

# TRADITIONAL DINING MENU

## BREAKFAST

### CONTINENTAL BREAKFAST <sup>⓪</sup>

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

### AMTRAK SIGNATURE RAILROAD FRENCH TOAST <sup>⓪</sup>

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

### THREE EGG OMELET <sup>⓪ GF</sup>

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

### SCRAMBLED EGGS <sup>⓪ GF</sup>

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 <sup>GF</sup>

Breakfast pork sausage links – 2 pieces <sup>GF</sup>

Chicken sausage links – 2 pieces <sup>GF</sup>

## 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 <sup>⓪ GF ♥</sup>

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 <sup>⓪</sup>

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

### ROASTED CHICKEN BREAST <sup>GF</sup>

Served with green beans, carrot balls and cheesy polenta

### HOMESTYLE WHITE CHEDDAR MAC & CHEESE <sup>⓪</sup>

Served with green beans and carrots

### HEBREW NATIONAL ALL-BEEF HOT DOG

Served with kettle chips

## BEVERAGES

*Complimentary beverages are available throughout your journey.*

Coffee – Regular & Decaf

Hot Tea

Milk

Minute Maid – Orange Juice

Gold Peak Iced Tea Unsweetened

Bottled Spring Water

Sparkling Water

Coke, Diet Coke, Sprite

Ginger Ale

<sup>⓪</sup> – Vegetarian

<sup>GF</sup> – Gluten Free. This meal is prepared in a common kitchen and cross contamination with gluten could occur.

<sup>♥</sup> – 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 for the duration of your journey.*

## 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