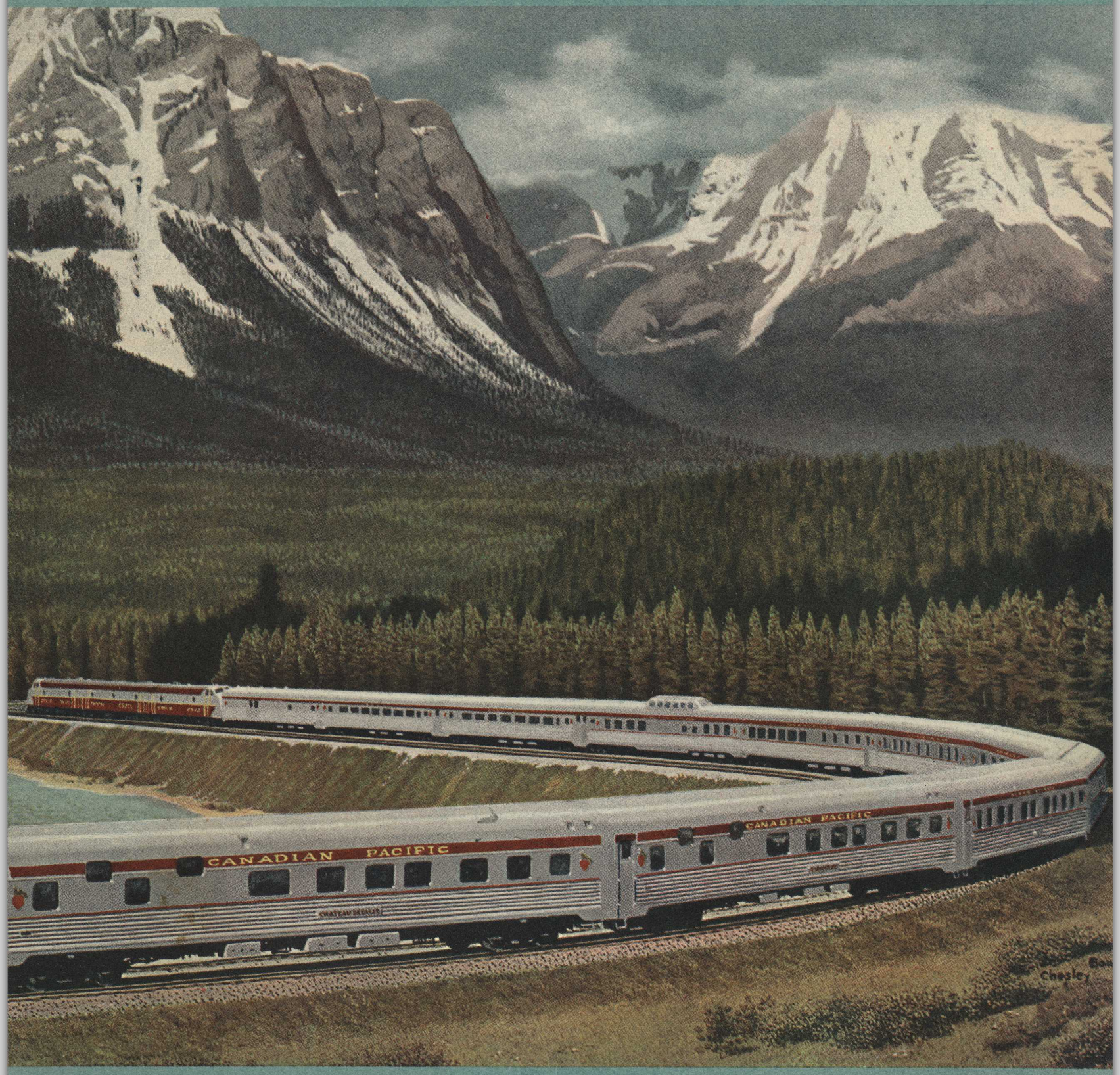

An artist's conception of Canada's only all stainless-steel dome-equipped streamliner—The Canadian —as seen in the Canadian Rockies.

Canadian Pacific

DINING CAR SERVICE

DIN

A LA CARTE

Hors d'Oeuvres

Fresh Fruit Cocktail, 75 — Seafood Cocktail, Ravigote, $1.25 — Crisp Celery and Olives, 60
Tomato Juice, 30 — Orange Juice, 35 — Grapefruit Juice, 30

Soups

Cream of Tomatoes, Tureen, 50 — Consommé Douglas, Tureen, 50
Jellied Consommé, Cup, 50

Fish

Grilled Fresh Fish, Maître d'Hôtel, $1.50

Specialties

Sugar Cured Ham Steak, Pineapple Ring, $1.75
Broiled Alberta Lamb Chops, Mint Jelly, $1.85
Roast Prairie Turkey, Cranberry Sauce, $1.75
Roast Western Canadian Beef, Pan Gravy, $2.00
Grilled Small Sirloin Steak, Maître d'Hôtel, $3.00

Vegetables

Parsleyed Buttered Potatoes, 25 — Creamed Whipped Potatoes, 25
Minted Garden Green Peas, 35 — Hubbard Squash, 35

Cold Dishes

Canadian Salmon, Mayonnaise, $1.50 — Assorted Cold Cuts, $1.75 — Sugar Cured Ham, $1.75
Chicken, $1.75 — Roast Beef, $2.00 — Imported Sardines on Toast, $1.20
(With Potato Salad 25 cents Extra)
Chicken Salad, Mayonnaise, $1.75 — Seafood Salad, Ravigote, $1.75

Desserts

Freshly Baked Pie, 30 — Coupe St. Jacques, 45
Vanilla Cup Custard, 35 — Ice Cream and Cake, 35

Bread and Rolls

Assorted Breads, 20 — Dry or Buttered Toast, 20
Hot Rolls, 20

Cheese with Biscuits

Canadian Cheddar, 40 — Roquefort, 40 — Oka, 40 — Swiss Gruyère, 40

Tea, Coffee, Etc.

Tea, Pot, 30 — Coffee, Pot, 30
Cocoa, Pot, 30 — Instant Postum, 30 — Individual Milk, 20

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—7-8)
(1 & 3W)
(1 & 3E)

N E R

Steak Dinner $5.50

Celery and Olives — Seafood Cocktail, Ravigote

Consommé Douglas

•

Grilled Sirloin Steak with Fresh Mushrooms

Hashed Browned Potatoes — Minted Garden Green Peas

Lettuce and Tomato, Roquefort Dressing

•

Hot Rolls

•

Coupe St. Jacques or Cheese and Biscuits

•

Demi-tasse

•

Mints

TABLE D'HOTE

Appetizer

Crisp Celery and Olives

Soups

Consommé Douglas — Cream of Tomatoes — Jellied Consommé

Selections

Grilled Fresh Fish, Maître d'Hôtel	$2.85
Sugar Cured Ham Steak, Pineapple Ring	3.25
Broiled Alberta Lamb Chops, Mint Jelly	3.25
Roast Prairie Turkey, Cranberry Sauce	3.25
Roast Western Canadian Beef, Pan Gravy	3.50

Vegetables

Creamed Whipped Potatoes — Parsleyed Buttered Potatoes

Minted Garden Green Peas — Hubbard Squash

Salad

Lettuce and Tomato, Roquefort Dressing

Desserts

Freshly Baked Pie — Fresh Fruit Sundae

Vanilla Cup Custard — Ice Cream and Cake

Canadian Cheddar or Oka Cheese with Biscuits

Bread or Rolls

Tea — Coffee — 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.

1-59

T. P. JAMES, MANAGER, SLEEPING, DINING AND PARLOR CARS,
CANADIAN PACIFIC RAILWAY CO., MONTREAL.

Famous Canadian Pacific Trains

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