

From the time the first sailing vessels entered the calm waters of San Francisco Bay, this landlocked child of the Pacific has been a favorite with the skippers of sailing and power driven craft.

Organized yachting began in the Bay area with the formation of the San Francisco Yacht Club in 1869, making that organization the oldest yacht club on the Pacific Coast and the second oldest in America. The clubhouse is situated in Belvedere.

Other clubs and associations in the area also promote yachting, which is presently enjoying wide popularity both as a participating and spectator sport.

The racing season extends from May through October, a period when the southwesterly winds prevail which make for ideal racing conditions. Among the outstanding races held each year are the Hearst Regatta channel race, held off the San Francisco waterfront in May; the two-day race from Belvedere to Vallejo and return; the Harbor Day races, sponsored by the San Francisco Junior Chamber of Commerce in August, and the deep-sea race to the Farallone Islands and return to the San Francisco Marina. These and other racing events sponsored by the member clubs of the Yacht Racing Association are largely responsible for the vigorous and healthy interest in the sport at present and assure even greater interest and participation in the years to come.







T he broad expanse of San Francisco Bay provides ideal yachting waters from May through October, although some enjoy the sport the year 'round.

Streamliner

"CITY OF SAN FRANCISCO"

## CITY OF SAN FRANCISCO STEAK DINNER..... \$5.00

Charcoal Broiled Dinner Steak, Maitre d'Hotel (Includes Soup, Salad, French Fried Potatoes, Hot Tea Biscuits and Beverage)

## TABLE D'HOTE DINNER

Iced Celery Hearts

Pitted Ripe Olives

Sweet Gherkins

Beef Broth with Barley

or

Chilled Tomato Juice

French Fried Jumbo Shrimps, Chili Sauce 3.75 Omelet with Diced Ham, Current Jelly 3.50 Calf's Sweetbreads. Sauted in Wine Sauce. Topped with Canadian Bacon 3.95

Braised Tenderloin Tips with Fresh Mushrooms, Buttered Egg Noodles 4.00

Fresh Garden Peas

Lima Beans, Spanish

Cream Whipped or Anna Potatoes

Chilled Heart of Lettuce, Thousand Island Dressing

Hot Dinner Rolls

Assorted Bread

Hot Apple Pie, Brandy Sauce

or

Ice Cream with Wafers

Domestic Cheese with Togsted Crackers

Coffee

Tea. Hot or Iced

Chocolate

Milk

IF YOU DESIRE AN ADDITIONAL HELPING, IT WILL BE SERVED WITHOUT ADDITIONAL CHARGE EXCEPT STEAK OR CHOP ORDERS

		Bottle serves two
For an appetizer, we suggest	California Sherry 2-oz. Bottle, Roma (Individual)50	
CALIFORNIA RED AND ROSE TABLE WINES: With steaks, chops, roasts	Southern Pacific Special Bottling (Red or Rose). Tipo, Italian Swiss Colony. Burgundy, Christian Bros. or Wente Bros. (6-oz. bottle .75) Grenache Rose (Pink), Almaden. Pinot Noir, Buena Vista. Cabernet, Beaulieu or Gibson.	1.50 1.50 1.50
CALIFORNIA WHITE TABLE WINES: With seafoods, poultry, white meats	Southern Pacific Special Bottling. Sauvignon Blanc (Sauterne), Wente Bros. Haut Sauterne, Concannon. Chablis, Ambassador Cellars. Riesling, Signature, Vintners' Selection. Vinebrook (California Rhine Wine), Buena Vista. Tipo, Italian Swiss Colony. Sauterne Samuele Sabastiani Sauterne Cresta Blanca	1.50 1.50 1.50 1.50 1.50 1.50 1.50
CHAMPAGNE: With all foods	Champagne, Korbel (California)	4.25
	California Port 2-oz. Bottle, Roma (Individual)50	

COMPLETE LIQUOR AND BEVERAGE LIST WILL BE PRESENTED UPON REQUEST

## TABLE D'HOTE DINNER

TO AVOID ANY POSSIBILITY OF ERRORS ON OUR PART, PLEASE COMPARE AMOUNTS CHARGED BEFORE PAYING YOUR MEAL CHECK. SERVICE BY WAITER OUTSIDE OF DINING CAR FIFTY CENTS EXTRA TO EACH PERSON SERVED

Shrimp Cocktail 1.25

Ripe Olives and Chilled Celery Hearts 50

Soup: From Select Menu (Tureen) 60; (Cup) 40 Clam Nectar (Cup) 40 Consomme, Julienne or Jellied (Cup) 40

> Mountain Brook Trout, Saute, Meuniere 1.85 Other Fresh Fish, Saute, Lemon Butter 1.75

Charcoal Broiled Dinner Steak 4.00 Charcoal Broiled Double-Rib Lamb Chops on Toast, Garni (2) 3.00; (1) 1.65 Select Young Chicken (Half), Broiled or Fried, Garni 2.00 Sliced Ham and Chicken, Salad Bowl 2.10 Sardines (Imported) 1.10

From Today's Menu: Vegetables 40

Potatoes 40

De Luxe Club Sandwich, Toasted 1.85

Combination Salad Plate 1.00

Chicken Salad 1.65

Cream Toast 90

Assorted Bread 20

Milk Toast 65

Baked Apple with Cream 50 Preserved Fruit in Syrup 40

Freshly Baked Fruit Pie 40; with Cheese 50; a la Mode 60

Ice Cream with Vanilla Wafers 45

Peach Melba 40

Cheese (Domestic) with Melba Toast 45; (Imported) 50

Tea. Hot or Iced (Pot) 30 Coffee (Pot) 35 Cocoa or Chocolate (Pot) 35

Sanka or Postum (Pot) 35 Milk or Buttermilk 25

WAITERS ARE NOT PERMITTED TO ACCEPT ORDERS GIVEN ORALLY. PLEASE WRITE ON MEAL CHECK ITEMS DESIRED, PAYING ONLY UPON PRESENTATION OF MEAL CHECK SPECIAL DIFT MEALS CAN BE ARRANGED BY CONTACTING STEWARD DRICES SHOWN SUBJECT TO SALES TAX IN STATES WHERE APPLICABLE

OUR STEWARDS ARE KEENLY INTERESTED IN MAINTAINING THE FINEST SERVICE, AND WILL GREATLY APPRECIATE YOUR EXPRESSION AS TO FEATURES YOU ENJOYED AS WELL AS YOUR SUGGESTIONS FOR IMPROVEMENT PARENTS MAY SHARE THEIR PORTIONS WITH CHILDREN WITHOUT EXTRA CHARGE. HALF PORTIONS SERVED AT HALF PRICE TO CHILDREN UNDER 12 YEARS OF AGE

SALE OF ALCOHOLIC BEVERAGES SUBJECT TO STATE AND COUNTY RESTRICTIONS

I. R. Robertoy

DC-SF-1-1-58