

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, small croissant or warm biscuit.

Railroad French Toast \$4.50

Traditional thick slice of egg batter dipped toast, griddled to a golden brown and served with syrup, fruit topping and dusted with powdered sugar.

Breakfast Meats

Pork 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.

Hebrew National Hot Dog \$6.25

The classic, served with potato chips.

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

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 Cocktails \$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*

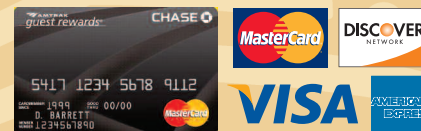
Ask your server about today's selections.

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.



M E N U
Dining Car



Enjoy the journey.™

BREAKFAST

ENTRÉES

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

*** Freshly Scrambled Eggs \$7.00**

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

Continental Breakfast \$8.00

Served with a choice of cold Kellogg's brand cereal or steel cut oats with raisins and brown sugar. Served with fresh fruit, warm biscuit, cinnamon raisin bread or croissant and Activia yogurt.

Classic Railroad French Toast \$9.00

Traditional thick slices of egg batter dipped toast, griddled to a golden brown and served with syrup, fruit topping and dusted with powdered sugar.

*** 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 roasted potato medley, warm biscuit, cinnamon raisin toast or small croissant.

*** 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 turkey 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 entrees include coffee, tea or milk.

Fresh Made Vegetarian Entrée Salad \$8.75

Your server will describe today's offering, served with a dressing selection and warm roll. (Available with a specified protein topper for an additional \$3.00.)

Griddled Veggie Burger \$9.50

A spiced, full flavored veggie burger patty served on a bakery 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 bakery bun with lettuce, tomato, red onion, pickle, potato chips and optional 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 special route specific offering.

Southwest Chief Combo \$10.50

Your server can describe today's selection, consisting of a generous bowl of hearty soup, served with a small garden salad, dressing selection and warm roll.

Chef's Marketplace Special \$11.75

Today's selection will be described by your server and offered along with an appropriate starch, small garden salad, dressing selection 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 warm roll, small salad and coffee, tea or milk.

Vegetarian Pasta \$15.00

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

Herb Roasted Half Chicken \$15.75

Thyme roasted chicken, served with whole grain rice and vegetable medley. (Consider enhancing this menu choice with a glass of crisp Chardonnay.)

Healthy Choice Entrée \$16.75

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

Chef's Evening Marketplace Special \$19.75

Your server will describe tonight's special offering.

*** Seafood Catch \$21.75**

Consult your server regarding today's choice, served with whole grain rice, vegetable medley and a special sauce designed to compliment this selection. (This main course will harmonize admirably with our food-friendly, chilled Pinot Grigio.)

*** Butcher's Cut New York Strip Steak \$25.75**

The specific cut changes based upon train route, but always features a twenty-one day aged, well marbled, USDA choice steak, hand cut exclusively for Amtrak by Great Western Beef of Chicago. The steak is served with a flavorful compound butter and cooked to your temperature request. This selection is served with baked potato, sour cream and vegetable medley. (A glass of either Cabernet Sauvignon or Merlot would be an ideal complement to this American classic.)

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 features a chocolate option, a fruit or nut choice and a cheesecake option.