



menu

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

Ripe Olives 25

Sweet Pickles 25

Celery 25

SOUP

Soup in Tureen 35

Consomme (Cup) 25

FISH

Grilled Sardines (Imported) on Toast 60; (Domestic) 50
Fresh Fish, Du Jour 75

GRILLED, ETC.

CLUB STEAK 75

SMALL TENDERLOIN STEAK 1.00

Select Lamb Chops (1) 40; (2) 75

SIRLOIN STEAK 1.25

Whole Squab Chicken 1.15

COLD MEATS, ETC.

Ox Tongue with Potato Salad 85

Ham with Potato Salad 80

Cold Ham and Chicken with Salad Bowl 1.00

Boston Baked Beans (Hot or Cold) 45

Sardines (Imported) 50; (Domestic) 40

VEGETABLES

Potatoes: Hashed and Browned or French Fried 25

Stewed Tomatoes 20

Stewed Corn 25

Green Peas 25

Lima Beans 25

Asparagus (Hot or Cold) 30

SALADS

THE SALAD BOWL (Per Person) 25

Hearts of Lettuce 25

Lettuce and Tomato 25

Chicken Salad 65

Special Combination Salad 50

Potato Salad 25

SANDWICHES

Ham, Cheese or Tongue 25

Chicken 50

Club 65

BREAD AND BUTTER, ETC.

Bread and Butter: (Raisin, Prune, Rye, Graham or White) 15

Ry Krisp 10

Dry or Buttered Toast 15

Milk Toast 35

Cream Toast 45

Dry Cereals with Cream 30

DESSERT

Fresh Fruit Pie (Baked on Car) 20

Individual Marmalade 25

Figs in Syrup 30

Sliced Hawaiian Pineapple 30

Strained Honey (Individual) 25

Ice Cream 25; with Cake 35

Assorted Preserves 25

Table Fruits: Peaches, Pears or Apricots in Syrup 30

Assorted Fresh Fruit 25

Breakfast Prunes 25

Domestic Cheese with Toasted Crackers 25

Swiss Cheese with Toasted Crackers 35

Roquefort Cheese with Toasted Crackers 35

COFFEE, TEA, ETC.

Coffee with Cream (Pot) 25; (Cup) 15

Coffee, Demi Tasse 15

Cereal Coffee (Pot) 25

Decaffeinated Coffee (Pot) 25

Teas: English Breakfast, Green, Orange Pekoe, Ceylon (Pot) 25

Jasmine Tea (Pot) 25

Iced Tea (Pot) 25

Chocolate or Cocoa (Pot) 25

Malted Milk 25

Buttermilk (Half Pint Bottle) 15

Full Cream Milk (Bottle) 15

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

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—Fillet of Flounder, Tartar Sauce	80
2—Omelet, a la Creole	90
3—Braised Veal Cutlets, Hunter Style	1.00
4—Grilled Select Spring Lamb Chops, Garni	1.10
5—Broiled Club Steak, Mushroom Sauce	1.10

HALF BOTTLE OF WINE (RED OR WHITE—SPECIAL BOTTLING
FOR SOUTHERN PACIFIC) SERVED WITH MEALS 50c EXTRA

EACH SELECTION INCLUDES CHOICE OF FOLLOWING:

SOUP

Vegetable Family
Tomato Bouillon, Frappe

VEGETABLES

Fresh String Beans Corn, au Gratin

POTATOES

Straw Fried or Minced and Browned

The Salad Bowl

or
Pineapple and Cottage Cheese Salad

Hot Corn Bread Assorted Bread

DESSERTS

Fresh Fruit Pie Old Fashioned Strawberry Shortcake Ice Cream with Cake

or
Chilled Watermelon

Tea (Hot or Iced) Coffee Decaffeinated Coffee Cocoa Milk

SUGGESTIONS

A.—Chicken Salad, Sliced Pineapple, Ripe Olives, Melba Toast, Choice of Desserts, Tea, Coffee, Decaffeinated Coffee, Cocoa or Milk	80
B.—Toasted Sardine Sandwich, Choice of Desserts, Tea, Coffee, Decaffeinated Coffee, Cocoa or Milk	75
C.—The Cold Dutch Lunch, Assorted Sausage (Our Own Product), Domestic Cheese, Potato Salad and Rye Bread	65
With Bottle of Domestic Beer	90

SALE OF WINES AND LIQUORS SUBJECT TO STATE AND COUNTY RESTRICTIONS

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

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, interna-
tionally 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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BEVERAGES

	Half Bottle	Split
White Rock Water	30	20
Shasta Water	25	
Calso Water	25	
Apollinaris Water	30	20
Perrier Water	30	
Vichy Water (Celestins)	35	
Poland Water (Natural)	30	
Plain Lemonade		15
Shasta Lemonade		25
White Rock Lemonade		30
Apollinaris Lemonade		30
Orange Juice (Glass)		25
Ginger Ale (Dry or Aromatic)	25	
Grape Juice, Red (4 oz. Bottle)		20
Grape Juice Highball		25
Coca-Cola		10
Red Raven Water		20
Pluto Water		20
Bromo Seltzer (Individual)		15

CIGARS AND CIGARETTES

A select assortment of cigars and cigarettes. None will be sold to minors. No cigarettes sold in Utah. No cigars or cigarettes sold in Louisiana on Sunday.

PLAYING CARDS

Souvenir Playing Cards with full color reproductions of western scenes \$1.00 Regular playing cards 50c and 70c.

DIETETIC SERVICE

Patrons obliged to partake of specially prepared foods may avail themselves of our Dietetic Service. Our Stewards and Chefs are provided with instructions outlining the proper foods and quantities required, and will gladly prepare any special diet upon request.

Our stewards are keenly interested in maintaining the finest service, and will greatly appreciate your expressions as to the features you most enjoy as well as suggestions for improvement.