



Sunday, April 16, 1939

Room Service

* Indicates Dishes ready to serve

DINNER

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

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

FISH

*Cold Spring Salmon, Mayonnaise, Salad Varie .85
*Whole Pacific Sole Saute, Cecilia .80
Grilled Red Spring Salmon with Tomato .80
Fried Chicken Halibut Steak, Tartar Sauce .80
Finnan Haddie Flakes and Shrimps, Delmonico .90
Steamed Little Neck Clams, Bellevue .80

ENTREES

*Domestic Duck with Orange in Casserole, Bigarade .95	
*Scalloped Beef Tenderloin Saute, Bordelaise 1.05	
French Sardines on Heart of Lettuce, Egg and Tomato, Ravigotte .80	
Breaded Escalope of Veal with Spaghetti, Caruso .80	
Cartwheel Fruit Plate, Fantaisie .80	
Grilled Spring Lamb Steak, Fried Onion Rings 1.05	
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
Lamb Chops (2) .90	Sausages .65
Filet Mignon 1.30	Small Sirloin 1.15
Calfs Liver and Bacon .90	Small Tenderloin 1.25
	English Lamb Chop .95
	Pork Chops (2) .75
	Ham Steak .90

ROAST

*Prime Ribs of Choice Beef, Yorkshire Pudding 1.00
*Milkfed Capon, Savory Dressing, Pan Gravy 1.05

COLD MEATS

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

Potato Salad served with Cold Meats

VEGETABLES

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

POTATOES

	*New, Bataille .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
	Apple Sauce .25	Compote of Fresh Fruit .55
		Grapes .45

DESSERTS

*Punch Princesse Cake .25	*Cream Puff Chantilly .25
Apple Pie .25	*Apricot Jello .25
Water Ice (Lemon, Orange, Raspberry) .25	French Ice Cream (Vanilla, Strawberry, Coffee, Chocolate) .30
Coupe (any style) .35	Rice Pudding .25
	Cup Custard .25
	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
Ovaltine .25	Chocolate or Cocoa .30
Postum .30	Demi Tasse .20
Individual Bottle of Milk .20	Medically Certified Milk, Bottle .20
Bread and Butter .20	Whole Wheat Bread .20
Bran Muffins .20	Rye Bread .20
	Scotch Oatcakes .20
	Zwieback .20
	Vita Wheat 20

SANDWICHES

Chicken55
Fried Egg [1]30
Tomato ..	.40
Hot Roast Beef75
Tongue45
Club65
Denver55
Club House80
Roast Beef55
Sardine ..	.40
Ham45
Ham and Egg45
Cheese, Canadian30
Lettuce and Tomato40

SHELLFISH

Crabmeat Cocktail65
Fresh Shrimp Cocktail	.65
Fresh Crabmeat or Shrimps Louie	.95
Cracked Crab75
Oysters Fried75
" Stewed in Milk	.65
" " in Cream	.75

SPECIAL SALADS

Blackstone70
Lime Jelly, Hawaii65
Combination Fruit Plate	.80
Waldorf65
Chicken90
Shrimp90
Lobster90
Crabmeat90
Mixed Fruit...	.70
Tomato Surprise75
Combination55
Chatelaine60
Avocado with Shrimps	.85