

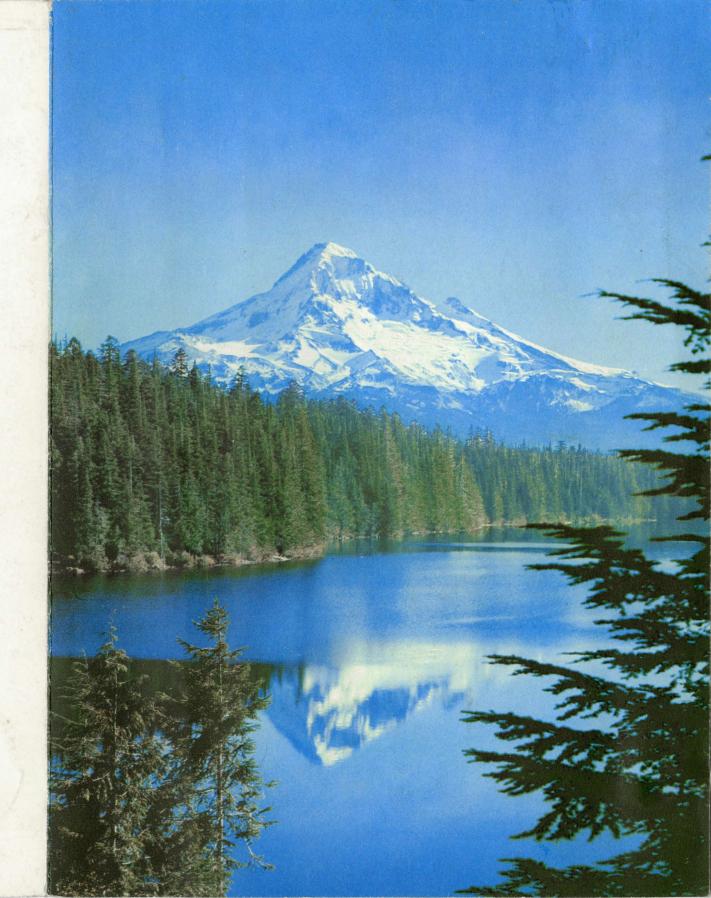


Lofty Mt. Hood is king of the Cascade Range which forms a scenic background for Portland, Oregon—"The Rose City." It is sheathed by glaciers, has all the icy grandeur of a peak in Switzerland, and can be ascended with comparative ease.

For those who wish to climb the peak or view it at close range, there are splendid accommodations at famous Cloud Cap Inn, charming Timberline Lodge and other near-by hostelries.

The Alpine scenery of the Hood River region, the invigorating climate, makes it attractive to visitors the year 'round. Trout fishing, big game hunting, and winter sports may be enjoyed during their respective seasons.

Union Pacific trains parallel the majestic Columbia River for nearly 200 miles to and from Portland. Union Pacific Streamliner "City of Portland" is the fastest through train between Portland and Chicago and a favorite with travelers.



## Charcoal Broiled Steak 5.00

Maitre d' Hotel **Cottage Fried Potatoes** Garlic Buttered French Bread Toasted Head Lettuce, Thousand Island Dressing Coffee, Tea, Cocoa or Milk

French Fried Onions will be served with above for 40c additional

ENJOY A BOTTLE OF WINE WITH YOUR DINNER TONIGHT

California Red or White Wine especially bottled

BOTTLE (serves two) 

Prices shown subject to sales tax in States where applicable.

Meal Service by Waiter outside of Dining Car 50c for each person served.



Choice of: Garden Vegetable, Julienne Consomme, Hot or Jellied (Clam Chowder on Friday)

Chilled Vegetable Juice

Broiled Columbia River Salmon, Maitre d' Hotel	3.60
Fluffy Omelet with English Orange Marmalade	3.25
Grilled Lamb Chops, Mint Jelly.	3.90
Baked Sugar Cured Ham, Sauce Madeira	
Whipped Potatoes Greeen Peas au Candied Sweet Potatoes	Beurre

Fruit Salad, Lime Ice Dressing

Dinner Rolls from the Basket

Grapenut Cup Custard Baked Apple with Cream Selection of Cheese, Toasted Crackers Chocolate Sundae, Wafers

Coffee Milk Buttermilk Tea Cocoa

**Decaffeinated Coffee** 

Non-caloric Sweetener Available on Request Steward will gladly arrange for any special diet WAITERS ARE INSTRUCTED NEITHER TO TAKE NOR TO SERVE ORDERS GIVEN ORALLY.

Please pay only on presentation of meal check on which your order has been written.

MD 105 & 106

1E-2W 1-59

I. E. Berry

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Maitre d' Hotel **Cottage Fried Potatoes** Garlic Buttered French Bread Toasted Head Lettuce, Thousand Island Dressing Coffee, Tea, Cocoa or Milk

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ENJOY A BOTTLE OF WINE WITH YOUR DINNER TONIGHT

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Special Domeliner Dinner - \$2.75

TODAY'S SOUP

POT ROAST OF BEEF, BUTTERED NOODLES

(Fish or a Meatless Item will be Substituted on Fridays)

**BROWNED POTATOES** 

GREEN PEAS AU BEURRE

PERFECTION SALAD

DINNER ROLLS

GRAPENUT CUP CUSTARD

TEA

DECAFFEINATED COFFEE

105&106 1E-W

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Choice of: Garden Vegetable, Julienne (Clam Chowder on Friday)

Consomme, Hot or Jellied

Chilled Vegetable Juice

Broiled Columbia River Salmon, Maitre d' Hotel...... 3.60 Fluffy Omelet with English Orange Marmalade.................. 3.25

Baked Sugar Cured Ham, Sauce Madeira. 3.50

Whipped Potatoes

Greeen Peas au Beurre

**Candied Sweet Potatoes** 

Fruit Salad, Lime Ice Dressing

Dinner Rolls from the Basket

Grapenut Cup Custard

Baked Apple with Cream

Chocolate Sundae, Wafers

Selection of Cheese, Toasted Crackers

Milk

Coffee

Cocoa

Buttermilk

**Decaffeinated Coffee** 

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