



Golden Poppies, Jade Lake, Diamond Glacier—Jewels of lovely Lake Louise.

**CHATEAU
LAKE
LOUISE**

Table d'Hote

LAKEVIEW ROOM

A La Carte

Canadian Sardines	Italian Feuilletage	
Celery and Carrot Sticks	Half Grapefruit with Mint Jelly	
Juices: Apple	Tomato Blended Fruit	
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Beef Broth with Barley	Hot or Jellied Consomme	
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Steamed Smoked Alaska Black Cod, Drawn Butter		
Shirred Eggs, Cluny		
Vegetable Luncheon with Poached Egg		
Escaloped Curried Turkey Joints with Rice		
Grilled Fresh Mushrooms on Toast, Bacon and Tomato		
Roast Alberta Lamb, Fresh Mint Sauce		
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Fruit Plate Luncheon, Rocky Mountain Cream Cheese		
Half Cold Lobster, Garnished		
Assorted Cold Cuts with Capon, Chef's Salad		
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Creamed New Turnips	Peas Paysanne	
Potatoes: Boiled	Mashed Matinee	
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Blueberry Pie	Caramel Custard	
Ice Cream with Cake	Compote of Fruit in Syrup	
Fresh Fruit in Season		
Cheese: Black Diamond	Gouda Rocky Mountain Cream Oka	
Roquefort Domestic	Camembert Gruyere Domestic	
	Individual Gruyere	
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FRENCH BREAD		
TEA	COFFEE	MILK
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\$2.00		

LUNCHEON

Tuesday, August 21st, 1951

Announcements

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MUSIC

Lakeview Room - - 7 to 8:30 p.m.

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DAN McCOWAN
Naturalist

Illustrated Lecture in
Ballroom - 8:30 p.m.

Guests may obtain Complimentary Tickets
from Information Desk

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BRUCE BRISTOWE
and his Dance Orchestra

Ballroom every evening except Sunday

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SWISS GUIDES

Available at the Information Desk
Mornings & Evenings

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PICNIC BOX LUNCH

Please confer with Head Waiter
for selection and price

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SWIMMING POOL

Open daily - 8 a.m. to 8 p.m.

ROOM SERVICE

Available from 7:30 a.m. to Midnight

HORS D'OEUVRES: Fresh Domestic Caviar 2.50	Fruit Cocktail 70	
Antipasto 80	French Hors d'Oeuvres 1.50	Queen or Stuffed Olives 50
Canadian Sardines 90	Radishes 30	Spiced Holland Herring 60
Sliced Smoked Salmon 80	Anchovies Canapes 1.00	Mixed Pickles 30
Half Grapefruit Maraschino 35	Canapes Moscovite 2.50	
Mixed Olives 50	Celery and Olives 50	

JUICES: Orange 30	Grapefruit 30	Apple 30	Tomato 30
Blended Fruit 30	Vegetable 30	Pineapple 30	

SOUP: (10 minutes) Cream of Tomato 40	Chicken Broth with Rice 40
Beef Broth with Barley 40	Hot or Jellied Consomme 40

FISH: Broiled B. C. Salmon Steak, Maitre d'Hotel (12 minutes) 1.35
Fresh Lobster, Newburg (20 minutes) 2.25
Filet of Sole Saute, Amandine (15 minutes) 1.35
Steamed Smoked Alaska Black Cod, Drawn Butter 1.35

ENTREES: Omelette, Princesse (10 minutes) 90
Grilled Young Milk-fed Chicken, Provencale (20 minutes) 2.25
Prime Red Ribbon Beef Tenderloin Saute (15 minutes) 3.25
Lamb Chops (20 minutes) (one) 1.00 (two) 2.00
Roast Alberta Lamb, Fresh Mint Sauce 1.50

COLD BUFFET: Sliced Turkey or Chicken with Jelly 2.00	
Sugar Cured Ham with Chutney 1.40	Pickled Ox Tongue with Jelly 1.50
Prime Ribs of Beef with Jelly 2.00	
Fruit Plate Luncheon, Rocky Mountain Cream Cheese 1.00	

VEGETABLES: Cauliflower 40	Carrots Buttered 40	Green Beans 35
Green Peas 40	Creamed New Turnips 40	

POTATOES: Boiled 25	Mashed 30	Matinee 40
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SALADS: Chef's Salad 75	Lettuce and Tomato 60	Waldorf 65
Fresh Lobster 2.25	Fruit 65	Chicken 1.75; Half Portion 90

SWEETS: Ice Cream with Cake 40	Compote of Fruit in Syrup 55
Blueberry Pie 25	Caramel Custard 30

CHEESE: Canadian Cheddar 35	MacLaren's Imperial 40	Gouda 40	
Camembert 50	Individual Gruyere 50	Gorgonzola 60	Oka 40
Gruyere Domestic 50	Roquefort Domestic 50	Rocky Mountain Cottage 35	

FRUITS: Okanagan Apple 15	Sliced Banana in Cream 35	
Fresh Fruit in Season 50	Sliced Orange 40	Whole Orange 15

TEA 30	COFFEE 30	MILK 20	FRENCH BREAD 25
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Portions are prepared for one person only.

Ten cents extra per portion for Room Service except for Tea, Coffee, Milk, Rolls.

TABLE D'HOTE MEALS

Breakfast - 7:30 to 10 a.m. Luncheon - 12 to 2:30 p.m. Dinner - 6 to 8:30 p.m.

CANADIAN PACIFIC HOTELS

FROM SEA TO SEA

The Digby Pines†	Digby, N.S.
Lakeside Inn†	Yarmouth, N.S.
Cornwallis Inn	Kentville, N.S.
The Algonquin†	St. Andrews by-the-Sea, N.B.
McAdam Hotel	McAdam, N.B.
Chateau Frontenac	Quebec, Que.
Royal York Hotel	Toronto, Ont.
Devil's Gap Lodge†	Kenora, Ont.
Royal Alexandra Hotel	Winnipeg, Man.
Hotel Saskatchewan	Regina, Sask.
Hotel Palliser	Calgary, Alta.
Banff Springs Hotel†	Banff, Alta.
Chateau Lake Louise†	Lake Louise, Alta.
Emerald Lake Chalet†	Field, B.C.
Empress Hotel	Victoria, B.C.

Hotel Vancouver Vancouver, B.C.
(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.