



D I N N E R

Table d'Hote

Chicken Broth with Rice
or
Chilled Grape Juice
Burr Gherkins Pantry Pickles Ripe Olives
Fresh Fish in Season \$2.95
Roast Sugar Cured Ham, N. P. Special Sauce \$3.05
Breaded Veal Cutlets, Paprika \$3.00
N. P. Big Baked Potato
Green Asparagus, Drawn Butter
Tossed Vegetable Salad
(*French Garlic Dressing*)
Hot Corn Muffins
Chocolate Sundae Washington Elberta Peach Shortcake
(Whipped Cream)
Imported Swiss Cheese, Ry-Krisp
Coffee Tea Milk

Plate Dinner

\$1.95

Roast Young Turkey, Dressing
or
Fresh Fish in Season
Choice of Two { Riced Potatoes
Buttered Asparagus
Vegetable Salad
Hot Muffins
Vanilla Ice Cream
Coffee Tea Milk

Salad Suggestion

\$1.40

N. P. Combination Salad, Hard Boiled Egg
Raisin Toast, Hol-Ry
Kadota Figs in Syrup
Coffee Tea Milk

Waiters are instructed not to take oral orders.

Guests will please pay only on presentation of check on which their order has been written.

ROOM SERVICE

A charge of 50¢ per person will be made for food service outside the dining car. This service is subject to delay when dining car is busy.

A LA CARTE SERVICE SHOWN ON REVERSE SIDE

Steward will provide small traveler's menu for children

This car is open for beverage service throughout the day, subject to State and Federal Regulations.

M A I N S T R E E T O F T H E N O R T H W E S T

DINNER—A la Carte

COCKTAILS

Crab Meat .80

Shrimp Cocktail .80

Fruit .60

RELISHES

Hearts of Celery .45

Stuffed, Ripe or Green Olives .40

Sliced Tomatoes .45

SOUPS

(Tureen .45 Cup .30)

Chicken

Vegetable

Cream of Tomato

Consomme

Oyster Stew 1.00 With Cream 1.10

SEAFOODS

Fresh Fish in Season 1.10

Creamed Salmon or Tuna Fish on Toast 1.15

Fried Eastern Oysters, Chili Sauce 1.15

ENTREES

Broiled Lamb Chops (Two) Cranberry Jelly 1.30

Fried Spring Chicken 1.30

Omelet with Mushrooms .85

Ham and Eggs 1.25

N. P. Special Vegetable Dinner 1.10

Welsh Rarebit on Toast .80

Broiled Sirloin Steak, Fresh Mushrooms 2.85

Hamburger Steak, Mushrooms 1.30

Grilled Loin Pork Chops 1.30

Assorted Cold Meats, Potato Salad 1.50

VEGETABLES

BIG BAKED POTATO .30

Garden Peas .30

Whole Kernel Corn .30

Hashed and Browned Potatoes .30

Stringless Green Beans .30

SALADS

Head Lettuce .55

Stuffed Tomato Leopold .70

Combination .80

Fruit .70

Pear or Peach and Cottage Cheese .75

Chicken 1.00

Seafood 1.05

Potato .55

Shrimp 1.05

SANDWICHES

Olive and Nut on Whole Wheat Bread .65

Cold Baked Ham .55

Cold Chicken .95

Egg Salad .55

Cheese .50

Special Club House 1.15

Lettuce, Tomato and Bacon .85

Swiss Cheese .60

Ham and Egg .80

DESSERTS

Fresh Pie .30

Sliced Banana with Cream .40

Ice Cream .25, with Cake .40

Washington Elberta Peaches or Bartlett Pears in Syrup .40

Fruited Jello .30 Kadota Figs .40

Domestic Cheese, Toasted Crackers .40

BREADS and BEVERAGES

Assorted Breads .25

Hol-Ry .20

Ry-Krisp .20

Hot Rolls .25

Coffee, pot .30

Instant Sanka Coffee, pot .30

Postum, pot .30

Tea, pot .25

Hot Chocolate, pot .30

Milk, bottle .20

Buttermilk .20

Ovaltine, pot .30

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

W. F. PAAR

Superintendent Dining Car Department

G. W. RODINE

Passenger Traffic Manager

MAIN STREET OF THE NORTHWEST