

CZ

California Zephyr

"Table Flowers are

Select Dinners

Following Items Will Be Served with Meals Listed Below at Additional Prices Shown.

Fruit Cocktail au Sherry, 45

Fresh Shrimp Cocktail, 60

Assorted Relish, 30

(Price Opposite Each Entree Includes Soup, Vegetable, Potatoes, Dessert and Beverage)

Cream of Mushroom aux Croutons

Tomato Consomme Mandrilene (Jellied)

Native Rocky Mountain Trout (10 oz.) Saute with Bacon..... 3.30

Braised Sweetbreads a la Financiere, en Casserole..... 2.85

Southern Fried Chicken, Cream Gravy, Corn Fritter..... 3.00

Roast Leg of Spring Lamb a la Boulangere, Mint Jelly..... 3.25

Broiled Tenderloin Steak (8 oz.) Mushroom Sauce..... 4.10

Sugar Cured Ham with Eggs, Country Style..... 2.35

New Potatoes, Parsley Butter

Demi French Fried Potatoes

Fresh Broccoli, Cheese Sauce

Tiny Whole Beets in Butter

Individual Spring Salad Bowl, Choice of Dressing

(Served with these meals 25c additional)

Old Fashioned Strawberry Shortcake, Whipped Cream

Freshly Baked Blueberry Pie

Chocolate Sundae with Wafers

Banana Blanc Mange

Chilled Grapefruit, Maraschino

Individual Camembert or Roquefort Type Bleu Cheese, Toasted Wafers

Hot Rolls

French Rolls

Coffee

Tea

Milk

Hot Chocolate

Buttermilk

Decaffeinated Coffee

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PLATE DINNER

\$2.15

Baked Meat Loaf, Mushroom Sauce

New Potatoes, Parsley Butter

Beets in Butter

Hot Rolls

Chocolate Sundae with Wafers

Coffee

Tea

Milk

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Employee in Charge of this Car is _____

Superintendents of Dining Car Service

P. M. Scott, Burlington, Chicago

C. A. Wall, Rio Grande, Denver

H. G. Wyman, Western Pacific, Oakland

Colorado Carnations"

A la Carte

APPETIZERS . . .	Fruit Cocktail au Sherry, 60 Fresh Shrimp Cocktail, 75 Assorted Relish, 35
SOUP	Cup, 30 Tureen, 40
FISH	Native Rocky Mountain Trout (10 oz.) Saute, with Bacon..... 2.55
ENTREE	Braised Sweetbreads a la Financiere, en Casserole..... 2.10 Southern Fried Chicken, Cream Gravy, Corn Fritter..... 2.25 Roast Leg of Spring Lamb, a la Boulangere, Mint Jelly..... 2.50 Broiled Sirloin Steak (14 oz.), Salad du Jour..... 4.25 Sugar Cured Ham and Eggs..... 1.60 Golden Omelette with Strawberry Preserves..... 1.40 Bread and Butter Served with Entree
SANDWICHES .	Chicken, 1.10 Chicken Salad, 90 Lettuce, Bacon, Tomato, 90 American Cheese, 75 Ham Sandwich, 90 Toasted Cheese, 90 Peanut Butter and Jelly (Single Deck), 50
VEGETABLES . .	New Potatoes, Parsley Butter, 25 Demi French Fried Potatoes, 30 Fresh Broccoli, Cheese Sauce, 35 Tiny Whole Beets in Butter, 25
SALADS	Chicken Salad, Mayonnaise, 1.35 Hearts of Lettuce, 60 Sliced Tomato Salad, 75 Potato Salad, 40 California Zephyr Combination Salad, 85 Choice of Dressing French-Olive Oil and Vinegar or Piquant-Italian, 1000 Island, Roquefort or Mayonnaise
DESSERT	Old Fashioned Strawberry Shortcake, Whipped Cream, 75 Blueberry Pie, 35, a la mode, 50 Banana Blanc Mange, 35 Chocolate Sundae with Wafers, 40 Individual Camembert or Roquefort Type Bleu Cheese, Toasted Wafers, 40
BEVERAGES . .	Pot Service for One—Coffee, Tea, Chocolate, Postum, Decaffeinated Coffee, 35 Individual Bottle Milk or Buttermilk, 20

It will be a pleasure to serve any dish not listed that you may wish if it is available.

Additional Charge will be made for Service Outside the Dining Car.

