



MENU

FIRST CLASS

FALL • WINTER





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 Continental Mid-town, Parc and Le Diplomate.

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 a fresh gourmet croissant delivered from one of our three local bakeries, and a yogurt parfait or KIND bar.

FRESH SEASONAL FRUIT PLATE

Freshly sliced cantaloupe, honeydew melon and pineapple with mixed berries

THREE CHEESE OMELET

A classic hand-rolled omelet with Monterey Jack, Swiss, and cheddar cheeses. Served with peewee breakfast potatoes and pearl onions

BLUEBERRY STUFFED PANCAKE

A stuffed blueberry and cream cheese pancake topped with fresh sweet blueberries. Served with country pork sausage

LUNCH AND DINNER SELECTIONS



LOBSTER MAC & CHEESE

Orzo pasta tossed with tender lobster meat and coated with a rich, velvety Gruyère and Fontina cheese sauce

CHEESE & FRUIT PLATE

Brie, smoked Gouda, and Havarti cheeses. Served with red grapes, raisins, dried apricots and fig compote

ROCKIN’ KB CHILI

Slow braised beef short rib in a rich brown sauce with red chili peppers and apricots.
Served with a roasted jalapeño and a cornbread muffin

ROASTED BUTTERNUT SQUASH SALAD

Roasted butternut squash with shaved brussels sprouts, pine nuts, frisée, baby arugula, golden raisins, pickled red onions and balsamic vinaigrette

DESSERT

Treat yourself. Ask your server about our seasonal dessert selection



BEVERAGES

LIQUOR

Woodford Reserve Bourbon
Dewar’s Scotch 12yr
Ketel One
Bombay Sapphire Gin
Captain Morgan Rum
Baileys Irish Cream

COCKTAILS

On The Rocks Margarita
On The Rocks Old Fashioned
On The Rocks Espresso Martini
Zing Zang Bloody Mary

BEER

Stella Artois
Dogfish Head 90 Minute IPA
Samuel Adams Wicked Hazy IPA
Sierra Nevada Pale Ale

WINE

La Marca Prosecco
Justin Sauvignon Blanc
Landmark Pinot Noir
Rodney Strong Cabernet Sauvignon

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 Spring Water
S. Pellegrino Sparkling Water
Orange Juice
Cranberry Juice



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FRESH SEASONAL FRUIT PLATE

Freshly sliced cantaloupe with coconut chia oatmeal pudding and mixed berries



WESTERN OMELET

A hand-rolled omelet with ham, onions and peppers. Served with red bliss breakfast potatoes

BREAKFAST QUICHE

Savory baked pie with spinach, artichokes, mascarpone and cheddar cheese

LUNCH AND DINNER SELECTIONS



BEEF BOURGUIGNON

Tender beef in a red wine jus served with root vegetables, lardons and pommes purée

CHEESE & FRUIT PLATE

Goat cheese, English Cheddar, and Gruyère cheeses. Served with red grapes, craisins, 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 AHI TUNA SALAD

Seared ahi tuna and refreshing seaweed salad. Served with wasabi and miso-soy sauce

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- Ketel One
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- Captain Morgan Rum
- Baileys Irish Cream

COCKTAILS

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- On The Rocks Old Fashioned
- On The Rocks Espresso Martini
- Zing Zang Bloody Mary

BEER

- Stella Artois
- Dogfish Head 90 Minute IPA
- Samuel Adams Wicked Hazy IPA
- Sierra Nevada Pale Ale

WINE

- La Marca Prosecco
- Justin Sauvignon Blanc
- Landmark Pinot Noir
- Rodney Strong Cabernet Sauvignon

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 Spring Water
- S. Pellegrino Sparkling Water
- Orange Juice
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TOMATO AND LEEK OMELET

Savory hand-rolled omelet, stuffed with tomatoes and leeks. Served with tri-color breakfast potatoes

CROISSANT STRATA

Croissant layered with soppressata, oven dried tomatoes, caramelized onions and fontina cheese. Served with pork sausage

LUNCH AND DINNER SELECTIONS



ST. TROPEZ SALAD

An assortment of four unique salads featuring cucumbers and feta, chickpeas and couscous, lentils in mustard vinaigrette, and carrots drizzled with olive oil and lemon

CHEESE & FRUIT PLATE

Manchego, Irish Cheddar and Borgonzola cheeses. Served with red grapes, craisins, dried apricots, and fig compote

SHRIMP AND GRITS

Southern comfort food made with shrimp and andouille sausage sauteed with tomatoes, onions, peppers and creole spices. Served over a bed of cheese grits

MOROCCAN LAMB TAGINE

A slow-cooked aromatic spiced lamb stew with onions, peppers, tomatoes and apricots. Served with basmati rice

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