BANFF SPRINGS HOTEL, BANFF SPRINGS, ALTA.

CANADIAN PACIFIC

The Expression of a Nation's Character

WORLDWIDE in scope, international in activities, the Canadian Pacific is pre-eminently the expression of a progressive nation's character.

Canadian Pacific rails extend from the Atlantic to the Pacific Ocean, webbing prairies and mountains, reaching out to cities, farms, forests, ranches and mines scattered over a million square miles.

Stupendous record in steel of the daring and genius of a young people who fifty years ago dreamed of transforming a virgin wilderness into a nation—and made their dream come true.

Canadian Pacific Steamships, on all the seven seas—Canadian Pacific Telegraphs, carrying messages to world's end and back—Canadian Pacific Express, trusted bearer of goods to the farthest places, with money-orders of worldwide currency—Canadian Pacific Hotels, with guests from all the continents.

Gigantic symbol of the vision, enterprise and spirit of the people of Canada.

DINNER *a la Carte*

Sunday, July the Fourteenth, Nineteen Hundred and Twenty-Nine

Ready To Serve In Heavy Type

HORS D'OEUVRES

Canape Caviar (single) 1.00
Special Hors d'Oeuvres 1.10
Shrimp Cocktail 80
Tuna Fish Salad 75
Norwegian Sardines 60
Imported Caviar 1.50
Anchovies in Oil 70
Crabmeat Cocktail 80
Terrine de Foie Gras 1.00
Fresh Beluga Caviar 2.00
Canape Anchovies 60
Fruit Cocktail 75
Antipasto 85
French Sardines, the box 75
British Columbia Smoked Salmon 60
Iced Celery 40
Roquefort Stuffed Celery 60
Green Onions 35
Radishes 35
Ripe or Green Olives 45
Saucisson of Foie Gras, Strassbourgeois 90

SOUPS

Jellied Consomme in Cup 40
Chicken Gumbo Creole 40
Consomme Madrilene 40
Consomme Tricolor 40

FISH

Supreme of Sea Trout, Hollandaise 85
Grilled Shad and Roe, Saratoga *10 minutes* 85
Fried Scallops, Tartare Sauce *8 minutes* 90
Cold British Columbia Salmon 85

ENTREES

Premium Ham Glace, Sauce Porto 1.10
Grilled Sirloin Steak, Primrose 1.50
Braised Sweetbread, Mount Bourgeau *10 minutes* 1.50
Fried Tomatoes with Mushrooms, Banff Special *10 Minutes* 1.10
Cold Galantine of Capon, Cantaloupe Salad 1.10

ROAST

Roast Stuffed Squab Chicken, Watercress 1.50

VEGETABLES

New Peas 55
Boiled Onions 35
Carrots 40
Spinach 50
Cabbage 30
Stewed Tomatoes 40
Fried Tomatoes 60
Fried Egg Plant 45
Cauliflower 40
Refugee Beans 40
Brussels Sprouts 50
French Flageolet Beans 45
June Peas 40
Succotash 30
Stewed Corn 40
French Peas 50
Potatoes— Boiled 20 Mashed 20 Baked 25 French Fried 30 Maitre d'Hotel 35
Au Gratin 35 Persillee 30
Cauliflower Polonaise 40
Potato Bataille 30

Special Selections (To Order in Fifteen Minutes)

Grilled Rainbow Trout, Eauclaire 1.25
Filet Mignon Saute, Parisienne 1.75
Escalope of Veal and Spaghetti, Milanaise 1.25
Noisette of Lamb, Princess 1.50
Breast of Chicken, Bow Falls 2.00
Salad Alberta 1.00

Concert in the Riverview Lounge this evening at Seven O'clock

DINNER *a la Carte*

COLD BUFFET SELECTIONS

Ribs of Beef 1.00 Pork 90 Lamb 90 Canadian Ham 90 Ox Tongue 85
RoastChicken (half) 1.50 Veal and Ham Pie 90 Galantine of Capon 1.00
Corned Brisket of Beef 90 Virginia Ham 1.10 Assorted Cuts 90 with Chicken 1.25
Home-made Pate de Foie 90 English Brawn 90 Chicken Pate en Croute 1.00
Potato Salad Served with all Cold Selections

SALADS

Asparagus Tip 75 Cold Slaw 40 Combination 85 Waldorf 75 Russian 85
Lettuce and Cucumber 60 Heart of Lettuce 60 Lettuce and Tomato 75
Dressings— Mayonnaise 25 Roquefort 25 Thousand Islands 25 Chili Sauce 20
Russian 25 Special Dressing 25 Extra

SWEETS

Baked Alaska 1.00 Charlotte Russe 50 Cold Rice Pudding 30 Lillian Russell 60
Cup Custard 30 Deep Canadian Apple Pie 40 French Pastry 25 Napoleon 20
Macaroons 30 Petits Fours 30 Montmorency Cake 25 Green Apple Pie 25
Pound or Fruit Cake 30 Lady Fingers 30 Scotch Shortbread 20

Savarin Chantilly 40 **Coupe Cubaine 60**
Madeleine Banff Springs 50

Ice Cream and Ices : Vanilla 40 Chocolate 40 Fancy Ice Cream 50 Neapolitain 40
Coffee 40 Tutti Frutti 50 Orange or Lemon Sherbet 30 Coupe Bow Falls 60
Meringue Glace 60 Marron Glace 60 Peach Melba 70 Nesselrode Pudding 50
Parfait Nougatine 60

FRUIT

Strawberries and Cream 50 Raspberries and Cream 50 Cherries 60 Fresh Plums 30
Watermelon 35 Casaba Melon 45 Cantaloupe 45 Nuts and Raisins 40
Orange 15 Sliced Banana with Cream 30 Table Figs 40 Dates 30 Banana 15
Compote of Stewed Fresh Fruit 75
Preserved Fruits in Syrup---Strawberries, Pineapple, Pears, Cherries, Peaches, Apricots, Plums, Figs, Ginger 40

CHEESE

Kraft Canadian 35 Rocky Mountains Cream 40 with Bar le Duc 75 Roquefort 50
Canadian Stilton 35 McLaren's Individual 40 Gruyere 45 Trappist 40
Camembert 40 Gorgonzola 45 Imported English Stilton 50

CRACKERS 15

Soda, Salted, Zephyr Cream, Graham Wafers

TEA COFFEE, Etc

Tea or Coffee 25 Special Coffee 40 Demi Tasse 20 Milk 15 Iced Tea or Coffee 25
Buttermilk 20 Cafe au Lait 25; Postum 25 Individual Bottle of Milk 20
Raisin Bread 20 Bread and Butter 15 Bran Muffins 20
French Rolls 15

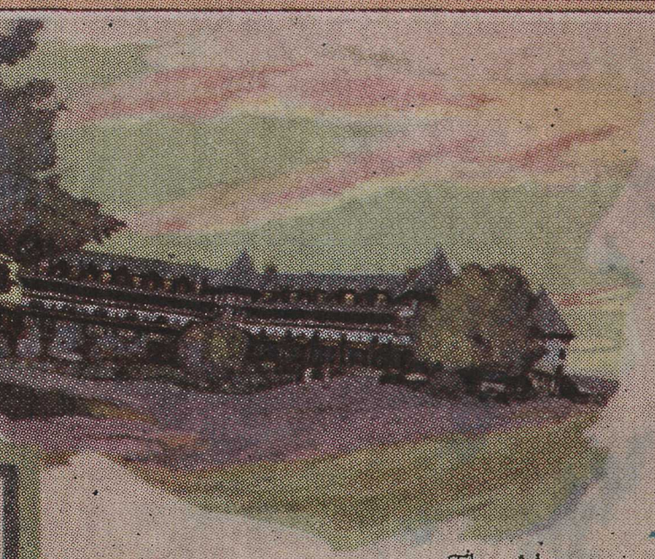
For Other Dishes Please See a la Carte Menu

Above Portions are prepared as for Service for one person only
Five cents the portion is added for service in rooms

Concert in the Mount Stephen Hall this evening at Nine O'clock

The Place Viger
Montreal
Quebec

The Royal York
Toronto
Ontario

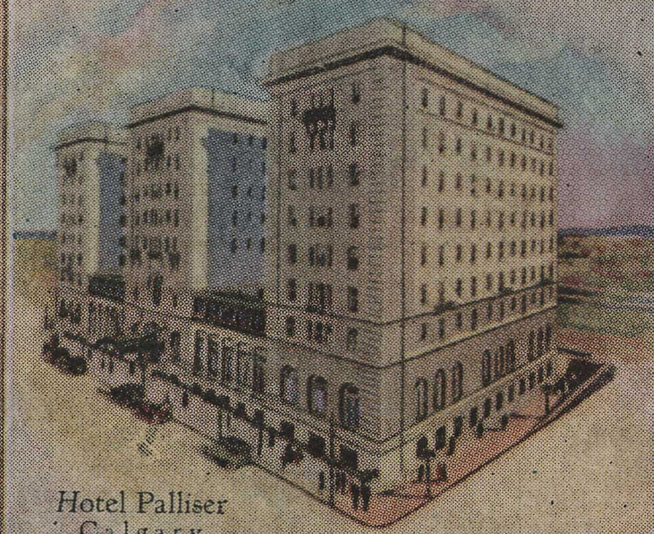


The Algonquin
St. Andrews
New Brunswick

The Royal Alexandra
Winnipeg
Manitoba

Banff Springs Hotel
Banff
Alberta

Hotel Vancouver
Vancouver
British Columbia

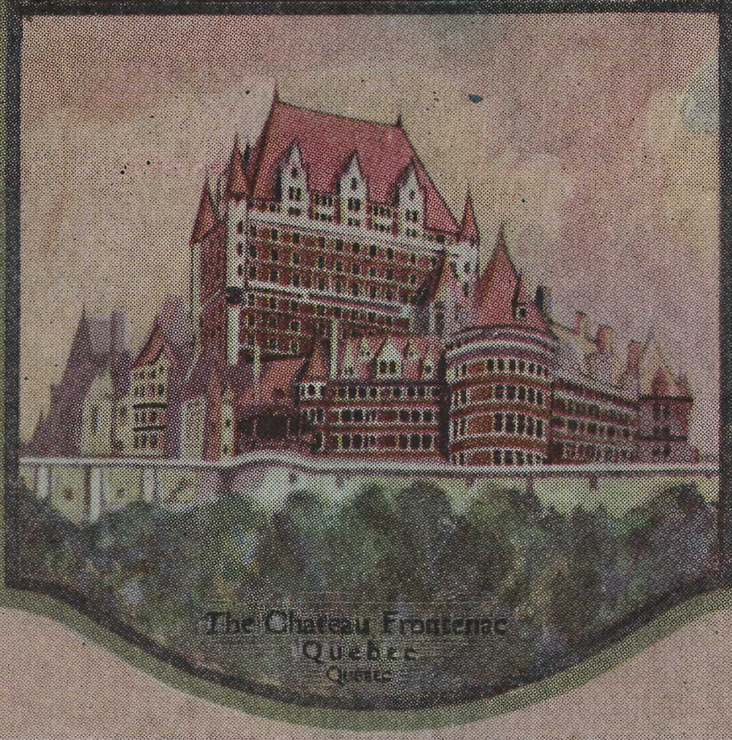


Hotel Palliser
Calgary
Alberta

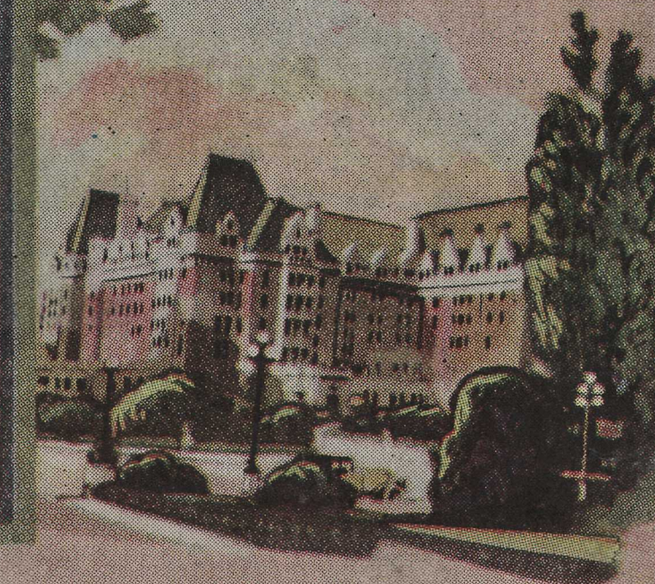
Chateau Lake Louise
Lake Louise
Alberta

Hotel Saskatchewan
Regina
Saskatchewan

Emerald Lake Chalet
Near Field
British Columbia



The Chateau Frontenac
Quebec
Quebec



The Empress
Victoria
British Columbia