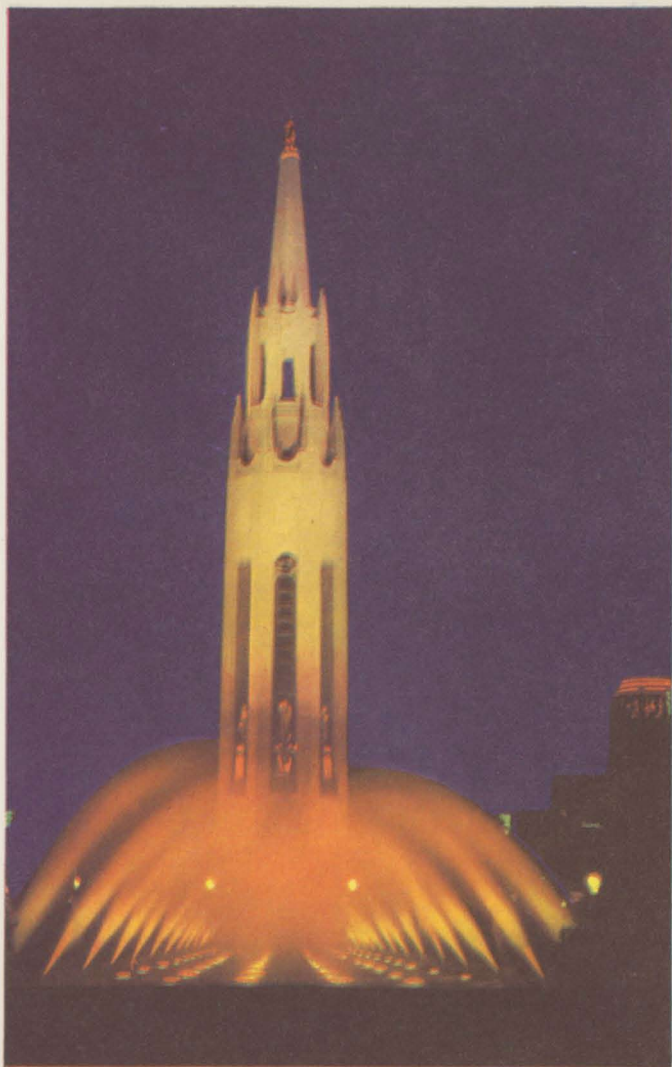


FOUNTAIN OF PHANTOM ARCHES



GOLDEN GATE INTERNATIONAL EXPOSITION

Chicago and Northwestern Union Pacific
Southern Pacific

MENU

Visit Sun Valley This Year

Select Dinners

Please order by number and indicate on meal check items desired.

Consisting of Appetizer or Soup, Entree as Listed, Vegetables, Salad, Dessert, Bread and Beverage.

Fruit Cocktail or Pineapple Juice

or

Vegetable, Printemps or Consomme, Hot or Jellied

1.	MOUNTAIN TROUT, FRIED IN BUTTER	1.35
2.	FRIED YOUNG CHICKEN, COUNTRY STYLE	1.35
3.	BROILED LAMB CHOPS ON TOAST	1.25
4.	POACHED EGGS ON FRIED TOMATO SLICES	.90
5.	ROAST PRIME RIBS OF BEEF, AU JUS	1.25

New Garden Peas

French Fried Egg Plant

Baked Potato

The Salad Bowl

Hot Dinner Rolls

Rice Custard Pudding with Cream

Chocolate Sundae

Peach Parfait

The Cheese Tray, Toasted Crackers

Coffee

Tea

Milk

Non-Caffeine Coffee

San Francisco Overland Limited De Luxe Sirloin Steak \$2.25

Per Person Served

**[Including Appetizer or Soup, Potatoes, Combination
Salad, Bread and Butter and Beverage]**

Half Bottle of Red or White Wine - Special Bottling - served with meals
where permissible, 50c extra; Individual Bottle, 30c extra.

Meal Service by Waiter Outside of Dining Car 25c for Each Person Served.
Parents may share their portions with children without extra charge; or half
portions served at half price to children under twelve years of age. If addi-
tional helping are desired, your waiter will be glad to serve without charge.
Guests will please call for check and compare amounts charged before paying.
Our stewards are keenly interested in maintaining the finest service and
will greatly appreciate your expressions as to features you enjoyed as
well as suggestions for improvement.

A La Carte

California Ripe or Green Olives 25		Chow Chow 25
Gherkins 25	Celery Hearts 30	India Relish 25
Seafood Cocktail 50	Fruit Cocktail 40	Canape of Sardines 50

Consomme, Hot or Jellied 20	Soup, Cup 20, Tureen 30
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Fish, Du Jour 1.00

Oyster Stew (Milk) 50; Oyster Stew (Cream) 70
 Oysters: New York Counts, Fried or Broiled (6) 75

Single Sirloin Steak 1.50 Lamb Chops (1) 45; (2) 85 Filet Mignon 1.25
 Ham or Bacon 70; Half Portion 40 Bacon and Eggs 70 Ham and Eggs 70

Boiled, Fried, Shirred or Scrambled Eggs (2) 30 Spanish Omelet 70
 Omelet, Plain 35 Ham, Cheese or Jelly Omelet 60

Boiled, Hashed Browned, Saute or French Fried Potatoes 25
 Garden Spinach with Egg 25 String Beans 20
 Green Peas 20 Asparagus 35

Cold Prime Roast Beef, Potato Salad 90 Domestic Sardines 40
 Cold Boiled Ham, Garni, 80 Cold Smoked Ox Tongue, Garni 85
 Assorted Cold Cuts, Salad 1.00 Imported Sardines 60
 Boston Baked Beans (Hot or Cold) with Brown Bread 50

THE SALAD BOWL 35 Hearts of Lettuce 30 Shrimp Salad 65
 Sliced Tomatoes 30 Chicken Salad 65

Bread and Butter 15
 Milk Toast 35 Cream Toast 50 Toast, Dry or Buttered 15

Chicken Sandwich 50 Club House Sandwich 65
 Smoked Tongue Sandwich 25 Ham or Cheese Sandwich 25

Ice Cream 25; with Wafers 35 Sundaes 30 Parfaits 30
 Pie 20; with Cheese 25; a la Mode 35
 Cheese Crock (Per Person) 25 Roquefort 35
 Camembert 35 Swiss Gruyere 35

Coffee (Pot) 25 Non-Caffeine Coffee 25 Tea (Pot) 25
 Milk (Ind. Bottle) 15 Buttermilk 15 Postum 25

Prices shown subject to Sales Tax in States where applicable.

