

## DESSERTS

**Haagen-Dazs Ice Cream & Sorbet** ..... \$3.00

Selections include a small serving cup of chocolate peanut butter or vanilla bean ice cream or raspberry sorbet.

**Specialties** ..... \$6.00

Your server will describe tonight's sweets in detail, which will feature a chocolate option, a fruit or nut option and a reduced sugar cheesecake option.

## CHILDREN'S MENU

*(Available for children 12 and under)*

*All entrées include juice (orange, apple, cranberry) and milk. Please note that children may order any item from the regular dining car menu at the regular menu price.*

## BREAKFAST

**\* Freshly Scrambled Eggs** ..... \$3.50

Served with breakfast potatoes or grits, warm biscuit, croissant or cinnamon raisin bread.

**Buttermilk Pancakes or Classic Railroad French Toast** ..... \$4.50/\$6.00

Two griddled buttermilk pancakes or classic railroad French toast, both served with breakfast syrup and fruit topping. *(Your server will describe today's availability.)*

### Breakfast Meats

Pork or chicken apple-maple sausage – *One Patty* .... \$1.50  
Bacon – *Two Strips* ..... \$2.00

## LUNCH/DINNER

**Griddled Cheddar Cheese Sandwich** ..... \$6.25

Lunch – Served with potato chips.  
Dinner – Served with a vegetable and starch.

**Pizza** ..... \$7.00

Choice of cheese or pepperoni and cheese.

**Breaded Chicken Breast Tenders** ..... \$7.00

Lunch – Served with potato chips.  
Dinner – Served with a salad, vegetable and mashed potatoes.

**Pasta** ..... \$7.00

Kraft macaroni and cheese. Served with a small salad and warm roll.

## SOFT BEVERAGES

**Soft Drinks** ..... \$2.00

Regular or diet sodas

**Bottled Water** ..... \$2.25

## ALCOHOLIC BEVERAGES

### COCKTAILS\*

**Premium Spirits and Cordials** ..... \$7.00

Spirits – Absolut Vodka, Beefeater Gin, Bacardi Rum, Dewar's Scotch, Canadian Club Blended Whiskey, Jack Daniel's Black Label

Cordials – Bailey's Irish Cream, Courvoisier Cognac, Kahlua

Mixers – Club Soda, Tonic Water, Ginger Ale, Bloody Mary Mix, Orange Juice

### COLD BEER\*

Ask your server about today's selections.

**Domestic** ..... \$5.25

**Premium Domestic & Import** ..... \$6.25

**Regional Craft** ..... \$7.00

### WINES\*

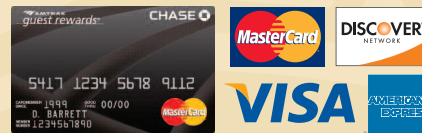
Ask your server about today's selections.

**Single Serving** ..... \$6.00

**Half Bottle** ..... \$15.00

\*Note that alcoholic beverages are available as an extra purchase and are not included in first class meal packages.

Prices are in U.S. currency and include all taxes. Amtrak accepts major payment cards. Gratuity is at the passenger's discretion. Water served upon request.



If you paid by cash, or payment card and did not receive a receipt, your purchase is complimentary.



# MENU

*Dining Car*



Enjoy the journey.™

## BREAKFAST

### MAIN COURSES

All breakfast entrées include juice (orange, apple, cranberry) and coffee, tea or milk.

**\* Freshly Scrambled Eggs . . . . . \$7.00**

Freshly scrambled eggs offered with breakfast potatoes or grits, warm biscuit, croissant or cinnamon raisin bread. (Egg substitutes are available upon request.)

**Continental Breakfast . . . . . \$8.00**

Served with a choice of cold Kellogg's brand cereal or hot oatmeal with golden raisins and brown sugar, fresh fruit, warm biscuit, croissant or cinnamon raisin bread and yogurt.

**Buttermilk Pancake Trio or Classic Railroad French Toast . . . . . \$9.00**

Griddled trio of buttermilk pancakes or classic railroad French toast, both served with breakfast syrup and fruit topping. (Your server will inform you of availability as only one option will be served during breakfast, depending upon schedule.)

**\* Omelet Selection . . . . . \$10.50**

Freshly made three egg omelet served plain, topped with cheese, or filled with today's fresh vegetable medley or with both vegetable and cheese. Your server can describe today's options. Served with grits or roast potato medley, warm biscuit, croissant or cinnamon raisin bread.

**\* Chef's Good Morning Special . . . . . \$10.75**

Ask your server for a description of today's marketplace special.

### SIDES

**Breakfast Meats . . . . . \$3.00**

Smoked bacon strips, pork sausage patties or chicken apple-maple sausage patties.

*Sugar free jelly, sugar free breakfast syrup and plain soy milk are available upon request.*

*All fresh eggs are pasteurized and sourced from cage free suppliers.*

## LUNCH

### MAIN COURSES

All lunch entrées include coffee, tea or milk.

**Fresh Made Vegetarian Entrée Salad . . . . . \$8.75**

Your server will describe today's offering served with Newman's Own dressings and warm roll. (Available with a grilled chicken breast topper for an additional \$3.00.)

**Griddled Veggie Burger . . . . . \$9.50**

A spiced, full flavored veggie burger patty served on a sesame bun with lettuce, tomato, red onion, pickle, potato chips and optional cheddar cheese.

**Angus Steak Burger . . . . . \$9.50**

Grilled Angus beef chuck burger served on a sesame bun with lettuce, tomato, red onion, pickle, potato chips and optional natural cheese. (Available with two smoked bacon strips for an additional \$2.00.)

**Today's Specialty Sandwich . . . . . \$9.50**

Ask your server to describe today's offering. Served with kettle chips and pickle spear.

**California Zephyr Combo . . . . . \$10.50**

Your server can describe today's hearty bisque or chowder offering, served with a small garden salad, dressing and warm roll.

**Chef's Marketplace Special . . . . . \$11.75**

Today's selection will be described by your server and offered along with a starch, small garden salad, dressing and warm roll.

*\* FDA Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

## DINNER

### MAIN COURSES

All dinner entrées include a small salad with dressing, warm roll and coffee, tea or milk.

**Vegetarian Pasta . . . . . \$15.00**

Today's route specific selection will be described by your server.

**Herb Roast Half Chicken . . . . . \$15.75**

Thyme roasted half chicken. Served with four grain rice pilaf and vegetable medley. (Consider enhancing this menu choice with a glass of crisp chardonnay.)

**Healthy Menu Option . . . . . \$16.75**

A light, balanced and flavorful menu option for those watching calories, fat and salt intake. Today's route specific menu option will be described on board per request. (This menu item contains less than 500 calories, with 30% or less derived from fat, with a sodium count of no more than 600 mg.)

**Chef's Evening Marketplace Special . . . . . \$19.75**

Your server will describe tonight's special offering.

**\* Amtrak Signature Maryland-Style Crab Cakes . . . . . \$21.75**

Amtrak Culinary Advisory Team member, chef and restaurateur Tom Douglas of Seattle, has supplied the inspiration for these cooked to order, premium, lump blue crab cakes, served with a horseradish spiked cocktail sauce. Served with four grain rice pilaf and vegetable medley.

**\* Butcher's Cut Choice Steak . . . . . \$25.75**

The specific cut changes based upon train route, but always features a twenty-one day aged, well marbled, marinated USDA hand cut choice steak provided by Great Western Beef of Chicago. Cooked to order and served to your temperature request, this selection is served with a special compound butter, baked potato, sour cream and vegetable medley. (A glass of Merlot or Cabernet Sauvignon would be the perfect complement to this American classic.)