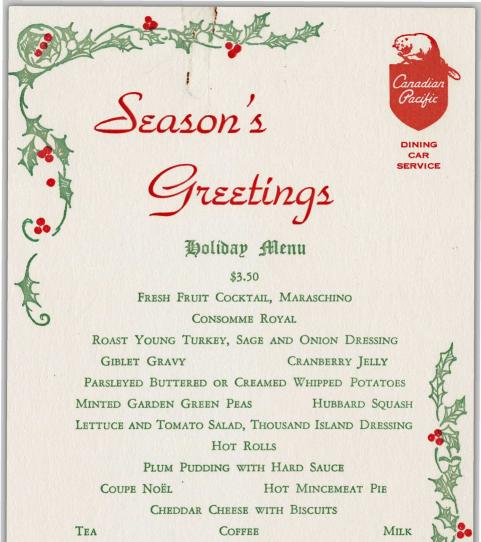


1964

Canadian



For other selections please see regular menu.

ALACARTE

Hors-d'Oeuvre

Crisp Celery and Olives, 70 Tomato Juice, 35 Fresh Fruit Cocktail, 85 Grapefruit Juice, 35 Orange Juice, 40 Fresh Crabmeat Cocktail, \$1.75

Soups

Cream of Asparagus, Tureen, 60

Consommé Macedoine, Tureen, 60

Jellied Consommé Cup, 60

Fish

Fillets of Fresh Fish, Maître d'Hôtel, \$1.75

Specialties

Roast Prime Ribs of Beef, au Jus, \$2.50 Ham Steak, Hawaiienne, \$2.50 Grilled Small Sirloin Steak, Maître d'Hôtel, \$4.00 Loin of Veal, Fermière, \$2.25

Roast Young Turkey, Cranberry Jelly, \$2.25

Vegetables

Parsleyed Buttered Potatoes, 30 Garden Green Beans, 45 Creamed Whipped Potatoes, 30 Creamed Cauliflower, 45

Cold Dishes

Domestic Sardines on Toast, 70 Sugar Cured Ham, \$2.25

Canadian Salmon, Mayonnaise, \$1.75 Imported Sardines on Toast, \$1.35
Assorted Cuts, \$2.25 Roast Beef, \$2.50 Chicken, \$2.25

Oka, 50

(With Potato Salad 35 cents extra)

Chicken Salad, Mayonnaise, \$2.25

Fresh Crabmeat Salad, Ravigote, \$2.50

Fresh Fruit Salad, \$1.25

Desserts

Rice Custard Pudding, 45
Lemon Meringue Pie, 40

Coupe St. Jacques, 55

55 Ice Cream and Wafers, 45 Half Grapefruit, Maraschino, 50

Bread and Rolls

Assorted Breads, 20

Dry or Buttered Toast, 20

Hot Rolls, 20

Cheese with Biscuits

Canadian Cheddar, 50

Roquefort, 50

Sw

Swiss Gruyère, 50

7ea. Coffee. Etc.

Tea, Pot, 40 Cocoa, Pot, 40

Instant Postum, 40

Coffee, Pot, 40 Individual Milk, 25

It is with pleasure and pride that we call attention to the desire and willingness of all our employees to give their utmost in service and special attention and they as well as ourselves would appreciate your criticisms as well as your commendations.

Souvenir copy of this menu card in envelope ready for mailing, may be had on application to dining car steward.

(1-2 3W-1E) (7-8 3W-1E) (1-64)

TABLE D'HOTE

Steak Dinner \$6.00

Celery and Olives

Fresh Crabmeat Cocktail

Consommé Macedoine

Grilled Sirloin Steak with Fresh Mushrooms

Hashed Browned Potatoes Garden Green Beans

Head Lettuce Salad, French Dressing

Hot Rolls

Coupe St. Jacques or Cheese and Biscuits

Demi-tasse

Mints

Appetizer

Assorted Relishes 1

Soups

Cream of Asparagus V

Jellied Consommé

Selections

Fillets of Fresh Fish, Maître d'Hôtel\$	3.10
Loin of Veal, Fermière	3.50
A Ham Steak, Hawaiienne	3.50
Roast Young Turkey, Cranberry Jelly	3.50
Roast Prime Ribs of Beef, au Jus.	3.75

Vegetables

Garden Green Beans

Rice Custard Pudding

Tea

Consommé Macedoine

Parsleyed Buttered Potatoes

Creamed Cauliflower

Salad

Head Lettuce, French Dressing

Desserts

Lemon Meringue Pie 🗸

Coupe St. Jacques

Ice Cream and Wafers

Canadian Cheddar or Oka Cheese with Biscuits

Bread or Rolls

Coffee Mints

Milk

Will guests please be good enough to write on meal check each item desired, as employees are not permitted to accept or serve orders given verbally.

Meals for children under twelve years of age may be selected from Children's Menu.

T. P. JAMES, Manager, Sleeping, Dining and Parlor Cars, CANADIAN PACIFIC RAILWAY CO., MONTREAL.

