



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 Taylor 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.

Domeliner

CITY OF PORTLAND

"FASTEST TRAIN BETWEEN PORTLAND AND CHICAGO"

DINNER SPECIALTIES

CHARCOAL BROILED TENDERLOIN STEAK SANDWICH

Cole Slaw, French Fried Potatoes,
Blueberry Cobbler and Beverage..... 2.95

DOUBLE DECK TOASTED CLUBHOUSE SANDWICH

Cole Slaw, Blueberry Cobbler and Beverage..... 2.70

CHEF'S SPECIAL SALAD BOWL..... 2.50

Cup of Soup;

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 Shrimp if preferred), tossed
together with the Chef's Own Special Salad Dressing

Toasted Cheese Bread

Blueberry Cobbler

Coffee

Tea

Milk

A LA CARTE

Tomato Juice 40 Today's Soup, Cup 40 Chilled Fruit Juice 40

Baked Potato 50

String Beans 40 Green Peas 40

Fruit Salad 1.20

Chicken Salad 1.70

Shrimp Salad 1.70

(Salad Selections include Saltines or Toast and Beverage)

Freshly Baked Pie 50; with Cheese 65 Pie a la Mode 70

Ice Cream 40; with Wafers 50 Choice of Sundaes 55

Imported or Domestic Cheese with Toasted Crackers 60

Fresh Berries 60 Half Grapefruit 45 Chilled Melon 50

Milk (Ind) 20 Buttermilk 20

Coffee (Pot) 35 Tea (Pot) 35

Decaffeinated Coffee (Pot) 35 Cocoa 35

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

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.

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 PRE-
SENTATION OF MEAL CHECK
ON WHICH YOU HAVE WRIT-
TEN YOUR ORDER.

SPECIAL SIRLOIN STEAK DINNER 4.75

Charcoal Broiled Steak, Maitre d'Hotel

(Includes Today's Soup, Head Lettuce with Choice of Dressings,
Garlic Flavored Toasted French Bread, French Fried Potatoes and Beverage)

Select Dinners—\$3.60

Today's Soup
(Clam Chowder on Friday)

OR

Chilled Fruit Juice

1. GRILLED SEAFOOD PLATE, Tartar Sauce
2. BAKED INDIVIDUAL CHICKEN PIE
3. ROAST ROUND OF CHOICE BEEF, Paprika Noodles

WHIPPED POTATOES, au Gratin

HEAD LETTUCE, Choice of Dressings

HOT BRAN MUFFINS

CHOICE OF CHEESE, Toasted Crackers

BLUEBERRY COBBLER

PINEAPPLE SUNDAE

COFFEE

TEA

MILK

DECAFFEINATED COFFEE

COCOA

BUTTERMILK



WINE adds to your dining enjoyment!

California RED OR WHITE WINE

especially bottled

Bottle (serves two) \$1.25 with meal

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

MD 105&106 2E-2W 5-67



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