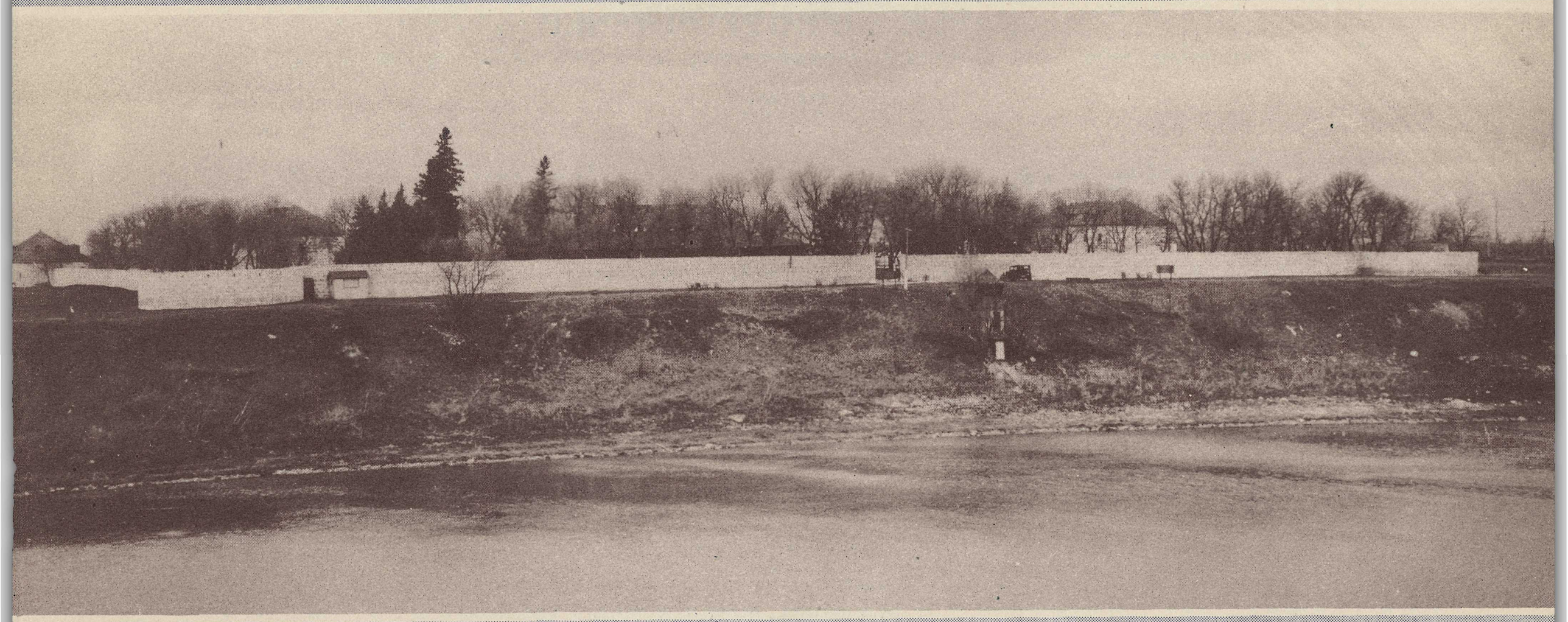


COURTESY HUDSON'S BAY COMPANY

LOWER FORT GARRY.

Royal Alexandra

TABLE D'HOTE DINNER

Served from 6 to 9 p. m.

$1.50

Stuffed Fresh Pear, Lorenzo — Salted Almonds

Baked Onion Soup, Parmesane
Double Consomme, Aurore or Cold in Jelly

Poached Filet of Chicken Halibut, Duglere

CHOICE OF

Fried Half Young Chicken, Maryland Style (15 min)
Grilled Tenderloin Steak, Maitre d'Hotel, Horseradish (15 min)
Roast Prime Ribs of Beef au jus
Roast Stuffed Young Turkey with Cranberry Sauce
Cold Virginia Ham and Roast Capon, Salad Waldorf

Sunburst Salad

Cauliflower, Polonaise — Fresh Green String Beans in Butter
Potatoes: Saute — Boiled or Mashed

Blueberry Pie — Caramel Custard Pudding
Fruit Jelly — Coupe Yvette -- Cakes
Apple Pie — Roquefort Cheese and Crackers

Tea — Coffee — Milk

TABLE D'HOTE DINNER

Served from 6 to 9 p.m.

$1.25

Stuffed Fresh Pear, Lorenzo — Salted Almonds

Baked Onion Soup, Parmesane
Double Consomme, Aurore, or cold in Jelly

CHOICE OF

Noisette of Young Lamb, Broiled, Marie Garden
Mayonnaise of Fresh Shrimps, Argenteuil
Fried Half Young Chicken, Maryland Style (15 min)
Roast Prime Ribs of Choice Beef au Jus
Roast Stuffed Young Turkey, Cranberry Sauce
Cold Virginia Ham and Roast Capon, Salad Waldorf

Cauliflower Polonaise
Fresh Green String Beans in Butter
Potatoes: Saute — Boiled or Mashed

Blueberry Pie — Caramel Custard Pudding
Fruit Jelly — Coupe Yvette -- Cakes
Apple Pie — Cheddar Cheese and Saltines

Tea — Coffee — Milk

TABLE D'HOTE DINNER

Served from 6 to 9 p.m.

$1.00

Spiced Holland Herring — Medley of Fruit Cup

Baked Onion Soup, Parmesane
Double Consomme, Aurore, or Cold in Jelly

CHOICE OF

Poached Filet of Chicken Halibut, Duglere
Cold Red Spring Salmon, Sauce Figaro
Omelette with Sausages, Chipolata
Filet of Pork Saute, Sweet Potatoes Mignonette
Roast Young Lamb, Mint Sauce
Cold Assorted Meats with Turkey and Sliced Tomato

Cauliflower, Polonaise
Fresh Green String Beans in Butter
Potatoes: Saute — Boiled or Mashed

Blueberry Pie — Caramel Custard Pudding
Fruit Jelly — Coupe Yvette -- Cakes
Apple Pie — Cheddar Cheese and Saltines

Tea — Coffee — Milk

HORS D'OEUVRES

Ripe, Green or Stuffed Olives 25 Assorted Hors d'Oeuvres 80 Green Onions 15
Iced Celery 25

SOUPS

★ *Baked Onion, Parmesane 20; cup 15* ★ *Double Consomme, Aurore, or in Jelly 20; cup 15*
Cream of Tomato 20 (10 min) Puree of Peas, Butter Crust 20 (10 min)
Chicken Broth with Rice 30

FISH

★ *Poached Filet of Chicken Halibut, Duglere 60*
Grilled Fresh Whitefish, Pimento Butter 60 (15 min)
Fried Filet of Fresh Lake Trout, Orley 60 (10 min)
Fresh Lobster Salad with Quarter Egg and Tomato 1.25

ENTREES

★ *Omelette with Sausages, Chipolata 60* ★ *Noisette of Young Lamb, Broiled, Marie Garden 75*
★ *Filet of Pork Saute and Sweet Potatoes Mignonette 70*
Fried Half Young Chicken, Maryland Style 90 (15 min)
Grilled Tenderloin Steak, Maitre d'Hotel, Fresh Horseradish 1.00 (15 min)

ROAST

★ *Young Lamb, Mint Sauce 60* ★ *Prime Ribs of Choice Beef au Jus 65*
★ *Stuffed Young Turkey, Cranberry Sauce 80*

COLD DISHES

★ *Virginia Ham and Roast Capon, Salad Waldorf 80*
Assorted Meats with Chicken 65 *Sliced Chicken 70* *Sugar Cured Ham 50*
Lamb 50 *Prime Ribs of Choice Beef 50* *Smoked Ox Tongue 50*
Potato and Beet Salad served with above Cold Meats

VEGETABLES

Fresh Peas 25 Cauliflower 25 Small Onions in Butter or Cream 25
POTATOES:- Boiled 15 Mashed 20 French Fried 20 Baked 20
SWEET POTATOES Fried or Southern Style 25

SALADS

Combination 45 Lettuce and Tomato 40 Tomato Surprise 50 Head Lettuce 35 Fruit 45

SWEETS

★ *Blueberry Pie 15* ★ *Caramel Custard Pudding 20*
Apple Pie 15 French Pastry 15
Ice Cream, any Flavor 25 Water Ice 20

FRESH FRUITS, ETC.

Sliced Peaches with Cream 30 Stewed Peaches 30 Orange 10
Half Grapefruit 20 Compote of Fresh Fruit 50 Banana 10
STEWED FRESH FRUIT: Pears 30 Berries 35 Plums 30

CHEESE

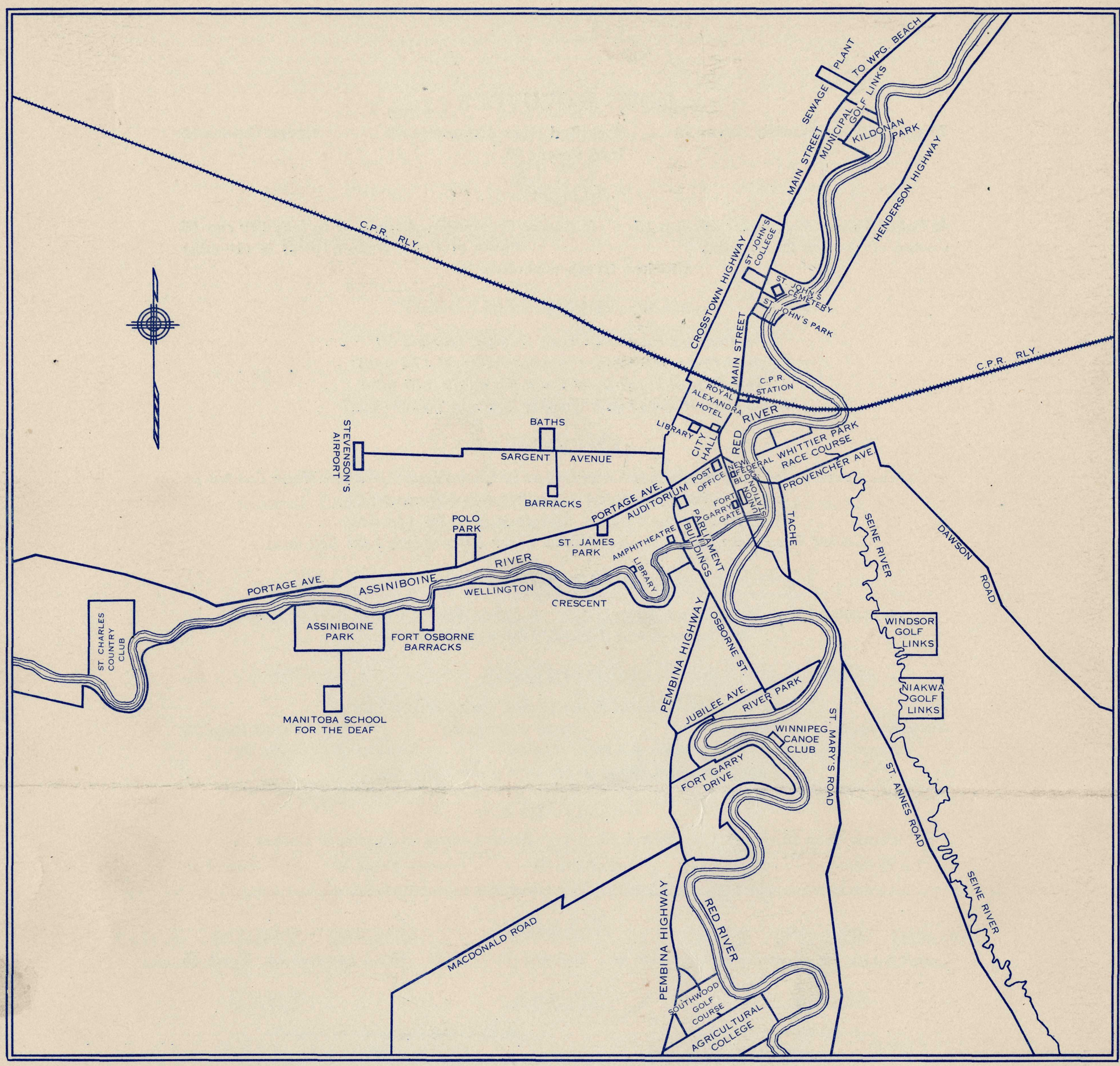
Canadian Blue Star Stilton 20 Cheddar 15 Canadian Stilton 15 Trappist 25
Cream Cheeses - 15; 20; 25
Gruyere 20 Roquefort 30 English Stilton 30
SPECIAL:- Royal Alexandra Cream Cheese, Red Currant Jelly 30

BEVERAGES

Tea with Milk or Cream 20 Chocolate 25 Coffee with Milk or Cream 20 Postum 25
Demi-Tasse with Cream 15 Kaffee Hag 20 Sanka Coffee 20
Buttermilk 15 Pure Jersey Milk, Individual Bottle 15
Bread and Butter or Rolls, per portion 15

★ *Indicates Dishes that are Ready to Serve*

ROYAL ALEXANDRA HOTEL *SEPTEMBER 24, 1940*



LOWER FORT GARRY

"The Stone Fort"

On the west bank of the Red River, a little above St. Andrews Rapids and about twenty miles from Winnipeg, stands Lower Fort Garry — an old stone walled fort, with loopholes and bastions — built by "The Governor and Company of Adventurers of England trading into Hudson's Bay."

It was built in 1831 to replace the old delapidated Upper Fort Garry (of which the Gate only now stands) at the junction of the Red and Assiniboine Rivers.

Since then the Lower Fort has played a colorful part in Manitoba's and Western Canada's history. For a while it was the seat of government and residence of Sir George Simpson, the governor of the territory.

The walls and principal buildings are completely restored, and the fort can easily be reached by motor by going north on Main Street — Highways 1 and 8.

CANADIAN PACIFIC
HOTELS
WORLD'S GREATEST TRAVEL SYSTEM