

# Golden State Limited





# Dinner a la Carte

Guests will please call for check and compare amounts charged before paying

## RELISHES

Italian Anti-Pasto, 60  
Green Onions, 20  
Ripe or Green Olives, 25  
Melon Mangoes, 25  
Radishes, 20  
Sliced Tomatoes, 35

## SOUP

Fresh Shrimp Cocktail, 40  
Chicken Gumbo, Cup, 25  
Consomme Prentiniere, Cup, 25

## FISH, STEAKS, CHOPS, ETC.

Broiled Jumbo Whitefish, Maitre d'Hotel, 80  
Veal Steak Saute with Fresh Mushrooms, Colbert Sauce, 80  
Combination Chop Grill with Fried Tomato, 90  
Chef's Special Tenderloin Steak with Potatoes au Gratin, 1.50  
Roast Young Capon with Giblet Gravy, 85  
Omelette Filled with Creamed Chicken and Diced Ham, 60  
Corn Fritters with Bacon, Black Raspberry Jelly, 60

Chilled Cantaloupe, 20  
Pineapple Sundae, 35  
Strawberry Short Cake, Whipped Cream, 35

## VEGETABLES

Potatoes: Hashed Browned, 25  
Stewed Tomatoes, 25  
O'Brien, 25  
Sugar Corn, 25  
French Fried, 25  
Green Peas, 25  
Fresh or Canned Asparagus, 35

## COLD MEATS AND SALADS

Ox Tongue, 85  
Imported Sardines, 50  
Potato Salad, 25  
Cold Assorted Meats, 85  
Baked Beans, Hot or Cold, 45  
Chicken Salad, 75  
Cold Roast Ham, 80  
Head Lettuce, plate, 25  
Special Combination Salad, 50

## BREAD, CEREALS, ETC.

Assorted Bread with Butter, 15  
Toast, 15  
Ry-Krisp, 15  
Milk Toast, 35  
Dry Cereals with Cream, 30  
Half and Half with Bread and Crackers, 40  
Hot Tea Biscuits, 15  
Cream Toast, 45  
Hol-Wheat Wafers, 15

## DESSERTS

Orange Marmalade, 25  
Pie, 20; a la Mode, 35  
Ice Cream, 25; with Cake, 35  
Cheese: Imported, 35;  
Preserved Figs, 30  
Preserved Strawberries or Raspberries, 25  
Fruit Parfait, 45  
Chocolate Sundae, 35  
Domestic, 25

## COFFEE, TEA, ETC.

Coffee per Pot, 25; Cup, 15  
Malted Milk, 25  
Iced Tea, per Glass, 15  
Tea per Pot, 25  
Instant Postum, 25  
Iced Coffee, per Glass, 15  
Cocoa-Whipped Cream, 25  
Sanka Coffee, pot, 25

Our Stewards are keenly interested in maintaining the finest service and will greatly appreciate your expressions as to the feature you most enjoy as well as your suggestions for improvement.



# Dinner Select

Please order by number and write each item on meal check  
Waiters are not permitted to take verbal orders

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Fresh Shrimp Cocktail

Chicken Gumbo, Creole

Consomme, Prentiniere

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- No. 1—Omelette Filled with Creamed Chicken and Diced Ham..... .90  
No. 2—Broiled Lake Superior Jumbo Whitefish, Maitre d'Hotel..... 1.00  
No. 3—Veal Steak Saute with Fresh Mushrooms and Sauce Colbert.... 1.35  
No. 4—Chef's Special Combination Chop Grill with Fried Tomato.... 1.40  
No. 5—Roast Young Sischewaw Farm Capon with Giblet Gravy..... 1.35  
No. 6—Cold Ribs of Young Pork with Mexican Slaw, Candied Apple.. 1.25
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Fresh Asparagus

Corn Saute O'Brien

Long Branch Potatoes

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Lettuce-Tomato Salad, French Dressing

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Pineapple Sundae

Vanilla Ice Cream

Strawberry Short Cake, Whipped Cream

The Cheese Crock

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Coffee

Milk

Tea

Parents may share their Portions with Children without extra charge.  
Half Portions served at half price to Children under 12 years of age.  
Meals served outside dining car 25c extra per person

STEWARD\_\_\_\_\_



