

The Royal Treis



A la Carte

RELISHES, ETC.

SHRIMP, CRABMEAT or LOBSTER COCKTAIL 35c

FRUIT COCKTAIL 25c

RADISHES 15c GREEN ONIONS 15c

PINEAPPLE JUICE 20c

GRAPE FRUIT JUICE 20c CELERY 20c; STUFFED 30c

TOMATO JUICE 15c

CANADIAN SARDINES, FANCY PACK 25c

IMPORTED SARDINES 50c

SOUPS: TUREEN 25c; CUP 15c

CONSOMME

CHICKEN OX TAIL CREAM OF TOMATO

(Served to order in 10 minutes) READY TO SERVE SOUPS-(See Table d'Hote Menu)

FISH: FRESH OR SMOKED 50c (See Table d'Hote Menu)

BROILED STEAKS AND CHOPS. EGGS, ETC.

SIRLOIN STEAK \$1.25

CLUB STEAK 75c

LAMB CHOPS (2) 55c; (1) 30c

BROILED BACON (5 Strips) 50c; (3 Strips) 30c BROILED SUGAR CURED HAM (Full Cut) 50c; (Half Cut) 35c

CALF'S LIVER WITH BACON 60c

MUSHROOMS WITH BACON 60c; PORK SAUSAGES 40c; WITH BACON 50c

BACON or HAM WITH FRIED EGGS 55c; (With 1 Egg) 40c

BOILED OR FRIED EGGS (2) 25c; (1) 15c

SCRAMBLED EGGS 30c

POACHED EGGS ON TOAST (2) 35c; (1) 20c

SHIRRED EGGS 35c

OMELETS

PLAIN 30c

PARSLEY, TOMATO, JELLY or CHEESE 40c

HAM, BACON or SPANISH 456

COLD MEATS AND SALADS

ASSORTED COLD MEATS 50c; WITH POTATO SALAD 60c SLICED TOMATO or HEAD LETTUCE SALAD 35c COMBINATION SALAD 40c RUIT SALAD 40c CHICKEN SALAD 50c LOBSTER SALAD "NATIONAL" 50c

POTATO SALAD 20c

FRUIT SALAD 40c

CRAB MEAT SALAD 50c

SHRIMP SALAD 50c SALMON SALAD 50c

(Dressing without Oil, Mayonnaise or French Dressing)

VEGETABLES

BOILED or MASHED POTATOES 15c

COTTAGE FRIED, HASHED BROWNED or FRENCH FRIED POTATOES 20c

FRESH VEGETABLES 15c-(See Table d'Hote Menu)

CANADIAN PEAS 15c

STEWED TOMATOES 15c

SWEET CORN 15c

DESSERTS, ETC.

PIE, PER CUT 15c PUDDING 20c

STEWED RHUBARB 15c; WITH CREAM 25c

BERRIES WITH CREAM 25c

ICE CREAM SUNDAES 20c

GRAPE FRUIT (1/2) 20c

CANTALOUPE 25c

ICE CREAM 15c; WITH WAFERS or CAKE 20c ASSORTED JAMS or JELLIES (Indiv.) 15c

ORANGE MARMALADE (Indiv.) 15c; (Portion) 10c

HONEY (Indiv.) 20c

PRESERVED FIGS (Indiv.) 30c; WITH CREAM 40c

CANADIAN CHEDDAR or FRENCH ROQUEFORT CHEESE WITH BISCUITS 25c

SANDWICHES

(White or Brown Bread, Plain or Toasted)

HAM 20c

TONGUE 20c EGG 20c CHEESE 20c

TOMATO 20c

CLUB 50c

HAM or BACON AND EGG 35c CHICKEN 30c

BREADS

WHITE, GRAHAM or RAISIN BREAD WITH BUTTER 10c BRAN MUFFINS 10c

HOT WHITE or GRAHAM ROLLS 10c

TEA, COFFEE, ETC.

TEA (Per Pot) 20c

COFFEE (Per Pot) 20c

DEMI TASSE 15c

ICED TEA (Per Pot) 20c COCOA (Per Pot) 20c

ICED COFFEE (Per Pot) 20c INSTANT POSTUM (Per Pot) 20c

BUTTERMILK 10c

MALTED MILK 20c

INDIVIDUAL SEALED BOTTLE SPECIAL MILK 15c



Beverages, Cigars and Cigarettes

Mineral Waters, etc.

Bromo Seltzer	Glass	*
	Splits	Pts
Mineral Waters (various)	20c	35c
Club Soda	15c	20c
Dry Ginger Ale	15c-20c	25c-30c
Ginger Beer		15c
Coca Cola		
	Inds.	
Grape Juice	20c	
	Glass	
Lemonade, Plain	20c	
Lemonade with Soda	30c	
Lemonade with Mineral Water	350	

City PRICES

Importe	d Cigars						25c 6	each
Choice	Havana	Cigars	10c,	2	for	25c	and	15c
Cigarett	tes					25c	per	pkg.

Waiters are strictly forbidden to take or serve verbal orders. Guests will confer a favor by requesting meal check blank.

It will be appreciated if patrons will report any unusual service or attention on the part of employees of Sleeping, Dining and Parlor Cars to Superintendent at Winnipeg, Man., as this will enable the Management to recognize exceptional efficiency.

W. W. SWINDEN, General Superintendent, Montreal, Que.

THE ROYAL TRAIN

The route being followed by Their Majesties, King George VI and Queen Elizabeth, during their visit to Canada, embraces all nine Provinces of the Dominion. It includes the Federal and Provincial capitals and principal cities and towns, and Canada's industrial, agricultural and holiday regions . . . so that, during their visit Their Majesties will be given a broad composite picture of the Dominion. Included in the programme of the Royal tour are functions at various Canadian National hotels and a stay at Jasper Park Lodge in the Canadian Rockies, in the world's largest National Park.

With its rich colors of blue and silver, the Royal train presents an impressive picture. The 12-car train is composed of units selected for their suitability for the purpose, and, as pictured herein, its striking appearance is accentuated by the graceful lines of Canadian National's powerful 6400 class streamlined locomotive.

Catering on the Royal train is being done by the Canadian National Railways, whose chefs prepare the menus and meals for the Royal travellers. Other members of the Royal party will be served in one of Canadian National's latest type air-conditioned dining cars.

Various units of the equipment, including the two cars occupied by Their Majesties throughout the entire rail journey, were prepared by the Canadian National Railways, being furnished, decorated and painted in the shops of the System. Exteriors of the cars are in royal blue enamel, and a streamlined effect is achieved by the clever use of aluminum and gold. This effect is emphasized by the gunmetal roofs, the chromium handrails, and the light colored treads on the steps. Extension of the color scheme to the locomotive maintains the continuity of design. The regal appearance of this beautiful train is completed by the Royal Coat of Arms carried on the front of the locomotive.