



A la Carte

Prices shown on this menu are subject to various state sales taxes.

RELISHES

Queen Olives 20

Gherkins 20

Radishes 10

SOUP

Consomme, in Cup 15

FISH

Broiled Fresh Fish 60 to 80

Broiled Sardines on Toast 60

STEAKS, CHOPS, ETC.

Small Sirloin a la Minute 1.15

Sirloin for one 1.50

Lamb Chop (1) 40

Lamb Chop, Extra Thick (1) 75

(to order, twenty minutes)

BACON, HAM, ETC.

Bacon 45

Bacon and Eggs 50; half portion 40

Ham 45

Ham and Eggs 50; half portion 40

SANDWICHES

Ham or Cheese 20

Chicken 40

Chicken Salad on Toast 40

Bacon, Lettuce and Tomato 30

Club 55

Tongue 25

Sardine 30

BREAD

Bread and Butter 10

Dry or Buttered Toast 10

Melba Toast 15

Milk Toast 25

Boston Brown, Raisin or Whole Wheat 10

COLD DISHES

Ox Tongue 55

Assorted Meats with Potato Salad 75

Ham 50

Imported Boneless Sardines 55

Boston Baked Beans with Brown Bread, Hot or Cold 30

SALADS

Lettuce, full portion 25; plate 15

Potato 20

Chicken 60

Combination 30

FRUITS AND PRESERVES

Orange, one 10

Sliced Orange 15

Apple, one 5

Preserved Strawberries 20

Preserved Figs 25

Orange Marmalade 20

CHEESE

American, with Water Crackers 20

BEVERAGES

Coffee, per pot 20; cup 10

Sanka Coffee, per pot 20

Cocoa or Chocolate, Whipped Cream, per pot 20; Cup 10

Postum 15

Tea - Ceylon, Young Hyson, English Breakfast, Orange Pekoe, per pot 15

Milk, per bottle 10

Steward will gladly arrange for any special diet

An extra charge of Twenty-five cents each will be made for all meals served outside of Dining Car

SANTA FE DINING CAR SERVICE

FRED HARVEY

Table d'Hote Dinners

Order by Number and Indicate Items Desired

NUMBER ONE—SIXTY-FIVE CENTS

Omelette with Shredded Ham, Black Raspberry Jelly
or
Braised Swiss Steak, Lyonnaise

Buttered Parsley Potatoes

Fresh String Beans

Dinner Rolls

Coffee

Tea

Milk

NUMBER TWO—SEVENTY-FIVE CENTS

Grilled Rock Bass, Maitre d'Hotel
or
Veal Steak Saute, Holstein

Mashed Potatoes

Fruit Salad

Dinner Rolls

Vanilla Ice Cream, Macaroons

Coffee

Tea

Milk

NUMBER THREE—ONE DOLLAR

Supreme of Orange and Pineapple
Consomme

Fried Young Chicken, Maryland
or
Charcoal Broiled Sirloin Steak

New Potatoes, Browned

Combination Salad

Dinner Rolls

Vanilla Ice Cream, Cake

Petit Gruyere Cheese

Coffee

Tea

Milk

Please Do Not Request Substitutions



A la Carte Specials

Ripe Olives 20	Green Olives 20	Radishes 15
Consomme, Cup 15		Clam Broth, Cup 20
Omelette au Parmesan 45		
Lettuce and Grapefruit Salad (Plate) 25		
Sandwiches: Combination Ham & American Cheese		35
#1 CAPITAN: (Bacon, Lettuce, Tomato, Peanut Butter)		35
Sliced Orange 15	Half Grapefruit	15
Half Cantaloupe 20	Apple Pie 15 a la Mode	30
Cup Cakes 10	Sweet Roll 10	Layer Cake 15
Vanilla Ice Cream 20	Chocolate Sundae	25
Hot Chocolate, Whipped Cream 20	Iced Tea	15
Coffee, Pot 20	Iced Coffee 20	

Max R. Krueger, Steward

L. D. C. 1500

A. J. Connelley

1914 Oliver 30 Green Oliver 30 Nathan 15

1915 Oliver 30 Green Oliver 30 Nathan 15

1916 Oliver 30 Green Oliver 30 Nathan 15

1917 Oliver 30 Green Oliver 30 Nathan 15

1918 Oliver 30 Green Oliver 30 Nathan 15

1919 Oliver 30 Green Oliver 30 Nathan 15

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