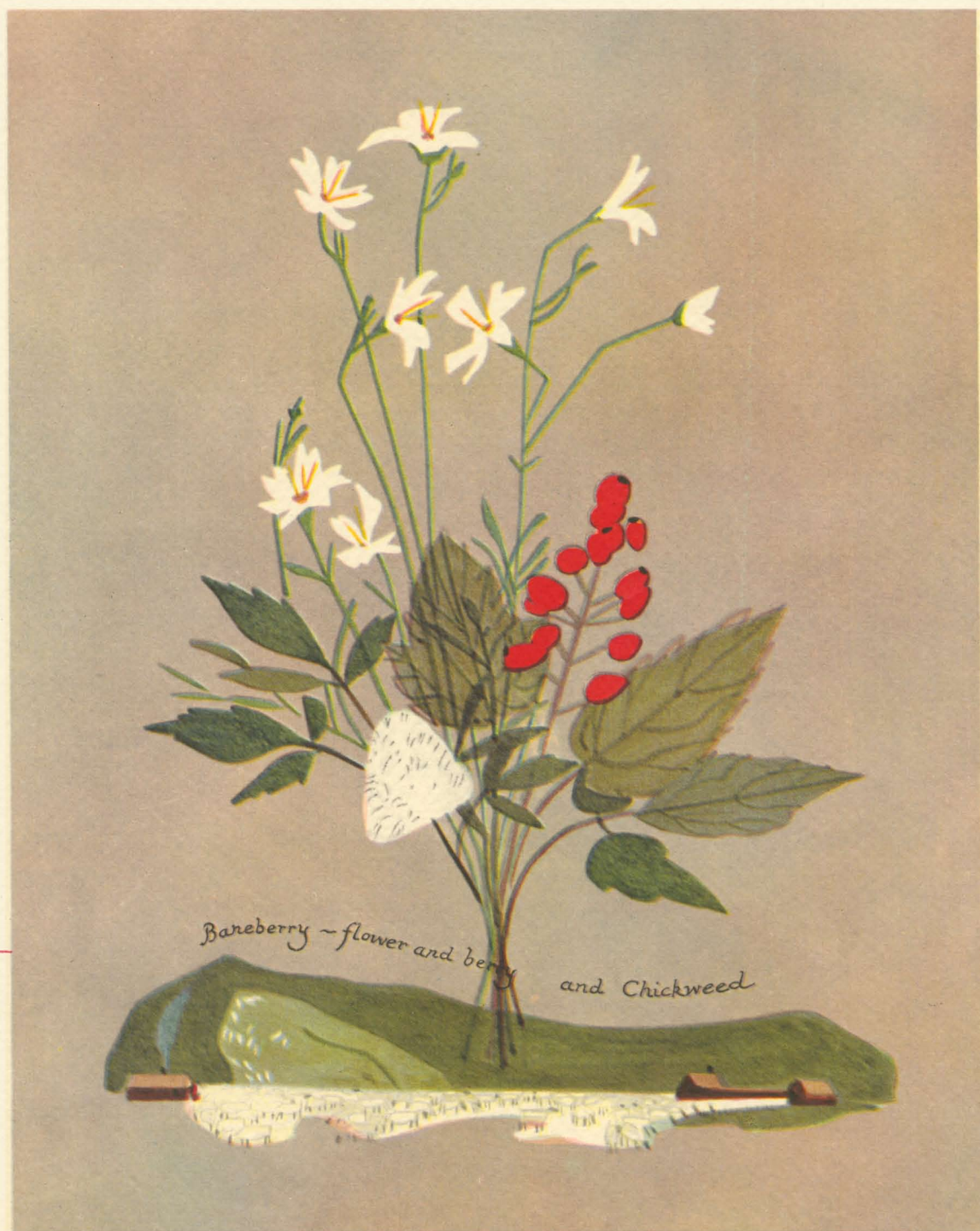


ABOARD THE

DENVER ZEPHYR



"As you travel over this
 may you be ever reminded
 God has bestowed upon
 our debt to Him with

Please Write Each Item on Meal Check. Waiters are not permitted to take Oral Orders

A la Carte

APPETIZERS . . . Shrimp Cocktail, 85 Celery Hearts, 35
 Tomato Juice, 25 Chilled Fruit Cup, 50

CHEF'S SPECIALS

Broiled Sirloin Steak (8 oz.), Baked Potato,
 Sliced Combination Salad Plate — French Dressing..... 3.65
 Broiled Double Rib Lamb Chop (8 oz.), Baked Potato,
 Sliced Combination Salad Plate — French Dressing..... 3.50
 Cold Sliced Ham, Chicken and American Cheese,
 Potato Salad, Plate..... 2.75
 (Includes Bread, Butter and Beverage)

ENTREES Broiled Filet of Walleyed Pike, Maitre d'Hotel..... 2.90
 Chicken Tetrazzini Au Gratin..... 2.35
 Sugar Cured Ham and Eggs..... 1.85
 Omelette — Plain or Jelly..... 1.60

Bread and Butter served with Entrees

VEGETABLES . . . Whipped Potatoes, 30 Baked Potato, 35
 Fresh Corn on Cob, Drawn Butter, 35
 Cut Green Italian Beans in Butter, 45

SALADS (Includes Saltines and Melba Toast)
 Tossed Salad Bowl, Louisiana, 2.00
 (Tossed Salad with Shrimp)
 Spring Salad Bowl, 1.25
 Choice of Dressings: French, Olive Oil & Vinegar,
 1000 Island, Bleu Cheese or Mayonnaise
 Chicken Salad, Mayonnaise, 1.80 Crab Louis, 2.35
 Chilled Fruit Salad Plate, Cottage Cheese, 1.85

BEVERAGES . . . Coffee, per Pot, 35 Tea, per Pot, 35
 Hot Chocolate, per Pot, 35 Decaffeinated Coffee, per Pot, 35
 Individual Milk, 25 Individual Buttermilk, 25

It will be a pleasure to serve any dish not listed that you may wish if it is available.
 Additional charge will be made for service outside the dining car.
 This service is subject to delay when dining car is busy.

s bountiful land of ours,
led of the grace Almighty
us. Let us acknowledge
prayers of thanksgiving."

"Table Flowers are Colorado Carnations"

Dinner Menu

Please Write Each Item on Meal Check. Waiters Are Not Permitted to Take Oral Orders.

DETAILS

or Martini, 90

DOMESTIC

Burgundy,
r Port, 75

IMPORTED

cherry, 75

a Beverage

Separate

Menu

SOUPS

Onion Soup Au Gratin, Cup, 40; Tureen, 65 Hot or Jellied Consomme, 35
Chilled Vichyssoise, 35

Relish Tray

ENTREES

Broiled Filet of Walleyed Pike, Maitre d'Hotel 3.65
Chicken Tetrassini Au Gratin 3.10
Roast Top Sirloin of Beef, au Jus 3.95
Cottage Fried Pork Chops, Country Gravy 3.50
Broiled Sirloin Steak (12 oz.), Button Mushrooms 5.25

Hot Rolls

French Rolls

CHOICE OF THREE

Baked Potato New Potatoes, Persillade
Cut Green Italian Beans in Butter Fresh Corn on Cob, Drawn Butter
Sliced Combination Salad Plate — French Dressing

* * *

Coffee Tea Milk Iced Tea Decaffeinated Coffee

Supper Suggestions

Ragout of Beef, Brown Gravy
Whipped Potatoes, Beans in Butter 2.75
Double-Deck Chicken Sandwich on Toast, Garni, Potato Salad 2.10

Coffee Tea Milk Iced Tea Decaffeinated Coffee

DESSERTS

Fresh Peach Shortcake, Whipped Cream, 75
Freshly Baked Apple Pie, 45; ala mode, 70 Chilled Melon, 50
Chocolate Sundae, 55 Fresh Berries with Cream, 65 Lemon Sherbet, 45
Individual Cheese with Wafers, 50



Employee in Charge of this Car is Steward A. C. Hall

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

W. F. Burke, General Passenger Traffic Manager, Chicago

TRUE LOW-COST, MASS TRANSPORTATION



Native Colorado Flowers

Upper left: Colorful bouquet of Columbine and Deer Vine (Twinsflower).

Front Cover:

BANEERRY: Large bushy plant with rough, coarsely-veined leaves, feathery-white flowers in June; bright red or white berries in fall.

CHICKWEED: Star-like small flower about one-half inch across; small, narrow, downy leaves on small sticky stem.

These are reproductions of original floral paintings in the bedrooms and compartments of the Denver Zephyr.

Upon request, the dining car steward will gladly present you with reproductions, suitable for framing.