1964

The Canadian

DIN

A LA CARTE

Hors-d'Oeuvre

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

Soups

Cream of Green Peas, Tureen, 60
Consommé Printanier, Tureen, 60
Jellied Consommé, Cup, 60

Fish

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

Specialties

Roast Prime Ribs of Beef, Dish Gravy, $2.50
Grilled Small Sirloin Steak, Maître d'Hôtel, $4.00
Calf's Liver and Bacon, $2.25
Curried Chicken with Rice, $2.25
Roast Leg of Spring Lamb, Mint Sauce, $2.25

Vegetables

Parsleyed Buttered Potatoes, 30
Creamed Whipped Potatoes, 30
Kernel Corn, Mexicaine, 45
Broccoli, Hollandaise, 45

Cold Dishes

Domestic Sardines on Toast, 70
Canadian Salmon, Mayonnaise, $1.75
Imported Sardines on Toast, $1.35
Sugar Cured Ham, $2.25
Assorted Cuts, $2.25
Roast Beef, $2.50
Chicken, $2.25
(With Potato Salad 35 cents extra)
Chicken Salad, Mayonnaise, $2.25
Fresh Shrimp Salad, $2.50
Fresh Fruit Salad, $1.25

Desserts

Diplomat Pudding, 45
Coupe Canadienne, 55
Ice Cream and Wafers, 45
Hot Apple Pie, 40
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
Oka, 50
Swiss Gruyère, 50

Tea, Coffee, Etc.

Tea, Pot, 40
Coffee, Pot, 40
Cocoa, Pot, 40
Instant Postum, 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.

(1-64)

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

NER

January 17th 1964.

TABLE D'HOTE

Steak Dinner $6.00

Celery and Olives — Fresh Shrimp Cocktail

Consommé Printanier

•

Grilled Sirloin Steak with Fresh Mushrooms

Hashed Browned Potatoes — Broccoli, Hollandaise

Lettuce and Cucumber Salad, Thousand Island Dressing

•

Hot Rolls

•

Coupe Canadienne or Cheese and Biscuits

•

Demi-tasse

•

Mints

Appetizer

Assorted Relishes ✓

Soups

Consommé Printanier — Cream of Green Peas — Jellied Consommé ✓

Selections

Fillets of Fresh Fish, Maître d'Hôtel	$3.10
Calf's Liver and Bacon	3.50
Curried Chicken with Rice	3.50
Roast Leg of Spring Lamb, Mint Sauce	3.50
Roast Prime Ribs of Beef, Dish Gravy	3.75 ✓

Vegetables

Creamed Whipped Potatoes ✓ — Parsleyed Buttered Potatoes

Kernel Corn, Mexicaine — Broccoli, Hollandaise ✓

Salad

Lettuce and Cucumber, Thousand Island Dressing ✓

Desserts

Diplomat Pudding

Hot Apple Pie ✓ — Coupe Canadienne

Ice Cream and Wafers ✓

Canadian Cheddar or Oka Cheese with Biscuits

Bread or Rolls ✓

Tea — Coffee ✓ — Milk

Mints

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.

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