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S O U T H E R N P A C I F I C

A LA CARTE SERVICE

IF YOU DESIRE AN ADDITIONAL HELPING, YOUR WAITER WILL BE GLAD TO SERVE IT WITHOUT CHARGE

RELISHES

Mixed Olives 20	Half Grapefruit, Supreme 20	Chilled Celery 15
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SOUPS

Old Fashioned Navy Bean, Cup 10; Tureen 20
Consomme, Printaniere, Cup 10

ENTREES

Baked Deep Sea Bass, Italienne	45
New England Boiled Dinner	50
Chicken Fricassee, Parsley Dumpling	60
Broiled Dinner Steak, Hoteliere	70

EGGS

Ham or Bacon with Eggs 45
Omelet: (2 Eggs), Plain 30; with Cheese or Spanish 35
Eggs: Boiled, Fried or Scrambled 25; Poached 30

COLD MEATS, ETC.

Sliced Cold Ox Tongue and Cheese, Potato Salad 50
Assorted Cold Cuts, Garnished 65
(Ham, Smoked Tongue, Chicken, Hard Boiled Egg, Olives)
Domestic Sardines 40

VEGETABLES

Potatoes: Minced and Browned 10	Lyonnaise 10
Garden Peas 15	Stewed Tomatoes 15
	Bantam Corn 15

SALADS

The Salad Bowl (Per Person) 25	
Sliced Cucumbers 20	Sliced Tomatoes 15
Peeled Tomato, Stuffed with Chicken Salad 30	

SANDWICHES

Chicken Salad (Toasted) 30	Melted Domestic Cheese 20
Bacon and Egg 25	

BREAD AND BUTTER, ETC.

Tea Biscuits 10	Assorted Bread 10	Bread and Milk 20
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DESSERTS

Pie (Per Cut) 10; with Cheese 15 or a la Mode 20	Maple Sundae 20
Preserved Fancy Bartlet Pears with Pound Cake 20	
Vanilla Ice Cream with Crushed Fresh Berries (in Season) 20	
Chilled Orange Juice 20	Tomato Juice 15
Domestic Cheese, Toasted Crackers 25	Table Apple 05

COFFEE, TEA, ETC.

Coffee (Cup) 10	Tea (Pot) 10	Cocoa (Cup) 10
Decaffeinated Coffee (Cup) 10	Milk (Individual Bottle) 10	

Service by waiter outside of dining car 25c extra to each person served
Guests will please call for check and compare amounts charged before paying

CHILDREN—Parents may share their portions with children without extra charge. Half portions served at half price to children under 12 years of age.

ECONOMY PLATE DINNER

35 Cents

New England Boiled Dinner

Creamed Celery	Assorted Bread	Potatoes
Coffee (Cup)	Tea (Pot)	Milk

TABLE D'HOTE SERVICE

PLEASE ORDER BY NUMBER AND WRITE ON MEAL CHECK EACH ITEM DESIRED. WAITERS ARE NOT PERMITTED TO TAKE VERBAL ORDERS.

SELECTIONS

1—Baked Deep Sea Bass, Italienne	50
2—New England Boiled Dinner	65
3—Chicken Fricassee, Parsley Dumpling	75
4—Broiled Dinner Steak, Hoteliere	85

SMALL BOTTLE OF WINE (RED OR WHITE—SPECIAL BOTTLING FOR SOUTHERN PACIFIC) SERVED WITH MEALS 25c EXTRA

EACH SELECTION INCLUDES CHOICE OF FOLLOWING:

SOUP

Old Fashioned Navy Bean
Consomme, Printaniere

Creamed Celery	Potatoes, Persillade			
Tea Biscuits	Bran Muffins			
Pumpkin Pie	Chocolate Sundae			
or				
Domestic Cheese, Melba Toast				
Tea	Coffee	Decaffeinated Coffee	Cocoa	Milk

NEW RECIPE BOOK—We have just issued a new 32 page recipe book containing some of the choice recipes that are served in our dining cars. The recipes were prepared by Paul Reiss, internationally famous supervising chef of Southern Pacific Company. If you would like one of these recipe books we will be glad to send you one.

HARRY A. BUTLER, Manager
Dining Cars, Hotels, Restaurants and News Service
San Francisco, California

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