



MENU

FIRST CLASS
SPRING • SUMMER





Welcome onboard the Acela.

Amtrak is proud to partner with visionary restaurateur Stephen Starr – bringing onboard his renowned, delectable cuisine made from simple, fresh ingredients. Each season, we’ll invite you to enjoy a new featured entrée from one of the Starr Group’s iconic restaurants such as Buddakan, Continental Mid-town, Pizzeria Stella, and Adrian.

Stephen Starr helped transform Philadelphia into one of the most vibrant restaurant cities in America. His trend-setting success in New York, Pennsylvania, DC, and Florida has earned him multiple honors, including “Restaurateur of the Year” from both Bon Appétit and Zagat and “Outstanding Restaurateur” from the James Beard Foundation.

Enjoy your meal and service onboard Acela First Class, where you’re the star.



BREAKFAST SELECTIONS

Each selection comes with your choice of fresh assorted gourmet breakfast pastries delivered from one of our three local bakeries, yogurt parfait, or a KIND bar

FRESH SEASONAL FRUIT PLATE

Freshly sliced honeydew melon with blackberries, raspberries, and star fruit

THREE CHEESE OMELET

A classic rolled omelet with melted Swiss, Monterey Jack, and cheddar cheeses. Served with Lyonnaise fingerling potatoes

CRÈME BRULEE FRENCH TOAST

A twist on classic French toast. Caramel drizzled over egg battered brioche. Served with fresh strawberries and sausage

LUNCH AND DINNER SELECTIONS





CHILLED SESAME NOODLES

Soba noodles, cucumber, broccoli, and cashews tossed in a sesame dressing

LASAGNA AL FORNO

Fresh pasta sheets generously layered with ricotta, mozzarella, and parmesan cheeses with a savory tomato sauce

CHEESE & FRUIT PLATE

Collier’s cheddar, aged Gouda, Brie, and Piave cheeses. Served with red grapes, raisins, dried apricots, and fig compote

BAKED SALMON LATTICE

Atlantic salmon en croûte in puff pastry with spinach, sorrel butter, and Prosecco bearnaise

DESSERT

Treat yourself. Ask your server about our seasonal dessert selection



BEVERAGES

LIQUOR

Woodford Reserve Bourbon

Dewar’s Scotch

Ketel One Vodka

Bombay Sapphire Gin

Captain Morgan Rum

Baileys Irish Cream

COCKTAILS

On The Rocks Margarita

On The Rocks Old Fashioned

Beagans 1806 Cosmopolitan

Zing Zang Bloody Mary

BEER

Dogfish 60 Minute IPA

Elysian Space Dust IPA

Stella Artois

Allagash White Wheat

WINE

Pommery Champagne

Justin Sauvignon Blanc

Landmark Pinot Noir

Daou Rosé

SELTZER

High Noon Mango Seltzer

HOT DRINKS

La Colombe Coffee

Green Tea

Chamomile Tea

COLD DRINKS

Coca-Cola

Coke Zero

Diet Coke

Sprite

Ginger Ale

La Colombe Original Cold Brew

La Colombe Vanilla Draft Latte

Origin Water

S. Pellegrino Sparkling Water

Orange Juice

Cranberry Juice



M E N U

F I R S T C L A S S

S P R I N G • S U M M E R





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FRESH SEASONAL FRUIT PLATE
Freshly sliced cantaloupe with mixed berries

WILD MUSHROOM OMELET
A rolled omelet with button, shiitake, and black trumpet mushrooms. Served with red bliss breakfast potatoes

BREAKFAST FRITTATA
Savory baked frittata with potatoes, prosciutto, sun blush tomatoes, fontina, and pecorino cheeses

LUNCH AND DINNER SELECTIONS



B U D D A K A N



— STARR —
RESTAURANTS

BLACK PEPPER BEEF

Wok tossed tenderloin, Chinese crullers, and finger chilis in a black pepper sauce

CHEESE & FRUIT PLATE
Borgonzola, English cheddar, Gruyere, and Piave cheeses. Served with red grapes, raisins, dried apricots, and fig compote

BUTTER CHICKEN
Tender chicken slow cooked in Indian spiced tomato cream with carrots, bell peppers, onions, and fresh garden peas. Served with cumin scented basmati rice and naan

BURRATA SALAD
Fresh Italian cheese with a creamy center over mixed greens with oven-roasted plum tomatoes, drizzled with aged balsamic dressing

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Bombay Sapphire Gin
Captain Morgan Rum
Baileys Irish Cream

COCKTAILS

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Beagans 1806 Cosmopolitan
Zing Zang Bloody Mary

BEER

Dogfish 60 Minute IPA
Elysian Space Dust IPA
Stella Artois
Allagash White Wheat

WINE

Pommery Champagne
Justin Sauvignon Blanc
Landmark Pinot Noir
Daou Rosé

SELTZER

High Noon Mango Seltzer

HOT DRINKS

La Colombe Coffee
Green Tea
Chamomile Tea

COLD DRINKS

Coca-Cola
Coke Zero
Diet Coke
Sprite
Ginger Ale
La Colombe Original Cold Brew
La Colombe Vanilla Draft Latte
Origin Water
S. Pellegrino Sparkling Water
Orange Juice
Cranberry Juice





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FRESH SEASONAL FRUIT PLATE

Freshly sliced pineapple with blueberries, raspberries, and kiwi

FARMERS MARKET OMELET

Rolled omelet stuffed with spinach, onions, and peppers. Served with peewee potatoes and turkey sausage

BAKED BREAKFAST SKILLET

Chorizo, spinach, mushrooms, piquero peppers, Manchego, crema, and goat cheese

LUNCH AND DINNER SELECTIONS



Adrian

BAKED MANICOTTI

Ricotta and fresh spinach filled crêpes with tomato sauce and mozzarella cheese

CHEESE & FRUIT PLATE

Meseta, goat, English cheddar, and Piave cheeses. Served with red grapes, raisins, dried apricots, and fig compote

KOFTA KEBABS

Plant-based protein skewers, seasoned with zaatar. Served with curried vegetable basmati rice with roasted cauliflower, chickpeas, golden raisins, peas, red peppers, caramelized onions, cashews, and Shah’s white sauce

CHILLED GRILLED GINGER SHRIMP

Grilled shrimp served chilled with toasted sesame slaw and a tangy Thai ginger barbeque sauce

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