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Hotel Vancouver, Vancouver B.C.

HOTEL VANCOUVER

VANCOUVER, B.C.

OPERATED BY THE VANCOUVER HOTEL COMPANY LIMITED
UNDER THE JOINT MANAGEMENT OF THE
CANADIAN NATIONAL AND CANADIAN PACIFIC RAILWAY COMPANIES

BUSINESS MEN'S LUNCHEON

Served in Dining Room Only From 12 to 2.30

75c.

Cole Slaw, Mexican

Beef Broth with Barley — Hot or Cold Consomme

CHOICE OF

Scrambled Eggs with Minced Bacon, Fresh Tomato
Grilled Cod Steak, Fines Herbes
Irish Lamb Stew with Fresh Vegetables and Dumpling
Fried Chicken Cutlet with Mushrooms in Cream
Roast Leg of Young Steer, Yorkshire Pudding
Assorted Cold Cuts, Combination Salad
Seafood Salad, Thousand Island Dressing

Vegetable Marrow Saute — Chopped Spinach au Gratin

Potatoes: Mashed — Boiled — Hashed Brown

Open Apricot Pie — Rice Custard Pudding — Coffee Ice Cream
Watermelon — Fresh Golden Plums

Old Canadian Cheese

Tea, Coffee, Milk

Cheese with Pie 10 cents Extra

No Substitution Allowed on this Menu

LADIES' SPECIAL LUNCHEON

Served in Dining Room Only From 12 to 2.30

$1.00

Half Cantaloupe — Assorted Seafood Cocktail

Scotch Broth with Barley — English Mock Turtle Soup — Cold Consomme

CHOICE OF

Stuffed Eggs en Bordure au Gratin, Ortence
Grilled Halibut Steak, Cucumber Doria
Steamed Alaska Cod, Parsleyed Potatoes, Drawn Butter
Scallops of Chicken on Toast a la King
Lamb Chop Mixed Grill, National
Roast Prime Ribs of Beef, Yorkshire Pudding
Cold Ham and Turkey, Mustard Pickles
Cold Salmon Steak, Asparagus, Vinaigrette

Wax Beans, Parsleyed — Baked Squash

Potatoes: Mashed — Boiled — French Fried

American Salad

Open Fresh Apricot Pie — Stewed Fruit Compote — Parfait au Kirsch
Watermelon — Fresh Golden Plums — Assorted Fresh Fruit

Cheese and Crackers

Demi Tasse

The Dominion Department of Agriculture and Canadian Bacon Board have asked us to assist in reducing the consumption of pork, bacon and ham in Canada so that more Bacon may be sent to Britain.

"Please cooperate with us by selecting other meats from this menu"

LUNCHEON A LA CARTE

HORS-D'OEUVRES

Anchovy Canape .60 Imported Sardines, French .75 Wine Herrings .70
Celery Hearts .30 Stuffed .60 Domestic Caviar 1.00 Imported Caviar 2.00
Hors d'Oeuvres, Parisienne .75 Green or Ripe Olives .30

SEAFOODS

Shrimp Cocktail .65 Crabmeat Ravigote .70
Preserved Lobster Cocktail .70 Clams with Spice Sauce .45

SOUPS

Scotch Broth 25 **Mock Turtle 25**

Chicken Broth .30 Strained Gumbo .30 Jellied in Cup .25
Cream of Tomatoes .30 Mock Turtle .30 Puree of Peas .30 Green Turtle .60

EGGS AND FISH

Scrambled Eggs, Fresh Tomatoes 65 Stuffed Eggs en Bordure au Gratin, Ortence 70
Fried Fillet of Sole, Lorette Salad, Figaro 70
Crabmeat and Shrimps, American 80
Steamed Alaska Cod, Boiled Potatoes, Drawn Butter 70
Grilled Salmon Steak, Cucumber Doria 70

ENTREES

Irish Lamb Stew with Vegetables and Dumpling 80
Minced Chicken Sandwich au Gratin 80
Broiled Steak Minute, Parmentiere 1.25
Stuffed Jumbo Field Tomato and Bacon 65

Chicken a la King 1.25 Sweetbreads Saute 90 Veal Kidney Saute 80

FROM THE GRILL: Pork Chops 80, Lamb 90 Tenderloin 1.50
Filet Mignon 1.40 Sirloin Steak 1.50 Steak Minute 1.25 Half Chicken 90

ROASTS

Prime Ribs of Beef .90 **Capon .80**

COLD DISHES

Loin of Pork .80 Lamb .70 Ox Tongue .70 Corned Beef .70
Roast Beef .80 Ham .80 Galantine of Capon .80 Turkey .85
Assorted .80 with Chicken .90

SANDWICHES

Ham .40 Tongue .40 Roast Beef .50 Sardine .40 Chicken .60 Club .75

VEGETABLES

Carrots in Cream .25 Stewed Corn or Tomatoes .30 New Peas .35
Beets .25 New String Beans .35 Jumbo or French Peas .30
Wax Beans .30 Fried Egg Plant .30 Preserved Asparagus .40
Braised Celery .40 Cauliflower .35 New Spinach .30 Baked Squash .25

POTATOES

Julienne .20 Saute .25 Hashed Brown .25 Gaufrette .25 Au Gratin .35
Home or French Fried .25 Hashed in Cream .30 Southern Style .45
Lyonnaise .25 Fried Sweet .30

SALADS

Potato .35 Lettuce .35 Beet .35 Lettuce and Tomato .40 Fruit .60
Vegetable .55 Combination .45 Salmon .75 Crabmeat .85 Shrimp .85
Chicken 1.00 Preserved Lobster 85

DESSERTS, FRUITS ETC.

Open Fresh Apricot Pie 25 **Rice Custard Pudding 25** **Watermelon 20**

Peach Shortcake 35, Tartlet 25) French Pastry 20 Cake 25 Apple 15
Preserved Pineapple 30 Ice Cream 25 Orange or Lemon Sherbet 25

CHEESE

Cream 25 Cottage 25 Stilton 30 Trappist 30 Gorgonzola 40
Roquefort 40 Camembert 40 Gruyere 35 Old Ontario 20 English Stilton 45

TEA, COFFEE, ETC.

Tea, Coffee 25 Demi Tasse 15 Cocoa, Chocolate 25 with Whipped Cream 35
Vitone or Postum 25 Certified Milk, Individual 15 Ovaltine 25 Buttermilk 10

Tuesday, August 12, 1941