



For many decades the people of San Francisco dreamed of a bridge across the narrow channel of the Golden Gate, which separates the Pacific Ocean from San Francisco Bay. Ground was broken in 1933 for the gigantic structure, which was completed in about four years. Built at a cost of \$35,000,000, it is the loftiest and longest single-span cable suspension type bridge in the world, and the first ever built across the mouth of a major harbor.

It was originally intended to be painted black, but when it got its coat of red lead to protect it from rust, beauty-loving San Franciscans were so taken with the spectacular color flaming against the blue sky and dark water that it was decided to leave it that way.

Its graceful architecture is a thing of beauty; it has wide driveways to carry the endless traffic between the City and Marin County to the north; and it stands as a fitting monument to the progressive spirit of San Francisco and the Bay Area.

Across the Golden Gate Bridge, in Marin County, is Muir Woods National Monument, noted for its cathedral-like grove of beautiful Redwoods; farther to the north is the famed Redwood Empire.



Golden Gate Bridge on opening day of yachting season. That San Franciscans are marine-minded is evidenced by the hundreds of pleasure craft, from small sail boats to palatial yachts, based at the Marina Yacht Harbor, San Francisco Bay.

"See America First"

CITY OF SAN FRANCISCO STEAK DINNER.....\$5.50

Charcoal Broiled Dinner Steak, Maitre d'Hotel
(Includes Soup, Salad, French Fried Potatoes, Hot Biscuits or Rolls and Beverage)

TABLE D'HOTE DINNER

(Shrimp Cocktail 60 cents extra)

Soup: Beef Broth with Barley or Chilled Tomato Juice
(Friday: Clam Chowder)

Fluffy Omelet with Fresh Mushrooms, Crisp Bacon 3.60

Fresh Mountain Brook Trout, Saute, Meuniere 3.90

Select Young Chicken, Saute, Financiere 4.15

Roast Prime Ribs of Beef, au Jus 4.65

Carrots, Vichy or Fresh Spinach

Potatoes, au Gratin or Cream Whipped

The Salad Bowl

Hot Biscuits

Pear, Cardinal or Diplomat Pudding, Fruit Sauce

Choice of Cheese with Toasted Crackers

Coffee Tea, Hot or Iced Chocolate Milk

IF YOU DESIRE AN ADDITIONAL HELPING, IT WILL BE SERVED WITHOUT ADDITIONAL CHARGE
EXCEPT STEAK OR CHOP ORDERS

For an appetizer, we suggest **California Sherry, Roma, 2-oz. Bottle (Individual)..... .60**
Bottle serves two

CALIFORNIA RED AND ROSE TABLE WINES:
With steaks, chops, roasts
Southern Pacific Special Bottling (Red or Rose)..... 1.10
Tipo, Italian Swiss Colony..... 1.50
Burgundy, Christian Bros. or Wente Bros. (6-oz. bottle .75).... 1.50
Burgundy, Paul Masson..... 1.50
Grenache Rose (Pink), Almaden or Paul Masson..... 1.50
Pinot Noir, Buena Vista..... 1.50
Cabernet, Beaulieu or Gibson..... 1.50

CALIFORNIA WHITE TABLE WINES:
With seafoods, poultry, white meats
Southern Pacific Special Bottling..... 1.10
Sauvignon Blanc (Sauterne), Wente Bros..... 1.50
Haut Sauterne, Concannon..... 1.50
Chablis, Ambassador Cellars..... 1.50
Riesling, Signature, Vintners' Selection..... 1.50
Vinebrook (California Rhine Wine), Buena Vista..... 1.50
Tipo, Italian Swiss Colony..... 1.50
Sauterne, Samuele Sabastiani..... 1.50
Sauterne, Cresta Blanca..... 1.50
White Burgundy, Paul Masson..... 1.50

CHAMPAGNE:
With all foods
Champagne, Korbel (California)..... 4.25
Champagne Extra Dry, Mumm's (France)..... 6.25
With dessert or coffee **California Port, Roma, 2-oz. Bottle (Individual)..... .60**

SALE OF ALCOHOLIC BEVERAGES SUBJECT TO STATE AND COUNTY RESTRICTIONS
COMPLETE LIQUOR AND BEVERAGE LIST WILL BE PRESENTED UPON REQUEST

The Streamliner
CITY OF SAN FRANCISCO

A LA CARTE

TO AVOID ANY POSSIBILITY OF ERRORS ON OUR PART, PLEASE COMPARE AMOUNTS CHARGED BEFORE PAYING YOUR MEAL CHECK. SERVICE BY WAITER OUTSIDE OF DINING CAR FIFTY CENTS EXTRA TO EACH PERSON SERVED

Shrimp Cocktail 1.25

Ripe Olives and Chilled Celery Hearts 50

Soup: From Select Menu (Tureen) 60; (Cup) 40

(Friday: Clam Chowder)

Consomme, Julienne or Jellied (Cup) 40

Clam Nectar (Cup) 40

Fresh Shrimp, Saute, New Orleans 1.85

Fresh Mountain Brook Trout, Saute, Meuniere 2.25

Other Fresh Fish, Saute, Lemon Butter 1.85

Fluffy Omelet with Fresh Mushrooms, Crisp Bacon 1.50

Charcoal Broiled Sirloin Steak, Maitre d'Hotel 4.00

Charcoal Broiled Double-Rib Lamb Chops on Toast, Garni (2) 3.10; (1) 1.75

Select Young Chicken (Half), Broiled or Fried, Garni 2.25

Sliced Ham and Chicken, Salad Bowl 2.10

Sardines (Imported) 1.10

From Today's Menu: Vegetables 40

Potatoes 40

De Luxe Club Sandwich, Toasted 1.85

Combination Salad Plate 1.00

Chicken Salad 1.65

Hot Biscuits 25

Cream Toast 90

Assorted Bread 20

Milk Toast 65

Berries (In Season) with Cream 60

Chilled Melon (In Season) 50

Freshly Baked Pie 45; with Cheese 55; a la Mode 60

Peach Melba 60

Ice Cream with Vanilla Wafers 45

Preserved Fruit in Syrup 45

Cheese (Domestic) with Melba Toast 50; (Imported) 75

Tea, Hot or Iced (Pot) 30

Coffee (Pot) 35

Sanka or Postum (Pot) 35

Cocoa or Chocolate (Pot) 35

Milk or Buttermilk 25

WAITERS ARE NOT PERMITTED TO ACCEPT ORDERS GIVEN ORALLY. PLEASE WRITE ON MEAL CHECK ITEMS DESIRED, PAYING ONLY UPON PRESENTATION OF MEAL CHECK

SPECIAL DIET MEALS CAN BE ARRANGED BY CONTACTING STEWARD

PRICES SHOWN SUBJECT TO SALES TAX IN STATES WHERE APPLICABLE

ENVELOPE FOR MAILING THIS MENU WILL BE FURNISHED BY STEWARD UPON REQUEST

OUR STEWARDS ARE KEENLY INTERESTED IN MAINTAINING THE FINEST SERVICE, AND WILL GREATLY APPRECIATE YOUR EXPRESSION AS TO FEATURES YOU ENJOYED AS WELL AS YOUR SUGGESTIONS FOR IMPROVEMENT

PARENTS MAY SHARE THEIR PORTIONS WITH CHILDREN WITHOUT EXTRA CHARGE. HALF PORTIONS SERVED AT HALF PRICE TO CHILDREN UNDER 12 YEARS OF AGE

STEWARD _____