

K
C
Z

Kansas City Zephyr

A la Carte

APPETIZERS . . .	Fruit Cocktail Chantilly, 55 Seafood Cocktail Burlington, 55 Assorted Relish, 30
SOUP	Soup, Cup, 30; Tureen, 45
FISH	Filet of Fresh Catfish Saute, Tomato Sauce..... 1.85
ENTREE	Pan Fried Calf's Liver with Bacon..... 1.90 Baked Young Duckling, Brown Rice Dressing..... 2.00 Roast Prime Ribs of Beef au Naturel..... 2.75 Sugar Cured Ham and Eggs..... 1.50 Bread and Butter Served with Entree
SANDWICHES .	Chicken, 1.00, Chicken Salad, 85; Lettuce, Bacon, Tomato, 85 American Cheese, 60 Ham Sandwich, 80 Toasted Cheese, 80
VEGETABLES . .	New Potatoes, Parsley Butter, 25 Long Branch Potatoes, 30 Fresh Asparagus, Drawn Butter, 35 Corn, Saute O'Brien, 25
SALADS	Chicken Salad, Mayonnaise, 1.35 Crab Louis, 1.50 Sliced Tomatoes, French Dressing, 65 Hearts of Lettuce, Mayonnaise, 55
DESSERT	Cherry Pie, 35; a la Mode, 50 Old Fashioned Strawberry Shortcake, Whipped Cream, 75 Sara Lee Cream Cheese Cake, 45 Pineapple Sundae with Wafers, 40 Chilled Grapefruit Maraschino, 35 Individual Roquefort Type Bleu Cheese, Toasted Wafers, 40
BEVERAGE . . .	Tea, Pot for One, 30 Coffee, Pot for One, 30 Individual Buttermilk, 20 Individual Bottle Milk, 20 Hot Chocolate, per pot, 30 Instant Sanka Coffee, 30

•

It will be a pleasure to serve any dish not listed that you may wish if it is available.

Additional Charge Made for Service Outside of Dining Car.

write each item on Meal Check.
d to take Oral Orders.

Select Dinners

Following Items Will Be Served with Meals Listed Below at Additional Prices Shown

Fruit Cocktail Chantilly, 40 Seafood Cocktail Burlington, 40
Assorted Relish, 25

(Price Opposite each Entree Includes Soup, Vegetable, Potatoes, Dessert and Beverage)

Puree Mongole Consomme Anglaise

Filet of Fresh Catfish Saute, Tomato Sauce..... 2.60
Pan Fried Calf's Liver with Bacon..... 2.65
Baked Young Duckling, Brown Rice Dressing..... 2.75
Roast Prime Rib of Beef au Naturel..... 3.50
Sirloin Steak (14 oz.) Broiled, Salad du Jour..... 4.75
Poached Eggs a la Benedict..... 2.20

New Potatoes, Parsley Butter Long Branch Potatoes
Fresh Asparagus, Drawn Butter Corn Saute, O'Brien

Spring Salad Bowl
(Served with these meals 25c additional)

Old Fashioned Strawberry Shortcake, Whipped Cream
Pineapple Sundae with Wafers Freshly Baked Cherry Pie
Chilled Grapefruit Maraschino Sara Lee Cream Cheese Cake
Individual Roquefort Type Bleu Cheese, Toasted Wafers

Hot Rolls

French Rolls

Coffee Tea Milk Hot Chocolate Buttermilk Sanka Coffee

* * *

SPECIAL DINNER

\$1.95

(Cup of Soup 20c additional)

Pan Fried Cube Steak, Country Gravy

Hashed Brown Potatoes

Corn Saute, O'Brien

Ice Cream with Wafers

Hot Rolls

Coffee

Tea

Milk

●

Employee in Charge of this Car is _____

P. M. Scott, Superintendent of Dining Car Service, Chicago

J. J. Alms, General Passenger Traffic Manager, Chicago

