DESSERTS

No Sugar Added Vanilla Pudding **$2.50**
Designed to appeal to those seeking a gluten-free, light calorie dessert.

Haagen-Dazs Ice Cream & Sorbet **$3.75**
Selections include vanilla bean ice cream or mango sorbet.

Specialties **$6.00**
Choose from a chocolate fudge brownie pie or a New York cheesecake with fruit topping.

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

*** Scrambled Eggs** **$3.75**
Freshly scrambled eggs served with breakfast potatoes or grits, whole wheat biscuit, corn muffin or cinnamon raisin bread.

Buttermilk Pancakes **$6.00**
Two griddled buttermilk pancakes, served with syrup and fruit compote.

Sides
Pork or Chicken apple-maple sausage – *One Patty* **$1.50**
Bacon – *Two Strips* **$2.00**

LUNCH/DINNER

Hebrew National Hot Dog **$7.00**
Served with kettle chips.

Griddled Cheddar Cheese Sandwich **$7.00**
Lunch – Served with kettle chips.
Dinner – Served with mashed potatoes and vegetable.

Pizza **$7.00**
Choice of cheese or pepperoni.

Breaded Chicken Breast Tenders **$7.00**
Lunch – Served with kettle chips.
Dinner – Served with a small salad, choice of dressing, mashed potatoes and vegetable.

Kraft Macaroni and Cheese **$7.00**
Lunch – Served with a roll.
Dinner – Served with a small salad, choice of dressing, vegetable and a dinner roll.

SOFT BEVERAGES

Pepsi Soft Drinks **$2.25**
Regular or diet sodas

Bottled Water **$2.25**

ALCOHOLIC BEVERAGES

COCKTAILS♦

Premium Spirits and Cocktails **$7.00**
Spirits – Canadian Club Blended Whiskey, Jack Daniel's Black Label, Dewar's Scotch, Absolut Vodka, Beefeater Gin, Bacardi Rum
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**
Import **$6.25**
Regional Craft **$7.00**

WINES♦

Ask your server about today's selections.

Single Serving **$6.00**
Half Bottle **$15.00**

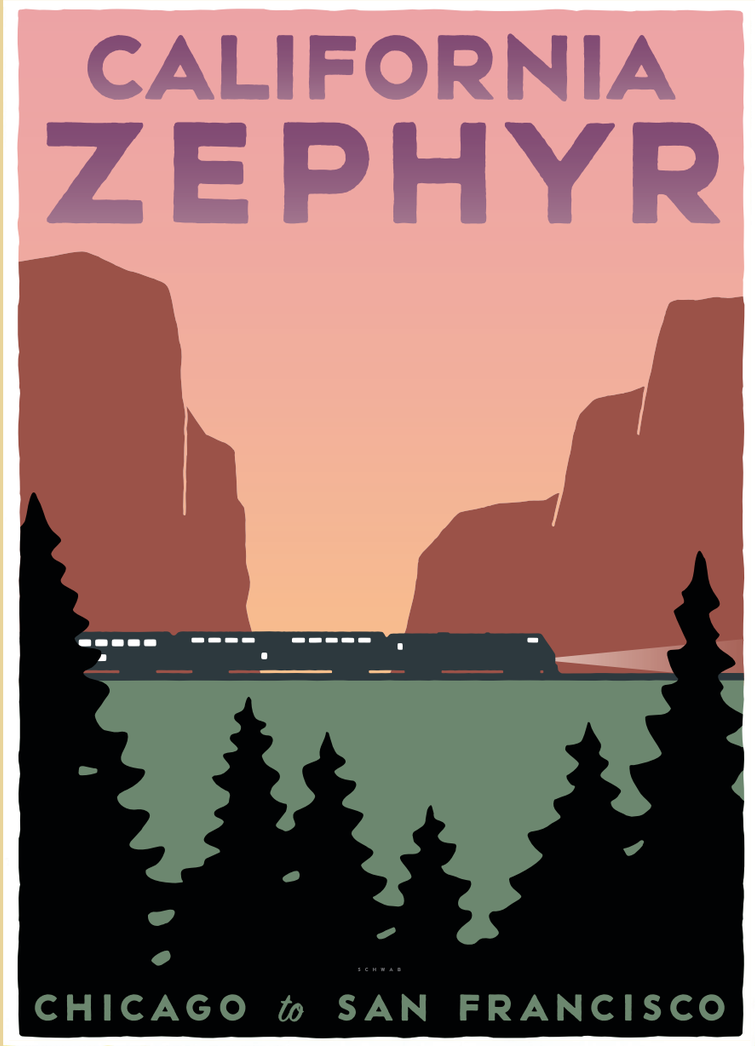
♦Note that alcoholic beverages are available as an extra purchase and are not included in first class meal packages.

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.

AMTRAK
Amtrak.com

AMT CZ C4 1112



MENU

Dining Car

AMTRAK
Enjoy the journey.℠

BREAKFAST
MAIN COURSES

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

***Scrambled Eggs $7.50**

Freshly scrambled eggs offered with breakfast potatoes or grits, whole wheat biscuit, croissant or cinnamon raisin bread.
(Egg substitute available upon request.)

Continental Breakfast $8.75

Available with a choice of Kellogg's brand cereal or hot steel cut oatmeal with golden raisins and brown sugar. Served with fresh fruit selection, strawberry Greek yogurt and choice of a whole wheat biscuit, croissant or cinnamon raisin bread.

Made to Order Buttermilk Pancakes $9.00

Trio of buttermilk pancakes, served with syrup and fruit compote.

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

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

***Omelet Selection $11.25**

Freshly made three egg omelet served plain, topped with cheese, filled with today's fresh vegetable filling or with both. Served with grits or roasted Yukon potatoes, whole wheat biscuit, croissant or cinnamon raisin bread.

SIDES

Selections $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.

Vegetarian Entrée Salad $8.75

Baby spinach topped with cucumbers, thinly sliced red onion, cherry tomatoes and bleu cheese crumbles. Served with choice of dressing and a roll. *(Available with sliced grilled chicken breast for an additional $3.00.)*

Chipotle Black Bean & Corn Veggie Burger $9.75

A spiced, full flavored veggie burger, served with or without cheese on a sesame bun with lettuce, tomato, red onion, dill pickle and kettle chips.

Angus Steak Burger $9.75

Grilled Angus beef chuck burger, served with or without cheese on a sesame bun with lettuce, tomato, red onion, dill pickle and kettle chips. *(Also available with two smoked bacon strips for an additional $2.00.)*

Specialty Sandwich $9.75

Griddled gruyere and smoked cheddar cheeses with sliced tomatoes and whole grain mustard on multigrain bread. Served with kettle chips, garnished with lettuce, tomato and dill pickle.

Soup & Salad Combo $10.75

A hearty bowl of chicken, vegetable and dumpling soup, served with a small garden salad, choice of dressing and a roll.

Chef's Marketplace Special $12.50

Today's selection will be described by your server and accompanied by a small garden salad, choice of dressing and a 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 choice of dressing, dinner roll and coffee, tea or milk.

*** The Amtrak Signature Steak $25.75**

A well marbled Black Angus USDA Choice flat iron steak, grilled to perfection and cooked to order. Served with our signature Morel Wild Forest Mushroom Sauce, accompanied by a baked potato with sour cream and vegetable medley. Alternate sauce available, please ask your server for today's selection. *(A glass of either Cabernet Sauvignon or Merlot would be the perfect complement to this American classic.)*

Vegetarian Shell Pasta $16.00

Amtrak Culinary Advisory Team Chef and restaurateur Sara Jenkins inspired this recipe of shell pasta with corn, leeks & parmesan cream, topped with griddled tomatoes and served with a vegetable medley.

Herb Roasted Half Chicken $16.75

Herb roasted half chicken, served with four grain rice pilaf and vegetable medley. *(Consider enhancing this menu choice with a glass of crisp Chardonnay.)*

Healthy Option, Light Entrée $16.75

A healthy, flavorful option that is both light and balanced for those watching calories, fat and salt intake. Today's choice features breast of chicken with marsala mushroom sauce. *(This entrée contains less than 500 calories of which 30% or less is derived from fat, and has a sodium content of no more than 600 mg.)*

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

Red chile braised beef short-rib inspired by Amtrak Culinary Advisory Team Chef and restaurateur Roberto Santibanez. The short-rib is slow cooked in pasilla-chipotle sauce with lime marinated onions, served with garlic mashed potatoes and vegetable medley. *(Enjoy this dish with one of our fine vineyard selections.)*

***Spice-Rubbed Atlantic Salmon Fillet $23.25**

Grilled to order salmon fillet seasoned with Chef Tom Douglas' rub-with-love spice blend. Garnished with lemon wedge and parsley, served with four grain rice pilaf and vegetable medley. *(This main course will harmonize admirably with our food-friendly, chilled Pinot Grigio.)*

Occasionally, verbal substitutions may be offered instead of printed menu selections.