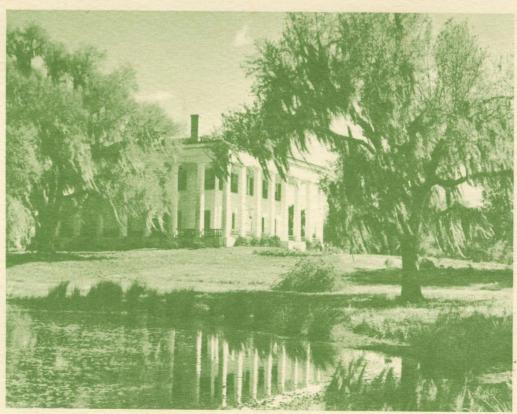
Solvent of Health, Education, and Negles Granted in recognition of the Company's contribution to public health as evidenced by the award of a ILLINOIS CENTRAL RAILROAD COMPANY PUBLIC HEALTH SERVICE GRADE A CERTIFICATE to each operating dining car during 1960 SPECIAL CITATION Fublic Health Gerrice

years. This certificate is evidence of our continuing effort to For the third time, Illinois Central has been awarded this special citation. Illinois Central is the only railroad with headquarters in Chicago ever to receive the award for three

provide our patrons with "the best set table on wheels."

General Superintendent Dining Service

C. J. BUESCHEL





Main Line of c



## Table d'hote

Price Opposite Entree Indicates Complete Meal Charge Please Write "Dinner" on Meal Check, Listing Each Item Desired

Milk

						200
Today's Special Stuffed Olives	Soup	hilled Orange or Tomato Juice	Hot			
FRIED FILLET OF BAKED TURKEY CHOICE LOIN I ROAST PRIME F	F SOLE, Tartar S AND ASPARA PORK CHOPS, RIB OF BEEF, as	GUS, au gratin Saute, Spiced Crab Apple u jus, Yorkshire Pudding			3.50 3.75 4.00	
CHARCOAL BR	OILED SIRLOII	N STEAK, Buttered Mushroom	Slices		5.75	
Candied Yams or	Whipped Potat	roes	Freen Be	ans or Esca	alloped Tomatoes	
		Garden Delight Salad Mainliner French Dressing				
Dinner Rolls					Corn Muffins	
		Banana Apple Betty Pudding, '	Vanilla S	auce F	Freshly Baked Pie Chilled Grapefruit	
	FRIED FILLET OF BAKED TURKEY CHOICE LOIN IN ROAST PRIME FOR CHARCOAL BROAD CANDIDER CANDIDER CANDIDER ROLL TO THE	FRIED FILLET OF SOLE, Tartar S BAKED TURKEY AND ASPARA CHOICE LOIN PORK CHOPS, ROAST PRIME RIB OF BEEF, as CHARCOAL BROILED SIRLOII Candied Yams or Whipped Potat	FRIED FILLET OF SOLE, Tartar Sauce  BAKED TURKEY AND ASPARAGUS, au gratin  CHOICE LOIN PORK CHOPS, Saute, Spiced Crab Apple  ROAST PRIME RIB OF BEEF, au jus, Yorkshire Pudding  CHARCOAL BROILED SIRLOIN STEAK, Buttered Mushroom S  Candied Yams or Whipped Potatoes  Garden Delight Salad  Mainliner French Dressing  Dinner Rolls  Vanilla Ice Cream, Cookies  Banana Apple Betty Pudding,	FRIED FILLET OF SOLE, Tartar Sauce  BAKED TURKEY AND ASPARAGUS, au gratin  CHOICE LOIN PORK CHOPS, Saute, Spiced Crab Apple  ROAST PRIME RIB OF BEEF, au jus, Yorkshire Pudding  CHARCOAL BROILED SIRLOIN STEAK, Buttered Mushroom Slices  Candied Yams or Whipped Potatoes  Garden Delight Salad  Mainliner French Dressing  Dinner Rolls  Vanilla Ice Cream, Cookies  Banana Apple Betty Pudding, Vanilla S	FRIED FILLET OF SOLE, Tartar Sauce  BAKED TURKEY AND ASPARAGUS, au gratin  CHOICE LOIN PORK CHOPS, Saute, Spiced Crab Apple  ROAST PRIME RIB OF BEEF, au jus, Yorkshire Pudding  CHARCOAL BROILED SIRLOIN STEAK, Buttered Mushroom Slices  Candied Yams or Whipped Potatoes  Garden Delight Salad  Mainliner French Dressing  Dinner Rolls  Vanilla Ice Cream, Cookies  Banana Apple Betty Pudding, Vanilla Sauce	FRIED FILLET OF SOLE, Tartar Sauce

Coffee

HOT PLATE SPECIAL-\$2.60

Tea

BOILED LEAN SPARERIBS, Sauerkraut

Parsleyed Potato

Green Beans

Dinner Roll

Ice Cream, Chocolate Sundae or Fruit Jello

Tea

Coffee

Milk

Ala carte

Please Write Each Item Desired on Your Meal Check

APPETIZERS—	Soup, Chef's Selection 35 Chilled Orange or Tomato Juice 40	Fruit Cup, Grenadine 50 Hot or Jellied Beef Consomme 35 Stuffed Olives 45 Crisp Celery Hearts 45	
SALADS—	Combination 95	Hearts of Lettuce 80 Lettuce and Tomato 95 Mayonnaise or Mainliner French Dressing	
BREAD—	Dinner Rolls or Corn Muffins 25	Dry or Buttered Toast 25 Milk Toast 50 Ry-Krisp 20	
DESSERTS—	Freshly Baked Pie 45 Camembert Cheese with Saltines 50 (Preheated to enhance flavor) Fruit Jello, Whipped Cream 40	Chocolate Sundae, Cookies 50 Ice Cream, Cookies 45 Banana Apple Betty Pudding, Vanilla Sauce 40 Chilled Grapefruit 45  Blue Cheese, Saltines 50	
BEVERAGES-		Hot Chocolate, Pot 35 Milk 25 Decaffeinated Coffee, Pot 40	

## Combination Suggestions

Parents may share their portion with children at no extra charge; or half portions will be served at half price to children under ten years of age.

An extra charge of fifty cents per person will be made for service outside of dining car. Such service will naturally be subject to delay during rush hours.

E. L. Holmes, Passenger Traffic Manager, Chicago (5)
C. J. Bueschel, General Superintendent Dining Service, Chicago (5)

53-52 (12-16-61)