HOTEL
SASKATCHEWAN

REGINA, SASKATCHEWAN

DINING ROOM
GENERAL A LA CARTE

A CANADIAN PACIFIC HOTEL

Bill of Fare

HORS D'OEUVRES

Hors d'Oeuvres Varies (the person) .80
Fresh Caviar .75
Canape Caviar (single) .80
Canape Anchovies (single) .50
Canape Royal .75
Filet of Mackerel in Oil .45
French Sardines, Individual .50
Canape, Lorenzo .50
Antipasto .60
Stuffed Celery .55
Pate de Foie Gras .75
Stuffed Olives with Anchovies .50
Spiced Holland Herring .35
Feuillette d' Anchovies .45
French Sardines, large tins .90
Smoked Salmon Slices .50
Fruit Cocktail .40
Celery .25
Salted Almonds .35
Stuffed Olives .25
Queen Olives .25
Ripe Olives, Extra Fancy .25
Norwegian Sardines .40

RELISHES

Mixed Pickles .20
Pickled Onions .20
Sweet Spiced Watermelon Pickle .30
Chutney (any style) .25
Chow Chow .20
Pickled Walnuts .30
Gherkins .20
Dill Pickles .20
Chili Sauce .15

SHELL FISH

Lobster, Newburg 1.50
Lobster Americaine 1.60
Lobster Cutlets .70
Shrimp Cocktail .50
Cold Lobster (½) 1.30
Lobster in Shell, Royal, (½) 1.50
Lobster Cocktail .85
Lobster, Bordelaise 1.30
Crabmeat Cocktail .50
Crabmeat Marie Louise 1.00
Crabmeat Newburg 1.00
Crabmeat, Maryland 1.20

SOUPS

Consomme, Hot or Cold .20
Consomme, Vermicelli .20
Consomme, Julienne .20
Consomme, Belle Vue .20
Consomme Royal .20
Chicken Okra .20
Chicken Gumbo in cup .20
Tomato Broth .20
Clear Green Turtle .40
Mock Turtle .20
Mulligatawny .20
Bovril, cup .20
Onion Soup au Gratin .30
Pot-au-Feu .30
Chicken Broth in cup .20
Puree Camelia .20
Cream of Chicken .20
Cream of Tomato .20
Puree of Peas .20
Puree of Tomatoes .20
Puree of Mongole .20
Beef Juice .55
Beef Tea .25
Petite Marmite .30

EGGS

Eggs, Poached, one, 15; two .30
Eggs, Scrambled, plain, two .35
Eggs, Fried (2) Ham or Bacon .50
Eggs, Fried (1) Ham or Bacon .35
Eggs, Shirred, one, 20; two .35
Eggs, Fried, one, 15; two .30
Eggs, Boiled, one, 15; two .30
Eggs, Benedict .60
Eggs, Scrambled, with Bacon .65
Eggs, Cottled, two .35
Eggs, Meyerbeer .60
Eggs, Cocotte in Cream .55
Eggs, Grand Duc .60
Eggs, a la Reine .60
Eggs, au Beurre Noir .50
Eggs, a la Tripe .50
Eggs, Bercy .55
Egg Nog .30
Eggs, Vienna .60
Omelette with Fresh Mushrooms .85
Omelette with Asparagus Tips .60
Omelette with Cheese .55
Omelette, Spanish .60
Omelette, Ham or Bacon .60
Omelette, Plain .45
Omelette, Ecarlat .60

FISH

Filet of Sole, Tartare Sauce .65
Filet of Bass, Florentine .65
Filet of Dore, Meuniere .60
Salmon, Boiled .65
Salmon, Broiled or Grilled .65
Codfish, Egg Sauce .65
Filet of Sole, Grand-duc .65
Filet of Sole, Marguery .65
Halibut, Polonaise .65
Smelts, Fried .60
Lake Superior Trout .60
Fish Cakes, with Bacon .65
Whitefish .60
Bloaters, Broiled .50
Finnan Haddie, Delmonico .90
Kippered Herrings .50
Finnan Haddie .65
Finnan Haddie, Steamed .65
Finnan Haddie, Broiled .65
Finnan Haddie, Hazelnut Butter .65
Winnipeg Smoked Gold Eyes .60
Salt Mackerel, Butter Sauce .60
Salmon, boiled with Cucumbers .75

ENTREES

Young Chicken (½) Maryland 1.15
Chicken a la King .90
Chicken Cutlets .65
Chicken Fricassè .75
Chicken Patties .70
Curry of Chicken, Bombay 1.00
Chicken (½) Cepes, Bordelaise 1.25
Tournado of Beef, Rosini 1.00
Filet Mignon with Mushrooms 1.25
Vol-au-Vent (any style) .70
Half Chicken, Marengo 1.00
Chicken Patties, Mushrooms .90
Calf's Head, Turtle Fashion .70
Veal Kidney, Vert-Pres .75
Slice of Veal .70
Saute a la Dutch .75
Noisette of Mutton, Melba .75
Double Lamb Chop, Maison d'Or .70
Minced young Chicken, Polinac .75
Steak Minute, Parmentiere .90
Breaded Veal Cutlet, Milanaise .70
Noisette Filet of Veal, Chasseur .70
Noisette of Lamb, Saskatchewan .75
Boston Baked Beans .40
Scalloped Chicken, Terrapin style .90
Mutton Chop (1) Vert-pres .40
Mutton Chops (2) Vert-pres .70
Sweetbreads .85

FROM THE GRILL

Veal Steak .75
Single Sirloin .90
Filet Mignon, Nature 1.00
Small Tenderloin 1.00
Rib Steak 1.00
T-Bone Steak, p.p. 1.25
Porterhouse 1.40
Double Tenderloin 1.90
Double Sirloin 1.75
Chateaubriand (for two) 2.00
Extra Sirloin 2.80
Chateaubriand (for three) 3.20
Club Steak (for two) 2.80
Club Steak (for three) 3.50
Porterhouse (for two) 2.75

(All Beef from Prime Western Canadian Steers)

Ham .50
Sausages, Home-made .60
Lamb Chop (1) .45
Lamb Chops (2) .70
Pork Chop (1) .45 (2) .70
Pork Tenderloin .75
Mutton Chop (1) .45
Lamb Kidneys (2) .60
Lamb Kidneys with Bacon .75
Fancy Grill, Saskatchewan 1.00
Mixed Grill .90
English Mutton Chop (1) .75
Veal Chop (one) .50
Ham Steak .85
Bacon (3 strips) .30
Bacon (6 strips) .55
Liver and Bacon .70
Fresh Mushrooms .90

24-4-37

FANCY GARNISH OR PLANKED, THE PERSON 40c

POULTRY

Grilled Young Chicken (½)	.90	Roast Chicken en Casserole	2.50	Roast Goose	.80
Grilled Young Chicken, Whole	1.75	Roast Turkey	.85	Roast Duck	.90
Roast Chicken (whole)	2.25	Squab Guinea Hen, half	1.75	Roast Duckling (whole)	3.50

COLD MEATS

Young Fowl, Sliced	.85	Roast Beef	.65	Roast Lamb	.60
Chicken Pie	.75	Pressed Beef	.60	Roast Pork	.60
Capon, Boned	.70	Assorted Cold Meats	.70	Roast Veal	.60
Sliced Turkey	.85	with Chicken	.85	Veal and Ham Pie	.65
Ham	.60	Tongue, Smoked	.60	Head Cheese	.60

SANDWICHES

Caviar	.75	Roast Beef	.30	Club	.45
Foie-gras	.60	Roast Beef, hot	.50	Club House	.65
Chicken	.35	Lettuce and Tomato	.30	Smoked Salmon	.50
Fried Egg (1)	20	Ham	.25	Sardine	.35
Tongue	.25	Windsor	.30	Cheese, Canadian	.20

VEGETABLES

Flageolets	.35	Spinach	.25	Stewed Corn in Cream	.25
Asparagus Tips	.45	French Peas	.35	Succotash	.25
French String Beans	.35	Risotto Piedmontaise	.40	Buttered Beets	.25
Green Peas	.25	Cauliflower	.25	Wax Beans	.25
Stuffed Green Peppers (2)	.40	Egg Plant	.25	Boiled Onions	.25
Grilled Tomatoes	.40	Stuffed Tomatoes (2)	.40	Boiled Rice	.25
Heart of Celery, au Jus	.35	Stewed Tomatoes	.25	Carrots	.25

Macaroni or Spaghetti, au Gratin, Milanaise, Napolitaine or Italienne, .25

POTATOES

Boiled	.10	Hashed Browned	.15	Souffle	.30
Mashed	.15	Saute	.15	Saratoga	.10
Baked	.20	Julienne	.20	au Gratin	.20
French Fried	.15	Lyonnaise	.20	Anna	.20
Parisienne	.20	Maitre d'Hotel	.20	Stewed in Cream	.20
Noisette	.20	Sweet Potatoes	.30	Delmonico	.20
Ninette	.20	Sarah Bernhardt	.30	O'Brien	.20

SALADS

Grape Fruit	.35–.65	Lobster	.90	Sliced Tomatoes	.30
Fruit	.45	Crabmeat	.90	Sliced Cucumbers	.35
Orange	.35–.65	Combination	.40	Potato	.20
Waldorf	.45	Russian	.40	Lettuce	.35
Astoria	.45	Celery	.35	Cold Slaw	.25
Tomato Surprise	.50	Lettuce and Tomatoes	.45	Anchovy	.65
Chicken	.75	Princess	.45	Shrimp	.75

Russian Dressing....15 Roquefort Dressing....15 Mayonnaise....10 Thousand Island....15

SWEETS

Chocolate Eclairs	.15	French Pastry	.15	Cup Custard	.15
Charlotte Russe	.30	Fruit Tart	.15	Wine Jelly	.20
Meringue Chantilly	.30	Fruit Pies	.15	Puddings	.15
Assorted Cakes	.15	Fruit Cake	.20	Souffle, any flavor, (for one)	.40
Cream Puffs	.15	Nesselrode Pudding	.30	Souffle, any flavor, (for two)	.70

ICE CREAMS

Coupe St. Jacques	35	Biscuit Tortoni	.30	Neapolitan Ice cream	.30
Coupe Alexandra	.35	Chocolate Parfait	.30	Chocolate Ice cream	.25
Peach or Pear Melba	.40	Cafe Parfait	.30	Strawberry Ice cream	.25
Baked Alaska, (for one)	.50	Cherry Parfait	.30	Lemon Water Ice	.20
Baked Alaska, (for two)	.90	Vanilla Ice cream	.25	Orange Water Ice	.20

SAVORIES

Welsh Rarebit	.55	Scotch Woodcock	.55	Sardines on Toast	.60
Golden Buck	.65	Cheese on Toast	.25	Devilled Mushrooms	.90
Yorkshire Buck	.80	Souffle Cheese	.60	Straws, Cheese	.20

CHEESE

Canadian Cream Cheese	.15	Camembert	.30	Swiss	.30
Cottage Cream	.25	Roquefort, Imported	.35	English Stilton	.30
Gorgonzola	.35	Canadian Stilton	.15	Trappist	.25

FRUITS

Grape Fruit (½)	.30	Preserved Peaches	.35	Preserved Pineapple, Sliced	.35
Grape Fruit Supreme	.50	Preserved Apricots	.35	Preserved Strawberries	.35
Banana	.15	Preserved Royal Anne Cherries	.35	Preserved Figs in Syrup	.40
Orange, (whole) 15, Sliced	.20	Preserved Pears	.35	Raspberry Jam, the portion	.15
Okanagan Apple (1)	.10	Assorted Fruits	.50	Strawberry Jam, the portion	.15
Grapes	.35	Nuts and Raisins	.35	Currant Jelly, the portion	.15
Bar-le-Duc Jelly, White or Red	.40	Marmalade (the portion)	.15	Comb or Strained Honey	.30

TEA, COFFEE, MILK, Etc.

Black or Green Tea, with Milk	.20	Coffee, with Hot Milk	.20	Bottle of Milk (Individual)	.15
with Cream	.20	Coffee, with Cream	.20	Glass of half Milk and Cream	.25
Cocoa	.25	Special Coffee	.40	Glass Cream	.35
Chocolate	.25	Postum	.25	Malted Milk	.20
Demi Tasse, .15 . .with Cream	.15	Buttermilk	.15	Iced Tea or Coffee	.25
Kaffee Hag 20; Sanka Coffee	.20	Ovaltine	.20	Bread or Rolls and Butter	.15

SINGLE PORTIONS SERVED FOR ONE PERSON ONLY