

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 one of the longest and most beautiful single-span cable suspension type bridges 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 from San Francisco, in Marin County, is Muir Woods National Monument, noted for its cathedrallike grove of beautiful Redwoods; farther to the north is the famed Redwood Empire.



MOULIN STUDIO COLORPHOTO

Golden Gate Bridge and San Francisco skyline from Marin County.



A LA CARTE

Shrimp Cocktail 1.00 Chilled Tomato Juice 40

Fruit Cocktail 80

Soup du Jour, Tureen 60; Cup 40

Grilled Pacific Coast Fish 1.85

Brook Trout, Saute 2.50

Ham and Eggs 2.00 Lamb Chops (2) 2.50

Bacon and Eggs 1.90

Omelet, Plain 1.00 Ham, Cheese or Jelly Omelet 1.20 Spanish Omelet 1.25

(Toast & Jelly Served with all Egg Orders)

String Beans 45

Green Peas 45

Garden Spinach with Egg 60

Head Lettuce 60

Chicken Salad

Fruit Salad

Shrimp Salad

Toasted Roll - Beverage Toasted Roll - Beverage Toasted Roll - Beverage

Cold Salmon Plate, Lemon Mayonnaise - Toasted Roll - Beverage 1.75

Chicken Sandwich - Potato Salad - Beverage 1.60

Clubhouse Sandwich - Beverage 2.00

Ham Sandwich - Potato Salad - Beverage 1.35

Tuna Salad Sandwich - Potato Salad - Beverage 1.30

Double Deck Bacon and Tomato Sandwich - Potato Salad -

Beverage 1.60

Grilled Chopped Sirloin Sandwich - French Fried Potatoes

Beverage 1.50

Grilled Cheese Sandwich - Potato Salad - Beverage 1.20

Bread and Butter 20

Toast, Dry or Buttered 25

Milk Toast 65

Cream Toast 90

Ice Cream 45: with Wafers 50

Sundaes 50; with Wafers 60

Select Canned Fruit 60

Cinnamon Toast 30

Freshly Baked Pie 45; with Cheese 60; a la Mode 60 Imported or Domestic Cheese with Crackers 55

Coffee, Hot or Iced (Pot) 35

Tea, Hot or Iced (Pot) 30

Decaffeinated Coffee (Pot) 30

Milk (Ind.) 20

Buttermilk 20

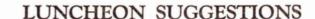
Cocoa (Pot) 30

We would be glad to have you share your meal with your children. There is no extra charge or we have a nice children's menu offering Special Selections for the Little Folks.

Our Stewards are keenly interested in maintaining the finest service and all will appreciate your expressions as to features you most enjoy as well as your suggestions for improvement.

For Collectors-Demitasse cup-and-saucer sets in exclusive Union Pacific patterns, aattractively displayed in special mailing box, may be purchased on this train or ordered by mail Inquire of your steward.

J. HANSINK, Manager Dining Car and Hotel Department, Union Pacific Railroad, Omaha, Nebr



WAITERS ARE INSTRUCTED NEITHER TO TAKE NOR TO SERVE ORDERS GIVEN ORALLY.

PLEASE PAY ONLY ON PRES-ENTATION OF MEAL CHECK ON WHICH YOU HAVE WRIT-TEN YOUR ORDER.

1.	FILET OF SOLE, Tartar Sauce
2.	HOT BEEF SANDWICH
	Mashed Potatoes - Coleslaw Freshly Baked Pie or Ice Cream and Choice of Beverage
3.	CHICKEN ALA KING — ON TOAST
	Green Peas With Roll and Butter, Freshly Baked Pie or Ice Cream and Choice of Beverage
4.	ASSORTED FRUIT PLATE, COTTAGE CHEESE2.10
	Chilled Juice, Toasted Raisin Bread and Choice of Beverage

CHEF'S SPECIAL SALAD BOWL

\$2.00

A combination of Crisp Hearts of Lettuce, Ripe Tomatoes, Radishes and other Spring Vegetables Served thoroughly chilled with Shredded Baked Ham and Chicken (or with Fresh Jumbo Shrimp if preferred), tossed together with the Chef's Own Special Salad Dressing

ASSORTED COLD BREADS or CRACKERS

FRESHLY BAKED PIE

TEA

COFFEE

COCOA

MILK

BUTTERMILK

VANILLA ICE CREAM



Non-caloric Sweetener Available on Request Steward will gladly arrange for any special diet Prices shown subject to sales tax in States where applicable Meal Service by Waiter Outside Dining Car-50c for Each Person Served