CANADIAN PACIFIC
HOTEL VANCOUVER
VANCOUVER, CANADA
WORLD'S GREATEST TRAVEL SYSTEM

Saturday, April 15, 1939

Room Service

* Indicates Dishes ready to serve

LUNCHEON

RELISHES AND COCKTAILS

Ripe or Green Olives .30, Stuffed .40 — Grapefruit Supreme .65
Pilchards Vinaigrette .45 — Crabmeat or Shrimp Cocktail .65
Stuffed Celery .65 — Sardines .55 — Pickled Herring .45

SOUPS

*Minestrone Milanaise .25
*Chicken Broth .35 — Onion au Gratin .35 — Consomme .25
Cream of Tomato .25 — Clam Chowder .25

FISH

*Boiled Fresh Ling Cod, Scotch Egg Sauce .75
*Mayonnaise of Salmon, Parisienne .75
Fried Filets of Lemon Sole, Sauce Remoulade .80
Grilled Chicken Halibut Steak, Mirabeau .80
Steamed Finnan Haddie in Double Cream .85
Steamed Little Neck Clams, Bellevue .80

ENTREES

*Poached Eggs, Vienna Style .75
Stuffed Breast of Veal, Cream Gravy, Egg Noodles .75
Lime Jelly Fruit Plate and Cream Cheese Oat Cakes .80
*Chicken Pot Pie with Fresh Vegetables, Family Style .90
*Fresh Vegetable Luncheon, Poached Egg, Hollandaise .80
Mixed Grill, Vancouver .95
Sweetbreads, St Germain 1.05 — Steak Minute, Parmentier 1.15

SPECIAL -- 15 mins. -- TO ORDER
Sugar Cured Ham Steak Fried in Honey 1.35
Fried Sweet Potato and Apple, New Peas

FROM THE GRILL

Fresh Mushrooms on Toast .95 — Rump Steak 1.05
Veal Chop (1) .75 — Half Chicken, Bacon, Americaine 1.05 — Sausages .65
Lamb Chops (2) .90 — Small Sirloin 1.15 — Small Tenderloin 1.25
Filet Mignon 1.30 — English Lamb Chop .95 — Pork Chops (2) .75
Calfs Liver and Bacon .90 — Ham Steak .90

ROAST

*Prime Ribs of Red Brand Beef, Yorkshire Pudding 1.00

COLD MEATS

Head Cheese .75 — Veal and Ham Pie .85 — *Lamb and Ham .90
Chicken, Sliced .90 — Ham .85 — Roast Beef .90 — Tongue 1.05
Pressed Beef .80 — Assorted Cold Meats .90; with Chicken 1.05
Potato Salad served with Cold Meats

SANDWICHES

Chicken	.55
Fried Egg [1]	.30
Tomato	.40
Hot Roast Beef	.75
Tongue	.45
Club	.65
Denver	.55
Club House	.80
Roast Beef	.55
Sardine	.40
Ham	.45
Ham and Egg	.45
Cheese, Canadian	.30
Lettuce and Tomato	.40

SHELLFISH

Crabmeat Cocktail	.65
Fresh Shrimp Cocktail	.65
Fresh Crabmeat or Shrimps Louie	.95
Cracked Crab	.75
Oysters Fried	.75
" Stewed in Milk	.65
" " in Cream	.75

SPECIAL SALADS

Blackstone	.70
Lime Jelly, Hawaii	.65
Combination Fruit Plate	.80
Waldorf	.65
Chicken	.90
Shrimp	.90
Lobster	.90
Crabmeat	.90
Mixed Fruit	.70
Tomato Surprise	.75
Combination	.55
Chatelaine	.60
Avocado with Shrimps	.85

VEGETABLES

*Buttered Cabbage .35
*New Peas .45 — Fresh Spinach .40 — Broccoli .40 — Turnips .30 — Carrots .35
Beans .35 — Fresh Asparagus .45 — Beets .35 — Cauliflower .40
Sweet Potatoes (any style) .35 — Parsnips .35 — Baked Tomato .40 — Brussels Sprouts .40

POTATOES

*au Bouillon .30
Saute .30 — New Boiled .30 — French Fried .30 — Baked .30 — au Gratin .35 — Lyonnaise .30

CHEESE

Canadian: Stilton .25, Cottage .20 — Roquefort .45 — MacLaren's Cream Cheese .35 — Camembert .40
English: Stilton .45, Cheddar .40 — Gorgonzola .45 — Trappist .35 — Cream of Gruyere .45
Hotel Vancouver Cream Cheese, Red Currant Jelly .40; - - - with Bar-le-Duc Jelly .60

FRESH FRUIT

Baked Apple .25 — Grapefruit (half) .30 — B.C. Apple .15, Orange .20, Banana .20
Stewed: Rhubarb .30 Prunes .35 Figs .30 Pears .40, Peaches .40 Plums .45 Compote of Fresh Fruit .55
Apple Sauce .25 — Grapes .45

DESSERTS

*Raspberry Pie .25 — *Vanilla Cup Custard .25
Apple Pie .25 — *Orange Jello .25 — French Ice Cream (Vanilla, Strawberry, Coffee, Chocolate .30)
Water Ice (Lemon, Orange, Raspberry) .25 — Rice Pudding .25 — Cup Custard .25
Coupe (any style) .35 — French Pastry .20 — Parfait (any style) .40

BEVERAGES

Tea with Cream or Milk .25, Double .40 — Coffee with Cream or Milk .25, Double .40
Kaffee Hag .25 — Sanka Coffee .25 — Chocolate or Cocoa .30 — Demi Tasse .20
Ovaltine .25 — Postum .30 — Individual Bottle of Milk .20 — Medically Certified Milk, Bottle .20

Bread and Butter .20 — Whole Wheat Bread .20 — Rye Bread .20
Bran Muffins .20 — Scotch Oatcakes .20 — Zwieback .20 — Vita Wheat 20