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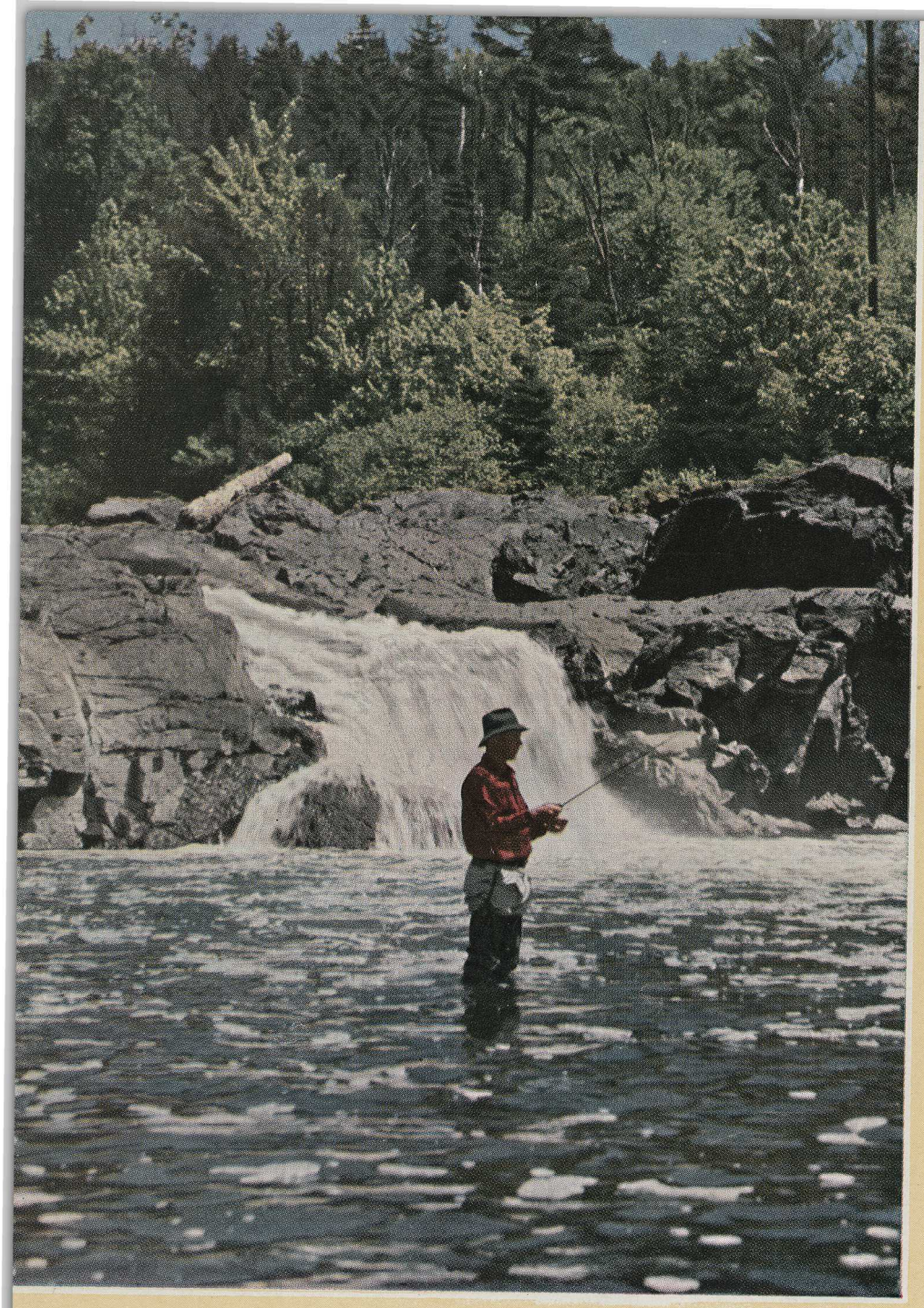


MENU

CANADIAN PACIFIC DINING CAR SERVICE

THE DOMINION
TABLE D'HOTE LUNCHEONS

$1.25

Choice of one only:—Juice, Soup or Dessert—as shown on the $1.75 Menu

Chicken Salad — Lettuce and Tomato — Salmon Salad

Raisin, White and Brown Bread — Rolls (Hot or Cold)

Instant Postum — Tea — Coffee — Cocoa — Milk

$1.50

Choice of one only:—Juice, Soup or Dessert—as shown on the $1.75 Menu

Broiled or Fried Lake Superior Trout

Cold Salmon, Mayonnaise, Sliced Cucumber

Boiled New Potatoes — Mashed Potatoes

New Carrots — String Beans

Raisin, White and Brown Bread — Rolls (Hot or Cold)

Instant Postum — Tea — Coffee — Cocoa — Milk

$1.75

Beef Broth — Apple, Tomato or Grapefruit Juice

Spanish Omelet

Baked Individual Veal and Ham Pie

Roast Leg of Lamb, Mint Sauce

Assorted Cold Cuts with Potato Salad

Boiled New Potatoes — Mashed Potatoes

New Carrots — String Beans

Rice Custard Pudding — Ice Cream with Cake — Green Apple Pie

Raisin, White and Brown Bread — Rolls (Hot or Cold)

Instant Postum — Tea — Coffee — Cocoa — Milk

●Half portions served at half price to children under twelve years of age, if ordered on special meal check.

3-4—Tor.—15-49

NOTICE TO PATRONS

●

Please write on check each item desired; employees are forbidden to write meal checks or serve orders given verbally.

A la Carte Suggestions

RELISHES

Green Olives, 25 — Mixed Pickles, 20 — Iced Celery, 30 — Radishes, 20

Tomato Juice, 25 — Orange Juice, 25 — Grapefruit Juice, 25 — Apple Juice, 25

Double Orange Juice, 40 — Blended Orange and Grapefruit Juice, 25

SOUP (Tureen, 40, Cup 25) (See Table d'Hote Menu)

FISH, 95 (See Table d'Hote Menu)

ENTREES AND ROAST

Spanish Omelet, 75

Baked Individual Veal and Ham Pie, 90

Roast Leg of Lamb, Mint Sauce, $1.05

Individual Pot of Baked Beans (Hot or Cold), 55

EGGS AND OMELETS

Boiled (One) 30, (Two) 55 — Fried (One) 30, (Two) 55 — Scrambled, 55

Shirred, 55 — Poached on Toast (One) 30, (Two) 55

Omelets:—Plain, 60 — Lyonnaise, 65 — Cheese, 65

VEGETABLES

Boiled New Potatoes, 20 — Mashed Potatoes, 20

Fresh Vegetables, 25 (See Table d'Hote Menu)

Green Peas, 25 — Sugar Corn, 25 — Spinach, 25

COLD DISHES

Domestic Sardines, 35 — Imported Sardines, 65 — Ham, 90

Ox Tongue, 90 — Chicken, 95 — Roast Beef, 90

(With Potato Salad 10 cents extra)

SALADS IN INDIVIDUAL BOWL

(With French or Mayonnaise Dressing)

Salmon, 80 — Lettuce and Tomato, 55 — Chicken, 80

DESSERT

Ice Cream, 25, with Cake, 30 — Green Apple Pie, 25

Rice Custard Pudding, 30

BREAD AND ROLLS

Raisin, White and Brown Bread, 10 — Toast, 10

Rolls (Hot or Cold), 10

CANADIAN CHEESE WITH BISCUITS, 30

TEA, COFFEE, ETC.

Tea, Pot, 25 — Coffee, Pot, 25 — Cocoa, Pot, 25

Individual Milk, 15 — Instant Postum, 25 — Malted Milk, 25

No check issued for less than 25 cents per person.

T. M. McKeown, Manager, Sleeping, Dining and Parlor Cars, Montreal.

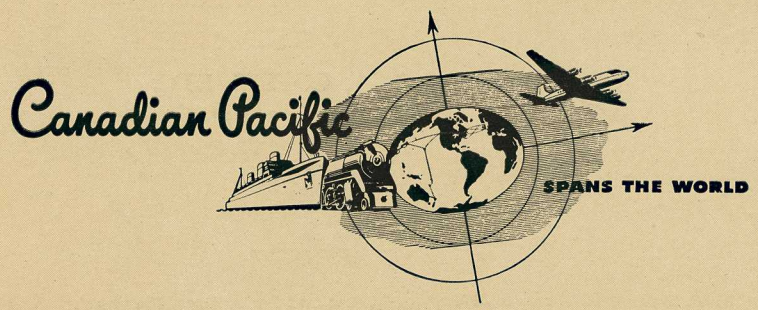
Fisherman's Choice

How do you like your fishing? Waders in back eddies of fast water? Trolling behind a whispering outboard? Wet fly from a guide-propelled canoe? Or the hefty kind that calls for a fighting chair and heavy gear out where the tuna run? Canada's eastern seaboard provinces of New Brunswick and Nova Scotia beckon fishermen of every type to woodland streams, remote lakes, coastal waters teeming with fighting trophies. Speckled trout, salmon, sea trout, lake trout, tell the inland water story; pollock, mackerel, tuna, swordfish, are the lure that attracts salt water anglers.

Frequent Canadian Pacific trains and their connections put this magnificent fishing country within close reach:

Canadian Pacific summer resort hotels — The Algonquin, St. Andrews by-the-sea, N. B., The Digby Pines, Digby, N. S., The Lakeside Inn, Yarmouth, N.S.,— guarantee cosmopolitan comfort.

THE SLEEPING CAR CONDUCTOR WILL WIRE AHEAD, WITHOUT CHARGE, TO ANY CANADIAN PACIFIC HOTEL FOR YOUR RESERVATIONS.



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