



DETROIT FROM THE CANADIAN SHORE

*NEW YORK
CENTRAL
SYSTEM*

A La Carte

V-8 Cocktail 25

Soup du Jour 30

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Scrambled Eggs with Bacon 75

Spanish Omelette with Potatoes 75

Baked Beans with Bread or Toast 55

Toasted Chicken Sandwich 65

Lettuce and Tomato Salad 40

Lettuce and Tomato Sandwich 40

Poached Eggs on Toast 45

Baked Fresh Shad with Roe, New Green Peas, French Fried Potatoes 95

Grilled Half Spring Chicken, Cresson, New Garden Vegetable, Escalloped Potatoes 1.25

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Chilled Grapefruit, Half 35

Rum Raisin Ice Cream 30

Farina Pudding, Orange Cream Sauce 30

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Bread and Butter 15

Toast, Dry or Buttered 20

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Individual Milk 15

Coffee (pot for 1) 25 (cup) 15

Tea (pot for 1) 25

THE 20TH CENTURY SALAD BOWL

RY-KRISP

Per Person 65 Cents

Prices are quoted in United States Currency

Service personnel on furlough, traveling at their own expense, will be afforded a 10 per cent reduction in charges for food, when the total amounts to 50 cents or more. Please consult Steward.

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All prices listed are our Ceiling Prices or below. By Office of Price Administration regulations, our ceilings are our highest prices from February 1, 1943 to April 10, 1943. Records of these prices are available for your inspection at the New York Central Dining Car Department.

A. E. Yarlott, General Superintendent Dining Service
260 East 161st Street, New York 51, N.Y.

3/28/46

The Mercury

Dinner

Price Opposite Each Entree Includes Complete Meal

Hearts of Celery		Ripe Olives
Gherkins	Radishes	Green Onions
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Old Fashioned Navy Bean Soup		
Consomme, Hot or en Gelee		Tomato Juice
V-8 Cocktail		Chilled Apple Juice
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Fresh Shrimp Jackson		
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Baked Fresh Shad with Roe
New Green Beans, French Fried Potatoes.....1.50

Fried Scallops and Oysters, Tartare Sauce
New Garden Vegetable, Escalloped Potatoes.....1.50

Roast Country Ham, Bigarade Sauce
Cauliflower au Gratin, Candied Sweet Potatoes.....1.75

Grilled Half Spring Chicken, Cresson
New Garden Vegetable, Escalloped Potatoes.....1.65

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French Mixed Salad
Blue Cheese Dressing
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Choice of . . .

Farina Pudding, Orange Cream Sauce
Rum Raisin Ice Cream
Chilled Grapefruit, Half
Apricot Pie
Liederkrantz Cheese and Saltines
Cream Cheese with Toasted Rye Bread and Jelly

Coffee	Individual Milk	Tea
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SALAD DINNER COMBINATION
\$1.25

Cup of Soup

Cottage Cheese Mayonnaise with Apricot halves, Orange slices and Watercress
Saratoga Chips

Assorted Crackers

Choice of Dessert

Coffee	Individual Milk	Tea
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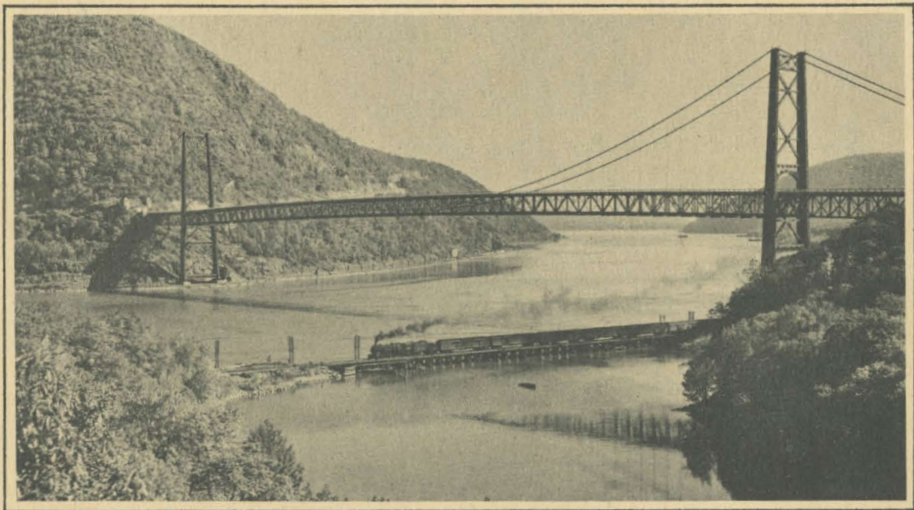
PLATE DINNER COMBINATION
\$1.10

Grilled Portugal Sardines
Sliced Tomatoes Saratoga Chips

Farina Pudding, Orange Cream Sauce

Coffee	Individual Milk	Tea
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Backgrounds for Dining— along **NEW YORK CENTRAL**



FRAMED IN YOUR
DINING CAR WINDOW
the rugged beauty of the
Hudson River Highlands.



THE AGELESS MAJESTY
OF NIAGARA FALLS
has thrilled four generations of
travelers along the Water Level Route.

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