A La Carte

COCKTAILS
Crab Meat $1.00  Shrimp Cocktail $1.00  Fruit .80

RELISHES
Hearts of Celery .60  Pickled Mushrooms .80  Stuffed, Ripe or Green Olives .55
Sweet Mixed Pickles .50  Sliced Tomatoes .60

SOUPS
(Tureen .65  Cup .45)
Chicken Noodle  Vegetable  Cream of Tomato  Clam Chowder
Consomme (Hot)

SEAFOODS
Fresh Fish (in Season) $1.50

ENTREES
Broiled Lamb Chops (Two) Mint Jelly $1.80  Fried Spring Chicken $1.80
Omelet with Mushrooms $1.20  Bacon or Ham and Eggs $1.65
N.P. Special Vegetable Plate $1.35  Welsh Rarebit on Toast .90
10 oz. Broiled Sirloin Steak, Fresh Mushrooms $3.95  Hamburger Steak, Mushrooms $1.75

VEGETABLES
Big Baked Potato .30
Garden Peas .40  Whole Kernel Corn .40  Hashed and Browned Potatoes .35
Green Asparagus .40  Stringless Green Beans .40

SALADS
Head Lettuce .85  Combination $1.15  Fruit .95
Pear or Peach and Cottage Cheese .95  Chicken $1.45  Seafood $1.50
Potato .75  Shrimp $1.50
Lobster $1.50

SANDWICHES
Cold Baked Ham .75  Cold Sliced Chicken $1.30  Egg Salad .75
American Cheese .65  Lettuce and Tomato .80
Special Club House $1.50  Lettuce, Tomato and Bacon $1.10
Swiss Cheese .75  Ham and Egg $1.15
Roast Beef (Cold) .95

DESSERTS
Freshly Baked Pie .45  Ala Mode .75  Sherbet .40  Ice Cream .40, with Cake .60
Pound Cake .40  Big Baked Apple .55
Washington Elberta Peaches or Bartlett Pears in Syrup .60  Fruited Jello .45
Domestic Cheese, Toasted Crackers .70

BREADS and BEVERAGES
Assorted Breads — Hol-Ry — Ry-Krisp — Hot Rolls .25
Coffee, (pot) .30  Instant Sanka Coffee, (pot) .30  Postum, (pot) .30
Tea (pot) .30  Hot Chocolate (pot) .35  Milk, bottle .20  Buttermilk .20
(Hot or Iced)
Ovaltine, (pot) .30

Passengers On Special Diet Are Invited To Make Known Their Requirements To The Steward

W. F. PAAR
Superintendent Dining Car Department

F. G. SCOTT
Passenger Traffic Manager
Dinner

Table d’Hote

Chilled Vegetable Juice  
or  
French Onion Soup  
Colossal Ripe Olives, Bordelaise  
Sweet Cherry Peppers  
Broiled Fresh Fish (in Season) $3.35  
Spring Chicken, a la Maryland $3.90  
Broiled Frenched Lamb Chops, Mint Jelly $3.95  
N. P. Big Baked Potato  
Green Peas au Berre  
Tomato Parisienne  
Orange Tea Biscuits — Butter  
Hol-Ry  
Vanilla Ice Cream  
Milk  
Fresh Rhubarb Pie  
Coffee  
Tea (Hot or Iced)  
BROILED CHOICE 16 OZ. SIRLOIN STEAK, FRESH MUSHROOMS  
WITH ABOVE DINNER, $5.50

Plate Dinner

$2.60

Broiled Fresh Fish (in Season)  
or  
Old Fashioned Beef Stew, Vegetables  
Choice of  
Steamed Potato  
Peas au Berre  
Two  
Tomato Parisienne  
Orange Tea Biscuits — Butter  
Rice and Raisin Custard Pudding  
Tea (Hot or Iced)  
Milk  
Coffee  

Salad Suggestion

$1.95

Fresh Crab Meat Salad, 1000 Island Dressing  
Whole Wheat Toast and Ry-Krisp  
Bartlett Pears in Syrup  
Coffee  
Tea (Hot or Iced)  
Milk
This is the spirit of a most unusual train—the Vista-Dome North Coast Limited. It’s the “glad to have you aboard” spirit of “Sue”, the stewardess-nurse. It’s the many thoughtful attentions you had almost forgotten. It’s the pride of the entire crew in a magnificent train. You see it in the gleaming equipment. You taste it in the wonderful food. You share it in the breath-taking scenery. This is the train that makes travel fun again!