
"As you travel over this bountiful land of ours God has bestowed upon us. Let us acknowledg

To Insure Prompt Service, Please Write Each Item on Meal Check.
COCl
Manhatta
Old Fasl

## APPETIZERS

Shrimp Cocktail, 1.25 Tomato Juice, 40 Celery Hearts, 50
SOUPS
Puree of Mongole Consomme Anglaise
Cup, 40; Tureen, 75
ENTREES
Boneless Rocky Mountain Trout (10 oz.), Saute Meuniere ............. 3.85
Cottage Fried Pork Chops, Country Gravy, Apple Sauce .................. 3.60
Baked Young Turkey, Southern Style Stuffing, Cranberry Sauce .... 3.50
Roast Top Sirloin of Beef, au Naturel .................................................- 4.00
Broiled Sirloin Steak (12 oz.), Button Mushrooms ........................... 4.30
Ham Steak Saute, with Eggs, Potatoes Du Jour .................................... 3.50
Hot Biscuits Served with Entrees
VEGETABLES
Baked Potato, with Sour Cream, 50 Candied Sweet Potatoes, 50
Green Beans, Saute with Bacon, 50
Baked Corn and Tomatoes, 40
SALADS
(Includes Hot Biscuits)
Tossed Salad Bowl, Louisiana, 2.50
(Tossed Salad with Shrimp)
Lettuce and Tomato Salad, 1.35
Bon-Ton Salad, 1.25
Choice of Dressing: French, Olive Oil \& Vinegar,
1000 Island, Bleu Cheese or Mayonnaise
Chicken Salad, Mayonnaise, $2.25 \quad$ Head Lettuce, Half Portion, 75
Chilled Fruit Salad Plate, Cottage Cheese, 2.00
DESSERTS
Hot Mince Pie, 50
Chocolate Sundae, 55
Chilled Grapefruit, 60
Baked Apple with Cream, 75
Pineapple Rings in Syrup, 45
BEVERAGES
Coffee, per Pot, 35
Tea, per Pot, 35
Hot Chocolate, per Pot, 35 Decaffeinated Coffee, per Pot, 35 Individual Milk, 25
Additional charge will be made for service outside the dining car. This service is subject to delay when dining car is busy.
It will be a pleasure to serve any dish not listed that you may wish if it is available.
Saccharin is available upon request.

## "Jable Flowers are Colorado Carnations"

## Select $D_{\text {inner }}$ Menu $^{\text {en }}$

KTAILS
Martini or aioned, 1.00

## INES

- IMPORTED

6 oz. Dom., 1.50

UORS
Whiskey, 1.10
oon, 1.10 nported, 1.20

- Ale, 50
lete Wine Available

COHOLIC TAX TAX PER OUNCE TAX PER OUNCE

ENU
ren Under 12)
1.75
or Cup of Soup rger Patty Vegetable - Butter

Cream Kilk

Puree of Mongole
Tomato Juice Cocktail

Consomme Anglaise
$\qquad$

ENTREES
Boneless Rocky Mountain Trout ( 10 oz .), Saute Meuniere ................. 4.60
Cottage Fried Pork Chops, Country Gravy, Apple Sauce ..................... 4.35
Baked Young Turkey, Southern Style Stuffing, Cranberry Sauce......... 4.25
Roast Top Sirloin of Beef, au Naturel .................................................. 4.75
Broiled Sirloin Steak ( 8 oz.), Buttom Mushrooms ................................. 5.10
Hot Biscuits
CHOICE OF TWO
Baked Potato with Sour Cream
Baked Corn and Tomatoes

Candied Sweet Potatoes
Green Beans Saute with Bacon


Employee in Charge of this Car is
J. W. Vaghy, Manager of Dining and Sleeping Cars, Chicago
W. F. Burke, General Passenger Traffic Manager, Chicago


## Native Colorado Flowers

Upper left: Colorful bouquet of Coneflowers and Daisies. Front Cover:

GAILLARDIA. Showy flower in dry, sunny places, with red centers and orange rays (three-footh); rough, hairy leaves. From foothills to timberline.

CAT-TAILS. Straight narrow stalk with soft, cylindrical brown "tail" at top. Leaves are long and slender, somewhat resembling the palm branch. Found in the foothills.

## $\$ 2.00$

1/4 Fried Chicken-Hot Biscuits Whipped Potatoes-Cole Slaw Choice of Beverage

## \$1.45

Grilled Hamburger on a Bun Potato Chips-Cole Slaw

Double Deck Sandwiches, Garni

Ham and Cheese
Cheese
Ham
$\$ 1.30$
1.00
1.40

