



On the north shore of the San Francisco peninsula is Fisherman's Wharf, bustling harbor of the city's fishing fleet, manned for the most part by Americans of Italian descent. A trip around the city is hardly complete without seeing this busy and intriguing mart. It is all the more exciting if you happen to be there when the boats come in with their day's catch, to see and hear the dealers and fishermen haggle over prices. Even if the fleet is out there is plenty of activity to fascinate the visitor—net mending by some of the fishermen left behind . . . painting and repairing of boats by others.

Thousands of tourists visit this romantic haven each year. An added treat is to board a Powell Street cable car at Union Square and ride up Powell Street past Nob Hill, along the edge of Chinatown, to Fisherman's Wharf at the foot of Taylor Street at the Embarcadero. There are sidewalk stands displaying shellfish and other seafood delicacies. Freshly caught crabs are boiling in the big iron cauldrons at the curb, to be eaten there or taken away by the purchaser. Tourists, of course, prefer the enjoyment of dining in the famous seafood restaurants with the assurance that their favorite dish is prepared by master chefs.



Famed Fisherman's Wharf, San Francisco, where one may dine in famous seafood restaurants while watching the tall-masted trawlers jostle the tiny boats of the crab fishermen. Historic Coit Tower on Telegraph Hill is seen in the distance.

National Wine Week, October 23rd to 30th

Cocktails: Martini, Manhattan, Old Fashion .85

TABLE D'HOTE DINNER

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

Soup: du Jour Chilled Vegetable Juice Cocktail

Tossed Green Salad
(French or Lorenzo Dressing)

Broiled or Grilled Fillet of Fresh Fish, Parsley Butter 4.35

Roast Leg of Young Lamb, Mint Jelly 4.45

Sauté Young Chicken, White Wine Flavored, au Sec 4.75

Roast Prime Rib of Beef, au Jus 5.00

Cream Whipped Potatoes Fresh Garden Vegetables

Hot Biscuits

Swiss Charlotte, Brandy Sauce

or

Ice Cream with Wafers Domestic Cheese, Toasted Crackers

Coffee Tea, Hot or Iced Chocolate Milk



Wine adds to your dining enjoyment!

California RED, ROSÉ or WHITE TABLE WINE . . . especially bottled
Half bottle (serves two) \$1.25

SEE OUR WINE AND BEVERAGE LIST FOR ADDITIONAL SELECTIONS

SALE OF ALCOHOLIC BEVERAGES SUBJECT TO STATE AND COUNTY RESTRICTIONS

**FESTIVAL
USA-'66** 

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

Soup: From Today's Menu (Cup) 50

Broiled Fillet of Fresh Fish 2.50

Omelet, St. Germain 2.00

Charcoal Broiled Sirloin Steak 4.75

Broiled Young Chicken (Half) 3.00

Charcoal Broiled Double-Rib Lamb Chops (1) 2.50; (2) 4.00

(Bread served with above orders)

From Today's Menu: Potatoes 50; Vegetables 50

Denver Sandwich on Toast 1.50

Bacon and Tomato Sandwich (Single deck) 1.65

Club Sandwich Deluxe 2.10

(Above sandwiches include Saratoga chips,
ripe olives, pickles and tomato slices)

Tossed Green Salad, French or Lorenzo Dressing 1.10

Assorted Bread 30

Hot Biscuits 35

Swiss Charlotte, Brandy Sauce 70

Ice Cream with Wafers 55

Tea, Hot or Iced (Pot) 45

Sanka or Postum (Pot) 45

Chocolate (Pot) 45

Coffee (Pot) 45

Milk or Buttermilk 25

PRICES SHOWN SUBJECT TO SALES TAX IN STATES WHERE APPLICABLE

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

T. B. LOCHHEAD, MANAGER
SYSTEM DINING CAR OPERATIONS, SOUTHERN PACIFIC LINES
OAKLAND, CALIFORNIA

BF 9-65