

The Pueblo Indians create many fine objects of their native craft, such as, pottery, drums, baskets, dolls, and other interesting items.

The making of these items is important to the Pueblo people, for they are needed in their trading with other Indians and white traders for the things they use to carry on their way of life.

The scene shown on the cover of this menu is a Pueblo market at Oraibi in the Hopiland of Arizona. Reproduction is from a painting by John Hauser.



Pueblo Market in the Land of Pueblos

Table d'Hote Dinner

Price of Entree Determines Cost of Dinner

Cucumber Rings	Ripe Olives
Oyster Chowder	
Consomme en Tasse, Hot or Jellied	
Chilled Tomato Juice	
Fresh Fruit Cocktail	
Marinated Herring in Sour Cream	
Shrimps De Jonghe	3.50
Chicken Pot Pie, Americaine	3.50
Roast Tenderloin of Prime Beef, Sauce Madere	4.00
Charcoal Broiled Sirloin Steak	5.25
Mashed Potatoes	Broccoli Polonaise
Romaine, Grapefruit and Calavo Salad	
Dinner Rolls	
Vanilla Ice Cream with Pound Cake	
Pineapple Sundae	Layer Cake
Pumpkin Pie with Whipped Cream	
Blue Cheese	
Coffee	

SPECIAL - CALIFORNIA RED OR WHITE TABLE WINES

Bottled expressly for

Fred Harvey Service - The Santa Fe Railway

Split, 6 ounces (serves two) 75

(Not Served where prohibited by State Law)

Ala Carte

Cocktails and Appetizers	Fresh Shrimp Cocktail 1.10	Fresh Fruit Cocktail 65
	Cucumber Rings 35	Chilled Vegetable Juice 40
	Hearts of Celery 40	Queen Olives 40
	Blue Point Oysters en Cocktail 1.35	
	Marinated Herring in Sour Cream, Half Order 65; Full Order 1.25	
	Salted Cashew Nuts 45	
Soup	Oyster Chowder, Cup 35; Tureen 50	
	Consomme en Tasse, Hot or Jellied 35	
	Oyster Stew 1.25	Oyster Cream Stew 1.50
Entrees	Shrimps De Jonghe 2.00	
	Omelette with Asparagus Tips 1.20	
	Fresh Vegetable Plate with Fried Oysters 1.25	
	Chicken Pot Pie, Americaine 2.00	
	Roast Tenderloin of Prime Beef, Sauce Madere 2.50	
	Charcoal Broiled Sirloin Steak, French Fried Potatoes 4.55	
Steaks, Chops, Etc.	Sirloin Steak 4.20	Double Sirloin Steak 7.00
	Lamb Chop, Extra Thick (to order, 20 Minutes) 2.35	Calf's Liver and Bacon 1.50
	Bacon 1.30; Half Portion 75	Ham 1.50; Half Portion 80
	Bacon and Eggs 1.35	Ham and Eggs 1.35
Vegetables	Broccoli Polonaise 40	Fresh Spinach 30
Potatoes	Mashed 30	New Peas 30
	French Fried 45	Saute 40
Salads	Romaine, Grapefruit and Calavo, Plate 55	
	Chicory and Sliced Tomatoes, Plate 50	Chef's Combination, Plate 50
Breads	Dry Toast 20	Rye or Whole Wheat Bread, per order 15
	Ry-Krisp 20	Melba Toast 25
Desserts	Vanilla Ice Cream 35; with Pound Cake 55	Dinner Rolls 20
	Pineapple Sundae 45	Milk Toast 50
	Casaba Melon 40	Layer Cake 25
	Pumpkin Pie with Whipped Cream 40	
	Blue Cheese 45	
Beverages	Coffee, Pot 35	Tea, Pot 30
	Milk, Bottle 20	Instant Sanka Coffee, Pot 30
		Yogurt 30
		Demi Tasse 20
		Cocoa or Chocolate, Pot 30

Saccharin available on request

10-11-4

Steward will gladly arrange for any special diet.

Half portions served at half price to Children under 12 years of age.

An extra charge of fifty cents each will be made for all meals

Served outside of Dining Car.

Parents may share their portions with Children without extra charge.

Prices shown on this menu are subject to various state, occupation expense,
school and sales taxes.