Banff Springs Hotel

BANFF , ALBERTA , CANADA

Dinner

Monday, August the Twentieth, Nineteen Hundred and Twenty-Eight

Canape Caviar (single) 85 — Imported Fresh Caviar 2.00 — Domestic Fresh Caviar 1.10
Special Hors d'Oeuvres 1.00 — Anchovies in Oil 70 — Canape Anchovies 50
Shrimp Cocktail 60 — Crabmeat Cocktail 60 — Fruit Cocktail 75
Tuna Fish Salad 75 — Terrine de Foie Gras 1.20 — Antipasto 80
Norwegian Sardines 50 — French Sardines, the box 65
British Columbia Smoked Salmon 70
Iced Celery 40 — Roquefort Stuffed Celery 60 — Green Onions 30 — Radishes 30
Ripe or Green Olives 45

SOUPS

Cold Essence of Tomato 40
Chicken Mulligatawny 40
Consomme Fleurist 35

FISH

Grilled Upper Lake Whitefish, Hoteliere 80
Pacific Sole Saute, Doria 80
Fried Julienne of Halibut, Thousand Island Dressing 80

ENTREES

Braised Ox Joint, Bourgeoise 90
Escaloped Chicken Curried with Rice 1.10
Grilled Mutton Chop, Lafayette 1.15
Fried Double Breast of Young Chicken, Stanley 1.75
Cold Sliced Boned Capon, Cantaloupe Salad 1.10

ROAST

Spring Lamb, Mint Sauce 1.00

Special Selections (To order Fifteen Minutes)

Grilled Rainbow Trout, Eauclaire 1.25
Vegetarian Dinner 1.15
Squab Chicken Cocotte, Printaniere 1.75
Banff Springs Salad 1.00
Loin Lamb Chops, Princess 1.25
Coquilles of Capon, Volnay 1.25
Escalope of Veal and Spaghetti, Milanaise 1.15
Fruit Rafraichi 1.00

Orchestral Concerts :

In the Riverview Lounge at One O'clock, and in the Mount Stephen Hall at Seven-Thirty

DANCING IN THE BALL ROOM AT NINE-THIRTY THIS EVENING

Soda Fountain is open every day from Seven in the morning until Midnight.

Fresh Vegetables

Corn on Cob	30
Turnips	30
Vegetable Marrow	35
Squash	35
Peas	50
Boiled Onions	35
Carrots	40
Spinach	40
Cauliflower	50
Cabbage	30
Stewed Tomatoes	50
Fried Tomatoes	50
Fresh Beets	30
Fried Egg Plant	40
Potato Chateau	25

Potatoes — Boiled 20 — Mashed or Baked 25 — French Fried 25
Maitre d'Hotel 30 — Au Gratin 30
Potato Persillee 30

Vegetables

Refugee Beans	35
Brussels Sprouts	50
French Flageolet Beans	45
June Peas	35
Succotash	30
Stewed Corn	40
French Peas	50

The Tavern is open from : Seven in the morning until Ten in the evening. Saturday; until Nine O'clock. Sunday Closed.

COLD BUFFET SELECTIONS

Ribs of Beef 1.00 — Pork 90 — Lamb 90 — Canadian Ham 90 — Ox Tongue 80
Roast Chicken (half) 1.50 — Veal and Ham Pie 90 — Galantine of Capon 1.00
British Columbia Salmon 90
Corned Brisket of Beef 90 — Virginia Ham 1.10 — Assorted Cuts 1.00. — with Chicken 1.25
Potato Salad Served with all Cold Selections

SALADS

Cold Asparagus 60 — Cold Slaw 40 — Combination 65 — Waldorf 75 — Russian 65
Lettuce and Cucumber 60 — Heart of Lettuce 50 — Lettuce and Tomato 60
Dressings— Mayonnaise 25 — Roquefort 25 — Thousand Islands 25 — Chili Sauce 15
Russian 25 — Special Dressing 25 Extra

SWEETS

Baked Alaska 80 — Parfait Nougatine 50 — Charlotte Russe 45 — Cold Rice Pudding 30
Lillian Russell 60 — Cup Custard 30 — Deep Canadian Apple Pie 40 — Marron Glace 60
French Pastry 20 — Napoleon 20 — Macaroons 30 — Meringue Glace 60 — Petit Fours 30
Peach Melba 70 — Coupe Bow Falls 60 — Pound or Fruit Cake 30 — Lady Fingers 30
Scotch Shortbread 20 — Montmorency Cake 25 — Green Apple Pie 35 — Nesselrode Pudding 60
Ice Cream — Vanilla 40 — Fancy Ice Cream 50 — Chocolate 40 — Neapolitain 40 — Coffee 40
Tutti Frutti 50
Orange or Lemon Sherbet 30

Strawberry Cream Royal 40 — **Coupe Victoria 60** — **Pear Florida 50**

FRUIT

Banana 15 — Okanagan Apple 15 — Orange 15 — Sliced Bananas with Cream 30 — Apricots 30
Honeydew Melon 40 — Plums 40 — Nuts and Raisins 40 — Dates 30 — Table Figs 40
Cantaloupe 45 — Watermelon 35 — Baked Apple with Cream 35 — Fresh Pears 40
Casaba Melon 40 — Sliced Peaches 45 — Blueberries and Cream 45 — Sweet Grapes 40

Compote of Stewed Fresh Fruit 60

Preserved Fruit in Syrup—
Strawberries, Pineapple, Pears, Cherries, Peaches, Apricots, Plums, Figs, Ginger **40**

CHEESE

Kraft Canadian 35 — Rocky Mountains Cream 35 — with Bar le Duc 70 — Roquefort 50
Canadian Stilton 35 — McLaren's Individual 40 — Gruyere 45 — Trappist 40
Camembert 45 — Imported English Stilton 50

CRACKERS 15
Soda, Salted, Zephyr Cream, Graham Wafers

Tea with Milk 20; with Cream 25 — Special Coffee 40 — Milk 20
Buttermilk 15 — Cafe au Lait 20; with Cream 25
Postum 25 — Individual Bottle of Milk 25
Bread and Butter 10 — Raisin Bread 15 — Bran Muffins 15
Assorted Rolls 10

For Other Dishes Please See a la Carte Menu

Above Portions Are Prepared As Service For One Person Only
Five Cents the Portion Is Added For Service In Rooms

CANADIAN PACIFIC HOTELS

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

McADAM HOTEL,
McADAM JCT., 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.
(under Construction)
To be opened May 1st, 1929.