

Of all mankind's primitive weapons, few are as well known as the bow and arrow, which is symbolic of Indian life.

Before modern civilization brought firearms to the Southwest, the Indian depended on the bow and arrow to obtain food and protect himself and his family.

The Indians made their arrows with great care since survival depended on the straight shaft, the sharp point, and just the right amount of feathers.

The Arrow Maker, by E. I. Couse, N.A., is from the Santa Fe Railway collection of paintings featuring Indians of the Southwest.



The Arrow Maker

A la Carte

CHEF'S SUGGESTION - READY TO SERVE

\$2.25

Hot Turkey Sandwich, Mashed Potatoes and Gravy,
Cranberry Sauce
Ice Cream or Layer Cake
Pot of Coffee Tea Milk

SANDWICHES

BAKED SUGAR CURED HAM WITH POTATO SALAD 1.00
Garnished with Sliced Tomatoes and Pickle Chips

AGED CHEDDAR CHEESE WITH CREAMY COLE SLAW 85
Sliced Tomato and Pickle Chips

LETTUCE, BACON AND TOMATOES ON TOAST 85
Crisp Lettuce, Mayonnaise, Sliced Tomatoes and
Crunchy Bacon Slices, Pickle Chips

SALADS



COMBINATION SALAD BOWL,
LORENZO DRESSING 1.45
Combination of Crisp Lettuce, Romaine, Chicory
and other Greens, Wedges of Peeled Tomatoes,
Served with Julienne of Ham, Cheese and
Hard Boiled Egg, Assorted Breads

Lettuce, Pears and Cottage Cheese 60
Sliced Tomatoes 60 Cole Slaw 30 Chicken 1.10
Lettuce with Blue Cheese Dressing 50

BEVERAGES

Coffee, Pot 35; Cup 20 Tea, Pot 35 Milk 20
Instant Sanka Coffee, Cup 20

8-1-61 4 6740

Saccharin available on request.

Sodium - Free salt substitute available on request.

A special menu for Children under 12 years of age may be had on request.

An extra charge of fifty cents each will be made for all meals
served outside of Dining Car.



FRED HARVEY SERVICE

To serve you better and expedite service
waiters are NOT permitted to serve orders
given orally. Please write your order.

Dinner Aboard the Texas Chief

APPETIZERS

Fresh Shrimp Cocktail 1.10

Pascal Celery 45

Chilled Tomato Juice 35

Cream of Potato and Leek, Vichyssoise, Cup 35; Tureen 55

Consomme en Tasse Hot or Jellied 35

ENTREES

(Served with Vegetables, Potatoes, Rolls and Beverage)

MOUNTAIN TROUT, SAUTE MEUNIERE 2.75

Fresh Colorado Mountain Trout, Served with Meuniere Butter and
Lemon Wedge

OMELETTE WITH CREAMED CHICKEN 2.15

Fluffy Three Egg Omelette Cooked in Butter with Bite Sized Pieces
of Chicken in Rich Cream Sauce

ROAST TURKEY, GIBLET DRESSING 2.50

Plump Broad-Breasted Tom Turkey over Giblet Dressing and
Cranberry Sauce

TOURNEDOS OF BEEF TENDERLOIN, SAUCE BORDELAISE 3.45

Small Prime Tenderloin Steaks Cooked to order Medium Rare with
Sauce Containing Meat Glace, Shallots, Wine and Beef Marrow

CHARCOAL BROILED SIRLOIN STEAK 4.15

Specially Selected and Carefully Aged for Your Pleasure

Choice of { Whipped Potatoes New Corn with Green Peppers
of { Chef's Combination Salad, Garlic Dressing
Two { Hashed Browned Potatoes New Peas

Dinner Rolls

Beverage

DESSERTS

Vanilla Ice Cream 35; with Cookies 45 Fruit Gelatin with Cream 35

Fresh Strawberry Sundae 50 Apple Pie 35; a la Mode 55 Layer Cake 25

Loganberry Pie 45 Choice of Melon 50 Sliced Fresh Peaches with Cream 50

Petit Gruyere or Blue Cheese 45

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