

CZ

California Zephyr

3/1957

To Insure Prompt Service, Please write each item on Meal Check
Waiters Are Not Permitted to Take Oral Orders

"Table Flowers are Colorado Carnations"

Select Dinners

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

Fruit Cocktail Chantilly, 45 Tomato Shrimp Canape, 60
Assorted Relish, 30

(Price Opposite Each Entry Includes Soup, Vegetable, Potatoes, Dessert and Beverage)

Spring Vegetable Soup Consomme au Naturel
Fresh Monterey Abalone Steak Saute Meuniere.....2.85
Grilled Veal Chop, Hunter Style.....3.25
Baked Young Duckling, Brown Rice Dressing.....2.90
Roast Prime Rib of Beef au Naturel.....3.75
Broiled Sirloin Steak (14 oz.) Salad du Jour.....4.75
Golden Omelette with Seafood ala Creole.....2.25

New Potatoes Persillade Demi French Fried Potatoes
Green Peas in Butter Baked Corn and Tomatoes

Bon Ton Salad, Choice of Dressing
(Served with these meals 25c additional)

Old Fashioned Strawberry Shortcake, Whipped Cream Freshly Baked Apricot Pie
Maple-Nut Sundae with Wafers Cream Cheese Cake
Chilled Grapefruit, Grenadine
Individual Camembert or Roquefort Type Bleu Cheese, Toasted Wafers

Hot Rolls

French Rolls

Coffee Tea Milk Hot Chocolate Buttermilk Decaffeinated Coffee

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PLATE DINNER
\$2.15

Baked Salmon and Macaroni au Gratin, Bon Ton Salad

or

Pan Fried Cube Steak, Country Gravy, Potatoes and Vegetable du Jour
Hot Rolls

Maple-Nut Sundae with Wafers

Coffee

Tea

Milk

Employee in Charge of this Car is _____

Superintendent of Dining Car Service

P. M. Scott, Burlington, Chicago

C. A. Wall, Rio Grande, Denver

H. G. Wyman, Western Pacific, Oakland

A la Carte

APPETIZERS . . .

Fruit Cocktail Chantilly, 60
Tomato Shrimp Canape, 75
Assorted Relish, 35

SOUP

Manhattan Clam Chowder, Cup 30; Tureen 45

FISH

Fresh Monterey Abalone Steak Saute Meuniere..... 2.10

ENTREE

Grilled Veal Chop, Hunter Style..... 2.50
Baked Young Duckling, Brown Rice Dressing..... 2.15
Roast Prime Rib of Beef au Naturel..... 3.00
Sugar Cured Ham and Eggs..... 1.60
Golden Omelette with Strawberry Preserves..... 1.40

Bread and Butter Served with Entree

SANDWICHES .

Chicken, 1.10 Chicken Salad, 90 Lettuce, Bacon, Tomato, 90
American Cheese, 75 Ham Sandwich, 90
Toasted Cheese, 90
Peanut Butter and Jelly (Single Deck), 50

VEGETABLES . .

New Potatoes Persillade, 25 Demi French Fried Potatoes, 30
Green Peas in Butter, 25 Baked Corn and Tomatoes, 25

SALADS

Chicken Salad, Mayonnaise, 1.35 Hearts of Lettuce, 60
Sliced Tomato Salad, 75 Potato Salad, 40
California Zephyr Combination Salad, 85
Choice of Dressing
French-Olive Oil and Vinegar or Piquant-Italian, 1000 Island,
Roquefort or Mayonnaise

DESSERT

Old Fashioned Strawberry Shortcake, Whipped Cream, 75
Apricot Pie, 35, a la mode, 50
Cream Cheese Cake 45 Maple-Nut Sundae with Wafer 40
Individual Camembert or Roquefort Type Bleu Cheese,
Toasted Wafers, 40

BEVERAGES . .

Pot Service for One—Coffee, Tea, Chocolate, Postum,
Decaffeinated Coffee, 35
Individual Bottle Milk or Buttermilk, 20

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.