

DINNER

A La Carte

FRUIT COCKTAIL 40

TODAY'S SOUP, CUP 25; TUREEN 35

AVAILABLE FRESH FISH

DOMESTIC SARDINES 60

BROILED LAMB CHOPS ON TOAST (2) 1.00; (1) 55 CORNED BEEF HASH WITH POACHED EGG 85

BACON AND EGGS 90

HAM AND EGGS 90

BACON 80; HALF PORTION 45

HAM, FRIED OR BROILED 80; HALF PORTION 45

BOILED, SCRAMBLED, FRIED OR SHIRRED EGGS (2) 35

POACHED EGGS ON TOAST (2) 55

PLAIN OMELET 50

HAM, CHEESE OR JELLY OMELET 70

SPANISH OMELET 75

HASHED BROWNED, OR SAUTE POTATOES 20

STRING BEANS 20

GARDEN SPINACH WITH EGG 25

GREEN PEAS 20

ASPARAGUS ON TOAST 45

THE SALAD BOWL 40

HEAD LETTUCE 35

POTATO SALAD 30 CHICKEN SALAD 95

SLICED TOMATOES 40

CHICKEN SANDWICH 60

CHEESE SANDWICH 30

TONGUE SANDWICH 30

BREAD AND BUTTER 15

TOAST, DRY OR BUTTERED 15

MILK TOAST 35 CREAM TOAST 50

ICE CREAM 25; WITH WAFERS 35

CANNED FRUITS 30

ROQUEFORT TYPE CHEESE 30 CAMEMBERT CHEESE 30

MILK (IND. BOTTLE) 15 COFFEE (POT) 25

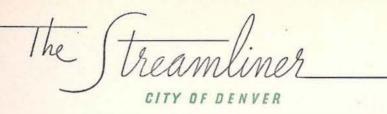
BUTTERMILK 15

POSTUM(POT) 25

TEA (POT) 25

DECAFFEINATED COFFEE (POT) 25

All prices listed are our ceiling prices or below. By office of Price Administration regulation, our ceilings are our highest prices from April 4, 1943, to April 10, 1943. Records of these prices are available for your inspection at the office of the Manager, Dining Car and Hotel Department.



Dinner

(Please order by number with items desired)

FRESH SHRIMP COCKTAIL

BROILED JUMBO WHITE FISH, Parsley Butter FRIED HALF SPRING CHICKEN, UNJOINTED, COUNTRY GRAVY, CORN FRITTERS BROILED SIRLOIN STEAK, Mushroom Sauce When Available OMELET WITH ORANGE MARMALADE BROILED LAMB CHOPS, Mint Jelly 1.45	ULIENNE	OF VEGETABLE SOUP	OR	CHILLED	APPLE JUICE
COUNTRY GRAVY, CORN FRITTERS 1.60 3. BROILED SIRLOIN STEAK, Mushroom Sauce 2.25 When Available 4. OMELET WITH ORANGE MARMALADE 1.15	1.	BROILED JUMBO WI	HITE FISH, Par	sley Butter	1.35
BROILED SIRLOIN STEAK, Mushroom Sauce 2.25 When Available OMELET WITH ORANGE MARMALADE 1.15	2.				1.60
	3.				2.25
5. BROILED LAMB CHOPS, Mint Jelly 1.45	4.	OMELET WITH ORANGE MARMALADE			1.15
	5.	BROILED LAMB	CHOPS, Min	t Jelly	1.45

POTATOES O'BRIEN AU GRATIN

SEASONABLE VEGETABLE

COMBINATION SALAD, FRENCH DRESSING

DINNER ROLLS

GRAPE-NUT CUSTARD PUDDING, LEMON SAUCE

APPLE PIE

MARSHMALLOW SUNDAE

WHOLE PEELED APRICOTS IN SYRUP

ROQUEFORT TYPE CHEESE, TOASTED CRACKERS

COFFEE

TEA

ICED TEA

MILK

COCOA

DECAFFEINATED COFFEE

Parents may share their portions with children without extra charge.

Prices Shown Subject to Sales Tax in States Where Applicable.

Meal Service by Waiter Outside of Dining Car 25c for Each Person Served.

2-12-46 CD 60-61-1-W

