.05
Home Made Antipasto80	Assorted Cold Canapes	1.50	Asst. Hot Hors d'Oeuvres	2.00
French Hors d'Oeuvres	2.00	Pickled Mushrooms	1.00	Imported Sardines, Tin	1.05
Crabmeat Cocktail	1.25	Lobster Cocktail	1.60	Shrimp Cocktail	1.60
Spiced Holland Herring90	Salted Nuts55	Fresh North Bay Caviar	2.65
Imported Foie Gras, Strassbourg	4.20	Pate de Foie Gras, Domestic	2.10		

SOUPS

Consomme, double45	Consomme, Jellied45	Chicken Broth with Rice45
French Onion Soup, au Gratin55	Cream of Tomato45	Deep Sea Green Turtle80
Boula Boula80	Cream of Asparagus45	Vichysoise, hot or cold45

FISH

Grilled Royal B.C. Salmon Steak, Maitre d'Hotel	1.60	Lobster Newbourg	3.00
Deep Fried Digby Scallops, Tartar Sauce	1.85	Broiled Smoked Black Alaska Cod	2.00
Steamed Smoked Winnipeg Goldeye	2.10	Curried Louisiana Shrimps, Pilaff Rice	2.60
Poached Fillet of Sole, Bonne Femme	1.50		

ENTREES

Breaded Veal Cutlets, Viennoise	2.00	Tournedos saute Rossini	4.00
Minute Steak, saute Forestiere	3.00	Chicken a la King	2.25
Fried Chicken Maryland, Corn Fritters	2.50	Mixed Grill, London House	2.50
Breast of Chicken under glass, Eugenie	2.90	Grilled Fillet Mignon, Vert Pre	3.85
Charcoal Broiled Sirloin Steak with Mushrooms	4.00	Broiled Chateaubriand (for three)	10.50
Split Pork Tenderloin, saute Chasseur	2.10	Grilled Half Spring Chicken, Provencale	2.25
Broiled Lamb Chop(s) (1)..... 1.50 (2)..... 2.75		Minced Sirloin Steak, Fried Onions	2.00
Grilled Fresh Mushrooms on Toast with Bacon	1.85	Bouquetiere or Planked75
Calf's Liver saute, a l'Anglaise	1.90	Sauce: Bearnaise, Bordelaise, Mushroom55
Grilled Canadian Ham Steak, Pineapple Fritter	2.00		

COLD SELECTIONS

Assorted Cold Meats with Tossed Salad	2.25	Canadian Baked Ham, Printaniere	2.00
B.C. Salmon Steak, garni with Mayonnaise	1.75	Roast Prime Ribs of Beef, Potato Salad	3.00
Sliced Tom Turkey, Salad Dixie	2.10	Corned Beef with Swiss Cheese	2.10
Sliced Ox Tongue with Dill Pickles	2.00	Old Fashion Veal and Ham Pie	1.75
Terrine du Chef, garnished	2.10		

SANDWICHES

Chicken80	Club	1.05	Ham70
Corned Beef70	Western80	Beef, hot	1.50
Ham and Egg90	Beef, cold90	Turkey80
Salmon70	Open Steak Sandwich	2.45	Swiss Gruyere	1.05
Tomato50	Tongue70	Smoked Salmon90
Cheese75	Sardine65		
Egg60	Club House	1.35		

VEGETABLES

Lima Beans50	Vegetable Luncheon with		Green Beans50
Asparagus Tips80	Poached Egg	1.35	Leaf Spinach50
Green Peas50	Beets, fines herbes50	Cauliflower Milanese50
Tomato, grilled60	Carrots, buttered40		

POTATOES

French Fried40	Baked35	Boiled30
Mashed30	Au Gratin35	Cottage Fried35
Hashed Browned35	Saratoga35	Parisienne40
Julienne40	Lyonnaise40		

SALADS

Chicken	1.90	Crabmeat	2.25	Shrimp	2.25
Seafood	2.25	Lobster	2.50	Fruit	1.30
Waldorf75	Sliced Tomatoes55	Sliced Cucumbers55
Potato40	Heart of Lettuce55	Cole Slaw50
Beets50	Asparagus Tips	1.00		
Dressing: Roquefort, Ravigote, Thousand Island35		

EGGS

Plain Omelette90	Eggs, any style55	Eggs, Scrambled90
Eggs with Ham, Bacon or Sausages	1.10	Eggs, Fried, Country Style	1.10	Eggs, Poached, Florentine	1.10

DESSERTS

Assorted Cakes45	Fruit Cake30	Fruit Pie30
French Pastry30	Fruit Jelly30	Frozen Eclair50
Peach Melba65	Sherbet30	Rum Parfait	1.00
Creme de Menthe Parfait90	Baked Alaska, per person	1.35	Cherry Jubilee	1.35
Crepe Suzette	1.60	French Ice Cream, any flavor..	.45		

CHEESE

Canadian Cheddar40	Oka45	Kraft Canadian40
MacLaren's Imperial45	Swiss Gruyere... ..	.65	Black Diamond50
Old Cherry Hill45	Camembert55	Roquefort65
Philadelphia Cream40	Rocky Mountain Cottage40	Ermite45
Individual Gruyere45	Gouda45		

FRUITS

Fresh Fruit in Season55	Fruit Compote in Syrup60	Lemon, whole20
Canadian Apple15	Orange15	Banana, whole25
Banana, Sliced in Cream35	Figs, Preserved in Syrup50	Prunes, Stewed30
Grapefruit, Half35	Fruit Compote	2.50		

BEVERAGES

Coffee30	Tea30	Individual Milk20
Sanka Coffee35	Demi Tasse25	Postum35
Malted Milk35	Buttermilk20	Chocolate, Hot or Cold35

TOAST and BREAD

Bread, White or Brown25	Toast25	Raisin Bread30
Melba Toast30	Milk Toast45	Cinnamon Toast35

Single Portion served to one person only.

Additional charge of 10c per portion added for service in rooms, excepting items listed under headings "Beverages" and "Toast and Bread"



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.