BEVERAGES

	Half	
	Bottle	Split
White Rock Water	30	20
Shasta Water	25	
Canada Dry 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		
White Rock Lemonade		
Apollinaris Lemonade	30	
Fresh Orange Juice (Glass)	15)
Ginger Ale Grape Juice, Red (4 oz. Bottle)		
Grape Juice Highball.		
Coca-Cola	10	
Red Raven Water		20
Pluto Water	15	
Alka-Seltzer		
Bromo-Seltzer		

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.

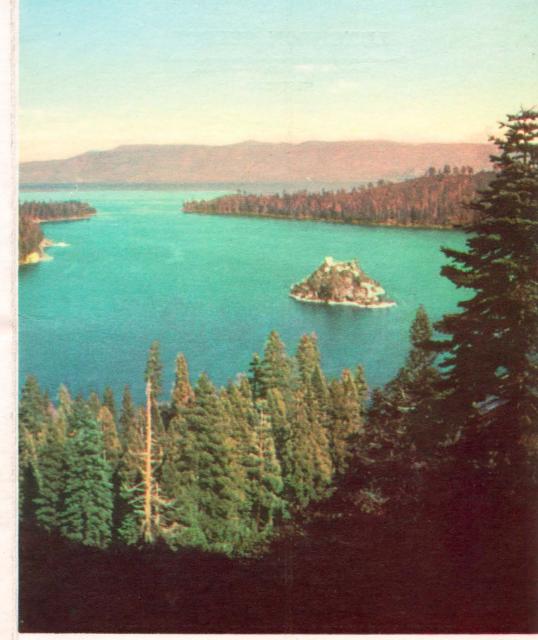
PLAYING CARDS

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.



MILE-HIGH LAKE TAHOE, OVERLAND ROUTE

Southern Pacific Menu

LUNCHEON SELECT

Please order by number and write on meal check each item desired. Waiters are not permitted to take verbal orders.

SELECTIONS

1-Fresh Fish, Broiled or Fried, Beurre Noir	90
2-Fried Oysters, a la Creole	1.00
3-Cutlet of Young Veal, Saute, Milanaise	1.10
4-Broiled Select Spring Lamb Chops, Mint Jelly	1.25
5-Spring Chicken (half), Saute, Corn Fritters, Crisp Bacon.	1.35

HALF BOTTLE OF WINE (Red or White-Special Bottling for Southern Pacific) SERVED WITH MEALS 50¢ EXTRA

EACH SELECTION INCLUDES CHOICE OF FOLLOWING:

SOUPS

Puree of Lentils, aux Croutons Beef Bouillon with Spaghetti

Home Fried Potatoes

French Fried Zucchini

The Fruit Salad Bowl

OF Lettuce and Calavo, French Dressing

Hot Corn Bread

Toasted Raisin Bread Assorted Bread

DESSERTS

Hot Mince Pie

Ice Cream with Cake

Rice and Raisin Custard, Orange Sauce Baked Apple with Cream

Decaffeinated Coffee

Coffee Tea

Cocoa Milk

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.

ASK FOR CHILDREN'S MENU.

NEW RECIPE BOOK—We have 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 Riess, 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 A-2-10 San Francisco, California

A LA CARTE

If you desire an additional helping, your waiter will be glad to serve it without charge.

RELISHES

Ripe Olives 25 Sweet Pickles 25 Fresh Orange or Grapefruit Juice 15

Celery 25 Tomato Juice 15

Soup in Tureen 30

Consomme (Cup) 20

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

SOUP

GRILLED, ETC.

CLUB STEAK 1.00 Select Lamb Chops (1) 45; (2) 85 **TENDERLOIN STEAK 1.25**

SIRLOIN STEAK 1.50

Fried Chicken (Half) 1.00

COLD MEATS, ETC.

Ham with Potato Salad 80 Ox Tongue with Potato Salad 85 Boston Baked Beans (Hot or Cold) with Brown Bread 45 Sardines (Imported) 50; (Domestic) 40

VEGETABLES

Potatoes: Hashed and Browned or French Fried 25 Green Peas 25 Stewed Tomatoes 25 Stewed Corn 25 Asparagus (Hot or Cold) 35 Lima Beans 25

SALADS

THE SALAD BOWL (Per Person) 25 Lettuce and Tomato 25 Potato 25 Hearts of Lettuce 25 Chicken Salad 75; all White Meat 1.00 Special Combination 50

SANDWICHES

Chicken 50

Ham, Cheese or Tongue 25 Club 75

BREAD AND BUTTER, ETC.

Bread and Butter: (Raisin, Prune, Rye, Graham or White) 15 Dry or Buttered Toast 15 Ry Krisp 15 Cream Toast 45 Milk Toast 35 Dry Cereals with Cream 30

DESSERTS

Fresh Baked Pie 20 Figs in Syrup 30 Sliced Hawaiian Pineapple 30 Ice Cream 25; with Cake 35 Table Fruits: Peaches, Pears or Apricots in Syrup 30 Strained Honey (Individual) 25 Assorted Preserves 25 Baked Prunes 25 Assorted Fresh Fruit 25 Domestic Cheese with Toasted Crackers 25 Swiss or Roquefort Cheese with Toasted Crackers 35

COFFEE, TEA, ETC.

Coffee (Pot) 25; (Cup) 15 Coffee, Demi Tasse 15 Cereal Coffee 25 Southern Coffee (Pot) 25; (Cup) 15 Decaffeinated Coffee (Pot) 25 Southern Coffee (Pot) 25; (Teas: English Breakfast, Orange Pekoe, Green (Pot) 25 Chocolate or Cocoa (Pot) 25 Buttermilk (Half Pint Bottle) 15 Iced Tea (Pot) 25 Malted Milk 25 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. 12-40-SL