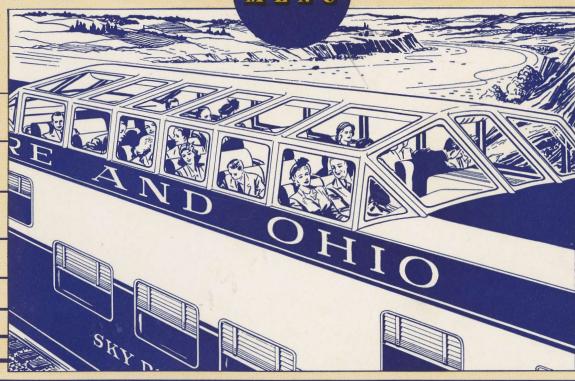


THE TRAIN OF THE YEAR

MENU



# APPETIZERS

## SOUPS

Chilled Celery	.35	Soup du Jour, Cup	.30
Olives	.35	Soup du Jour, Tureen	.50
Fruit Juice	.30		
Tomato Juice	.30	Consomme, Hot or Jellied	.30
V-8 Cocktail	.30	Oyster Stew .75; with Cream	1.00

# CHEF SUGGESTS

Panned Seasonal Fish, Saratoga Chips		
Hamburger Steak, Raw Onion Slices	1.65	
Baked Sugar Cured Ham, Natural	1.65	

Choice of Two

Oven Browned Potatoes

Green Vegetable

**Candied Sweet Potatoes** 

**Buttered Beets** 

Rolls and Butter

Choice of Beverage

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## DESSERTS

Ice Cream .25

Baked Apple, Cream .35

Freshly Baked Apple Pie .25

Cheese and Saltines .35

Stewed Prunes .30

Half Grapefruit .35

## COMBINATIONS

(Bread, Butter, and Beverage Included)

#### **Roast Young Turkey**



Dressing, Candied Sweet Potatoes, Cranberries, Rolls, Butter and Beverage

1.85

## SALADS

Head Lettuce	.40	Chicken, Mayonnaise	1.25
B & O Salad Bowl	.85	Lettuce and Tomato	.65

French or Mayonnaise Dressing

#### SANDWICHES

Ham	.50	Chicken Salad	.70
Cheese	.30	Club	1.25
Lettuce and Tomato	.30	D 15	.50
Sliced Turkey, Cold	.75	Bacon and Egg	
Sliced Turkey, Hot	.95	Egg	.30

## BEVERAGES

Coffee, Pot .25 Tea, Pot .25 Cocoa, Pot .30

Milk, Individual .20 Sanka, Pot .30 Postum, Pot .30

H. O. McAbee Manager, Dining Car and Commissary Department Baltimore, Maryland

