

TRADITIONAL DINING MENU

BREAKFAST

CONTINENTAL BREAKFAST ●

Seasonal mixed berries, croissant, Greek yogurt, assorted cereals, and your choice of oatmeal or grits

AMTRAK SIGNATURE RAILROAD FRENCH TOAST ●

Thick-cut Texas toast served with whipped cream and seasonal mixed berries

THREE EGG OMELET ● GF

Add your choice of cheddar, Swiss cheese, tomatoes, red and green peppers and onions. Served with roasted breakfast potatoes and a croissant

SCRAMBLED EGGS ● GF

Add your choice of cheddar, Swiss cheese, tomatoes, red and green peppers and onions. Served with roasted breakfast potatoes and a croissant

SIDES

Hardwood smoked bacon – 3 pieces ^{GF}

Breakfast pork sausage links – 2 pieces ^{GF}

Chicken sausage links – 2 pieces ^{GF}

LUNCH

Served with your choice of dessert from Dinner Menu.

CAESAR SALAD

Classic Caesar salad with romaine lettuce, grape tomatoes, and shaved parmesan cheese
+ Add pan-roasted chicken breast

ARTISAN GRILLED CHEESE

Oven-roasted turkey, bacon, provolone and cheddar cheeses on hickory-smoked onion bread. Served with a side of Terra chips and coleslaw

NATURAL ANGUS BURGER

Angus beef burger with cheddar or Swiss cheese, lettuce, and tomato, on a buttery brioche roll. Served with a side of Terra chips and coleslaw

SAVORY CHILI ● GF ♥

Vegan chili served either in a baked potato, or in a bowl, with your choice of toppings: cheddar cheese, bacon, sour cream, and scallions



Scan to enter the Amtrak Food and Beverage website for access to Food Facts, menus, and more.

Visit: <http://www.amtrakfoodfacts.com>

CHILDREN

CLASSIC GRILLED CHEESE ●

Thick-cut Texas toast with American and Swiss cheeses, served with kettle chips

ROASTED CHICKEN BREAST ^{GF}

Served with green beans, carrot balls and cheesy polenta

HOMESTYLE WHITE CHEDDAR MAC & CHEESE ●

Served with green beans and carrots

HEBREW NATIONAL ALL-BEEF HOT DOG

Served with kettle chips

BEVERAGES

Complimentary beverages are available during all meal periods.

Coffee – Regular & Decaf

Hot Tea

Milk

Orange Juice

Iced Tea Unsweetened

Bottled Spring Water

Sparkling Water

Coke, Diet Coke, Sprite

Ginger Ale

● – Vegetarian

^{GF} – Gluten Free. This meal is prepared in a common kitchen and cross contamination with gluten could occur.

♥ – Amtrak's Healthy Option

Egg substitute, sugar free jelly, sugar free breakfast syrup and soy milk available upon request.

Please be advised that food prepared on Amtrak trains may contain or have come in contact with, milk, eggs, wheat, soy, shellfish, peanuts, tree nuts and/or fish.

* FDA Consumer Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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THREE COURSE DINNER MENU

Served with a complimentary alcoholic beverage; soft beverages are complimentary during all meal periods.

APPETIZERS

LOBSTER CRAB CAKE ♥

Pan-roasted lobster crab cake served over a Farro, butternut squash and craisin salad with Sriracha cream

GREEN CHILE CHEESE TAMALE ◉ GF ♥

Organic sweet white corn masa filled with fire-roasted hatch green chilis, cheddar and jack cheese with tomatillo salsa

MIXED GREEN SALAD WITH BABY BRIE ◉ ♥

Arcadian lettuce blend with brie cheese, grape tomatoes, julienne carrots and a balsamic vinaigrette

ENTREES

Entrees can be substituted for lighter selections from the lunch menu.

AMTRAK'S SIGNATURE FLAT IRON STEAK

8-oz Black Angus steak with a cabernet reduction sauce, served with baby green beans, Parisian carrots and your choice of cheddar polenta or a baked potato

PAN-ROASTED CHICKEN BREAST GF

Thyme-marinated chicken breast, wild mushroom risotto, English peas, fava beans, and Parisian carrots, all smothered in a morel mushroom sauce

GRILLED ATLANTIC SALMON GF

Served with ancient grains, baby green beans and Parisian carrots in a miso soy beurre blanc sauce

TORTELLINI WITH PESTO CREAM ◉

Tri-color cheese tortellini, grape tomatoes, and English peas in a pesto cream sauce, topped with shaved parmesan cheese + Add pan-roasted chicken breast

DESSERTS

FLOURLESS CHOCOLATE TORTE ◉ GF

The perfect pairing of bittersweet chocolates, topped with semisweet chocolate truffle ganache and drizzled with chocolate sauce and whipped cream

PHILADELPHIA CHEESECAKE ◉

Philadelphia cheesecake with a strawberry drizzle, served with fresh strawberries and whipped cream

CARROT CAKE ◉

An old family recipe made with raisins, pineapple, and walnuts, frosted with a cream cheese icing and drizzled with white chocolate and caramel sauce

BAR SELECTION

BEER

Bud Light, Corona 6.50
Stella Artois, Heineken, Stone IPA 7.50

SPIRITS

Tanqueray Gin, Tito's Handmade Vodka,
Bacardi Rum, Maker's Mark Bourbon Whiskey 7.50

WINE

Kendall-Jackson - Chardonnay
Chateau Ste. Michelle - Rose
Dark Harvest - Cabernet Sauvignon 7.50 glass/30.00 bottle