Empress Hotel
and Gardens
Victoria, Canada
EMPRESS HOTEL
VICTORIA, B. C.

Table d'Hote Luncheon

Luncheon served from noon to 2.30 p.m. Dinner from 6 to 9 p.m. The amount shown indicates the price of the entire meal.

Apples or Tomato Juice
Seafood Cocktail
Radishes and Green Onions
Pineapple Juice

Potage Garbure
Broiled Fresh Herrings, Mustard Sauce 1.15
Baked Fillet of Rockcod Italienne 1.15
Fried Julienne of Halibut, Remoulade Sauce 1.15
Minced Ham and Chives Omelette 1.00
Braised Short Ribs of Beef with Noodles 1.15
Fried Chicken Cutlet, Sauce Supreme 1.15
Cold Roast Turkey, Cranberry Sauce, Cole Slaw 1.45
Broiled Spring Chicken with Mushrooms 1.55

Mashed Summer Squash
New Potatoes, Boiled or in Cream

Vanilla Ice Cream
Jelly Cubes, Vanilla Sauce
Postum
Tea

Apple Pie
Boston Cream Pie

Queen Pudding Meringue

Choice of Desserts

Tea, Coffee, Postum or Cocoa
French Bread and Butter

NO SUBSTITUTIONS ALLOWED ON THIS MENU
LUNCHEON

READY TO SERVE
Cold Roast Turkey, Cranberry Sauce, Cole Slaw 1.20
* Braised Short Ribs of Beef with Noodles 90
Fried Chicken Cutlet Sauce Supreme 90
Broiled Spring Chicken with Mushrooms 1.30

A LA CARTE

HORS D’OEUVRES
Hors d’Oeuvres Varies 1.25
Domestic Antipasto 45
Jellied Consomme 30
Supreme of Fruit 55
Pilchard Vinaigrette 65
Jalapeno Caviar 2.50

SOUPS
Potage Garbure 30
Chicken Broth with Rice 30

FISH
Broiled Fillet of Rock Cod 1.00
Boiled B.C. Salmon Hollandaise 1.10
Fried Julienne of Sea Trout, Tartare Sauce 1.10

ENTREES
Noisettes of Lamb Saute, Clamart 1.40
Chicken a la King 1.50
Mixed Grill 1.40
Grilled Mushrooms and Bacon 90
Sweetbread Saute with Fresh Mushrooms 1.50

FROM THE GRILL
Grilled Filet Mignon 1.85
Assorted Meats 1.25, with Chicken 1.40
Ham 1.25
Grilled Filet Mignon 1.40

COLD MEATS
Assorted Meats 1.25, with Chicken 1.40
Headcheese with Cole Slaw 1.00
Galantine of Chicken 1.40
Lamb 1.25

VEGETABLES
Mashed Summer Squash 30
Cauliflower 30
Stuffed Tomatoes 50
String Beans 30
Boiled 15
Green Peas 30
Hashed Browned 20
Spinach 30
Mashed 15
Au Gratin 30
Saute 20
in Cream 25
Southern Style 50
Julienne 20

SALADS
Fruit 75
Lettuce and Tomato 50
Roquefort Dressing 20
Combination 65
Tomato Surprise 65
Fresh Crab or Shrimp 1.25

SWEETS
Boston Cream Pie 25
Queen Pudding Meringue 25
Ice Cream 25
Jelly Cubes, Vanilla Sauce 25
Apple Pie 25

FRUITS
Half Cantaloupe 40
Compote of Fresh Fruit 50
Watermelon 40
Orange 15
Compote of Stewed Fruit 35

CHEESE
Imported Blufort 40
Canadian Stilton 25
Imported Gorgonzola 40
Camembert 40
Empress Cream Cheese with Apple Jelly 25
Swiss 40
Kraft 25
Chateau 25

BEVERAGES
Coffee, pot, with Cream 25
Demi Tasse (without Cream) Single 15, Double 25
Kaffee Hag 25
Tea, pot, with Cream 25
Malta Milk 25
Pasteurized Milk 15

* Denotes served noon to 2:30 p.m.
Single portions Served to one person only

August 11, 1947
The Empress Hotel

VICTORIA, B.C.

The Empress, one of the world's most charming hotels, is situated in a beautiful formal garden that fronts on the placid waters of Victoria's Inner Harbour. Royalty has graced its suites and world travellers gather in its public rooms, for Victoria is the heart of that all-year Paradise, Canada's Evergreen Playground.

In a healthful climate, guests of the Empress enjoy year round golf, riding, swimming, fishing, tennis—all outdoor recreations. They enjoy, too, the quiet beauty of this city of homes and gardens, a city which taxed the descriptive powers of Kipling, who ransacked earth's most alluring spots to find pigments for his canvas.

You will not want to miss the Old English Yuletide, lavishly prepared for guests of the Empress Hotel—bringing in the Yule Log, the savoury Boar's Head—Christmas Carols—all the legendary frolics and fun of a genuine Old English Yuletide celebration.

Though characterized by an attractive individuality, the Empress is one of fourteen hotels, owned and operated by the Canadian Pacific. Situated at strategic points in the leading business and resort areas, these hotels form a convenient chain across Canada.