HOTEL VANCOUVER

VANCOUVER B.C.

Hotel Vancouver *A Canadian Pacific Hotel*

Luncheon Menu

HORS D'OEUVRES

Hors d'Oeuvres Varies 75 Anchovies in Oil 40 Smoked Salmon, in Slices 45 Antipasto 60
Salami 55 Salted Almonds 35 Canape of Caviar (single) 65 Canape of Anchovy (single) 45
Fresh Caviar 90 Ripe or Green Olives 25 Stuffed Olives 35 Fruit Cocktail 55
Celery 35 Roquefort Stuffed Celery 55 Radishes 20 Green Onions 15
Filet of Mackerel in Oil 50 French Sardines in Oil 50 Smoked Norwegian Sardines 50

SHELLFISH

Shrimps in Shell 45 Shrimp Cocktail 45 Crab Cocktail 45 Cracked Crab 60
Ravigotte Sauce 20 Little Neck Clams on half shell 40 Steamed 55

SOUP

Clam Chowder, Canadian 25 *Essence of Celery en Tasse 25*
Chicken Broth with Rice 30 *Cream of Tomatoes 25* *Celery Bouillon 30* *Clam Broth 25*

SOUPS TO ORDER

Green Turtle 45 Mock Turtle 30 Chicken Okra 30 Chicken Gumbo 30
Julienne 25 Puree, Mongole 25 Puree of Canadian Peas 25 Tomato Broth 30

FISH

Steamed Finnan Haddie, Butter Sauce, Potatoes Nature 70
★*Filet Whitefish Sauté, Fines Herbes 70* ★*Grilled Salmon Steak, Sliced Cucumbers 75*
★*Shrimps and Crabmeat, Bordelaise 1.25* ★*Fried Lancette of Turbotine, Orley 70*

HOTEL VANCOUVER SPECIALS: To Order

Mixed Grill, Marie Garden $1.15 *Escalope of Veal, Holstein 90*
Grilled French Mushrooms on Toast 90 *Alligator Pear Salad, Los Angeles 90*

ENTREES

Omelette au Parmesan 65 *Shirred Eggs, Bercy 55*
Baked Beans, Boston Style, with Salt Pork 55 *Vegetable Lunch with Poached Egg 90*
Braised Joint of Chicken, Peas, Clamart 90 ★*Calf's Liver, Sausage and Fried Tomatoes 75*

ROAST

Haunch of Spring Lamb, Mint Sauce 70
Prime Ribs of Western Canadian Beef au Jus, Horseradish 75

VEGETABLES

Fresh Asparagus 60 New Beets 35 New Peas 50 New Carrots 35 New Turnips 35
Fresh String Beans 50 French Flageolets 35 Grilled Tomatoes 40 Succotash 35
Cauliflower 35 Spinach 30 Stewed Corn 30 String Beans 30 Early June Peas 30

Vancouver Potatoes---Boiled 10 Baked 15 Mashed 15 Croquette 25 O'Brien 25 Persillees 25
Sweet Potatoes---Fried 25 Grilled 30 O'Brien 30 Southern Style 35
New Potatoes---Boiled 25 In Cream 30 Rissolees 30 Persillees 30

CHEESE

Canadian: Stilton, Goldenloaf, Cheddar, Cottage 20 McLaren's Imperial 25 Camembert 30
English Stilton 35 Swiss Gruyere 35 Individual Cream of Gruyere 35
Gorgonzola 40 Imported Roquefort 40 Trappist 25 Bar-le-Duc Jelly 45

SPANISH GRILL — SPECIAL ENTERTAINMENT

Every Evening - Re-engagement of Miss Ruth Van Valey, of New York City

FEATURE DANCING DURING DINNER AND SUPPER DANCES

Seasonable and Cold Suggestions

Fruit Cocktail 55 Supreme of Grapefruit 60

Consomme 25 Chicken Gumbo 30 Tomato Bouillon 30

Fraser River Salmon with Sliced Cucumbers and Tomatoes, Mayonnaise Sauce 75

Boundary Bay Crab Flakes in Shell, Ravigotte 90

Breast of Chicken, Mountaineer 1.40 Assorted Cuts 80 - with Chicken 1.10

Sliced Chicken 1.10 Galantine of Capon 90 Prime Ribs of Western Canadian Beef 85

Ham 80 Home-made Headcheese 80 Spring Lamb 80 Veal and Ham Pie 80

Smoked Ox-tongue 75 Home-made Terrine of Foie Gras 75

POTATO SALAD SERVED WITH ALL COLD SELECTIONS

Pressed Corned Beef, Slaw and Potato Salad 80

SALADS

Heart of Lettuce 30 Sliced Tomato 35 Lettuce and Tomato 40 Watercress and Egg 35

Combination 45 Fruit Salad, Whipped Cream 60 Chicken 75 Crab 1.00 Shrimp 80

Stuffed Tomato with Chicken Salad, Shrimps or Crabmeat 1.00 Slaw 30

Special Dressing 20 Chili Sauce 15

SWEETS

French Strawberry Tart 20 ***Almond Custard Pie 20*** ***Orange Pudding 20***

Strawberries - - With Cream 50 Tartlet 20 Shortcake 40; Old Fashion 40 A la Mode 30

Melba 40 With Mocha Ice Cream 30

Cold Rice Pudding 25 Caramel Cream 20 Fruit Jelly 20 ★Pear Melba 35

★Chocolate Profiterole 35 ★Neapolitan Ice Cream 25

French Ice Cream .25 (Vanilla, Coffee, Strawberry, Chocolate)

Sherbets .20 (Loganberry, Orange, Lemon)

Iced Tea with Lemon 25 Iced Coffee 25

SWEETS

Old Fashion Deep Apple Pie with Cheese 25 Stewed Rhubarb 25 Fresh Apple Pie 20

French Pastry 15 Cup Custard 20 Assorted Cakes 20 Plain or Fruit Cake 20

Scotch Shortbread 15 Caramel Cream 20 Coffee Jelly 20

FRUIT

Canadian Apple: 10 Baked 15; with Cream 25 Sauce 25 Banana 10

Watermelon 35 Fresh Bing Cherries 40 Orange 10 Grapes 35 Compote of Fresh Fruit 60

Preserved---Peaches 30 Apricots 30 Pineapple 30 Ginger 30 Figs 30 Raspberries 30

Strawberries 30 Royal Anne Cherries 30 Nuts and Raisins 35 Compote of Fruit 60

TEA AND COFFEE

Ceylon, Orange Pekoe, Green or Oolong Tea with Milk 15; with Cream 20

Special Darjeeling Tea 25 Coffee with Hot Milk 15; with Cream 20 Demi Tasse 10; with Cream 15

Chocolate or Cocoa 20 Individual Bottle Milk 10 Special Sterilized Milk 15

Glass Milk, Half Cream 25 Cream 35 Buttermilk 10 Ovaltine 30

Bread and Butter 10 Whole Wheat Bread 10 Rye Bread 10 Bran Muffins 10

Scotch Oatcakes 10 Vita Weat 10

An additional charge of ten cents per portion is added for service in rooms served from the Dining Room Menu. Single portion served to one person only.

If expecting a telephone call kindly notify Head Waiter.

A Special Dinner will be served every Sunday, from 6.00 to 8.30 p.m. -- $1.50
Hotel Vancouver Orchestra will play during Dinner, followed by a concert in the Oval Room.

★ INDICATES TO ORDER

FRIDAY, JUNE 21, 1929

Dinner Dance in Spanish Grill every evening (except Saturday), 6.45 to 9 p.m., without cover charge.
Dinner Dance in Spanish Grill Saturday evening, 6.45 to 8.30 p.m., without cover charge.
Supper Dance in Spanish Grill every evening (except Saturday), 10 p.m. to midnight. Cover charge, 75 cents.
Supper Dance in Spanish Grill Saturday evening, 9 p.m. to midnight. Cover charge, 75 cents.

CANADIAN PACIFIC HOTELS

ALGONQUIN HOTEL,
ST. ANDREWS-BY-THE-SEA, N B

McADAM HOTEL,
McADAM, N B.

CHATEAU FRONTENAC,
QUEBEC, QUE

PLACE VIGER HOTEL,
MONTREAL, QUE.

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.

SICAMOUS HOTEL,
SICAMOUS, B.C.

HOTEL VANCOUVER,
VANCOUVER, B.C.

EMPRESS HOTEL,
VICTORIA, B.C.

ROYAL YORK TORONTO, ONT.

OPEN JUNE 1929