1951

*Practice casts in the Bow River sometimes reward anglers—there is real fishing within easy reach.*

# BANFF SPRINGS HOTEL

# DINNER

TABLE d'HOTE

Grapefruit, Prune, or Tangerine Juice
Celery and Green Onions
Half Grapefruit, Surprise
Seafood Cocktail, Neptune
Assiette Parisienne

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Cream of Tomato, Tortoni
Consomme Bouquetiere or in Jelly

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Boiled B.C. Red Salmon, Hollandaise

Poached Eggs, Vienna

Chef's Salad with Julienne of Tongue and Chicken,
Fines Herbes Dressing

Young Chicken in Casserole with Rizotto, Piedmontaise

Spaghetti with Meat Balls, Bolonaise

Breaded Fried Pork Tenderloin, Financiere

Stuffed Roast Young Capon, Giblet Gravy

Roast Hiploin of Red Brand Beef, Horseradish

Cold Ham and Veal Terrine, Salad Nicoise

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Green Beans au Beurre
Sliced New Beets au Porto

Potatoes: Boiled Whipped Boulangere

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Green Salad Doria, French Dressing

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Pear Tart
Napoleon Slice
Coupe St. Jacques
Fresh Berries in Season
Compote of Stewed Fresh Fruit with Cake

*Cheese*: Cream Cheese and Jelly, Gouda, Camembert,
Oka, Danish Blue, Gorgonzola, Gruyere Imported
McLaren's Imperial, Canadian Cheddar,
Imported Roquefort, Wine Cured Cheese Hearts
Old Cherry Hill Cheddar
Canadian Stilton

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Tea Coffee Milk Buttermilk

Rolls $3.50

**BANFF SPRINGS SPECIAL**

**Prime Beef Filet Mignon Saute, Bearnaise Sauce**

Price includes Starter, Soup, Vegetable, Salad, Dessert and Beverage.

**20 mins.** **$5.00**

Additional charge of 10c. per portion added for service in Rooms, excepting items listed heading Tea, Coffee, Milk, Etc., for which no extra charge is made.

# DINNER

**HORS D'OEUVRES:** Radishes 30 Queen or Stuffed Olives 50 Fruit Cocktail 70
Celery 40 Green Onions 30 Preserved Lobster Cocktail 1.25 Crabmeat Cocktail 1.25
Mixed Pickles 30 Sliced Smoked Salmon 80 French Hors d'Oeuvres 1.50 Antipasto 80
Stuffed Eggs, Moscovite 1.50 Pate de Foie-Gras, Domestic 2.00 Fresh Domestic Caviar 2.50
Stuffed Celery 80 Assorted Canapes 1.25 Anchovy Canape 1.00 Grapefruit Supreme 75
**JUICES:** Tomato, Grapefruit, Vegetable, Orange, Apple, Pineapple, Grape 30

**SOUP:** Cream of Tomato, Croutons 40 Chicken Broth 40
Consomme, Bouquetiere or in Jelly 40

**FISH:** Grilled Salmon Steak, Hoteliere 1.35 *15 minutes*
Filet of Pickerel, Saute, Meuniere 1.35 *15 minutes*
Broiled Cod Steak with Sliced Cucumber 1.10 *15 minutes*
Boiled B.C. Red Salmon, Hollandaise 1.35

**EGGS:** Poached Eggs, Vienna 90

**ENTREES:** *TO ORDER - 20 minutes* Red Brand Single Sirloin Steak 3.00
Lamb Chops (*one*) 1.00; (*two*) 2.00 Sweetbread Saute, Rossini 2.00
Half Grilled Chicken, Provencale 2.25 Grilled Mushrooms with Bacon 1.85
Spaghetti with Meat Balls, Bolonaise 1.50 Breaded Fried Pork Tenderloin, Financiere 2.25
Stuffed Roast Young Capon, Giblet Gravy 2.00
Roast Hiploin of Red Brand Beef, Horseradish 2.25

**COLD SELECTIONS:** Ham and Turkey, Lettuce and Tomato Salad 2.00
Cold B.C. Salmon with Sliced Cucumber and Tomato, Potato Salad 1.35
Cold Roast Lamb, Potato Salad 2.00
Cold Ham and Veal Terrine, Salad Nicoise 1.75

**VEGETABLES:** Green Beans 35 Green Peas 40 Creamed Corn 45 Stewed Tomatoes 45
Sliced New Beets au Porto 40

**POTATOES:** Steamed 25 Mashed 30 Boulangere 40

**SANDWICHES:** Chicken 75 Lettuce and Tomato 45 Ham 65
Club 1.00 Cold Roast Beef 75 Ox Tongue 65

**SALADS:** Chicken 1.75 Lettuce and Tomato 60 Fruit 85
Chef's Salad with Julienne of Tongue and Chicken, Fines Herbes Dressing 1.35

**SWEETS:** Compote of Stewed Fresh Fruit with Cake 60 Fruit Jelly 25
Pear Tart 25 Napoleon Slice 25 Coupe St. Jacques 60
Parfait Cream de Menthe 60 Fruit Sundae 60
**ICE CREAM:** Vanilla, Maple Walnut, Strawberry, Tutti Frutti 40

**FRUITS:** Fresh Fruit in Season 50 Banana 25 Orange or Raw Apple 15
Compote of Fruit 55 Half Grapefruit 35 Fresh Berries 50 Melon 50

**CHEESE:** Rocky Mountain 35 McLaren's Imperial 40 Gouda 50 Ermite 50
Canadian Loaf 35 Canadian 35 Blue Vein 50 Imported Roquefort 60
Wine Cured Cheese Hearts 50 Black Diamond 35 Trappist Oka 50

**TEA, COFFEE, MILK, ETC.:** Tea or Coffee 30 Sanka Coffee 35
Demi-Tasse 25 Postum 35 Malted Milk 35 Individual Milk 20
Buttermilk 20 Bread 25 Toast 25 Raisin Bread 30

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Portions are prepared for one person only.

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The use of intoxicating liquor in Dining Rooms and Public Rooms in this Hotel is an offence under Section 99 (a) of the Government Liquor Control Act of Alberta.

Tuesday, August 21st, 1951

# CANADIAN PACIFIC HOTELS

*FROM SEA TO SEA*

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|---|---|
| The Digby Pines† | Digby, N.S. |
| Lakeside Inn† | Yarmouth, N.S. |
| Cornwallis Inn | Kentville, N.S. |
| The Algonquin† | St. Andrews by-the-Sea, N.B. |
| McAdam Hotel | McAdam, N.B. |
| Chateau Frontenac | Quebec, Que. |
| Royal York Hotel | Toronto, Ont. |
| Devil's Gap Lodge† | Kenora, Ont. |
| 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. |
| Empress Hotel | Victoria, B.C. |

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Hotel Vancouver . . . . . Vancouver, B.C.
(Operated by the Vancouver Hotel Co. Limited on behalf of the Canadian Pacific Railway Company and the Canadian National Railways.)

*†These hotels are open in the Summer only.*