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 peawee 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

CHEESE & FRUIT PLATE
Brie, smoked Gouda, and Havarti cheeses. Served with red grapes, cranais, 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

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 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

CHEESE & FRUIT PLATE
Goat cheese, English Cheddar, and Gruyère cheeses. Served with red grapes, craisins, dried apricots and fig compote

KOFKA 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

DESSERT
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BEVERAGES

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

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

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MENU
FIRST CLASS
FALL • WINTER
BREAKFAST SELECTIONS

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FRESH SEASONAL FRUIT PLATE
Freshly sliced honeydew melon with coconut chia oatmeal pudding and mixed berries

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, raisins, dried apricots, and fig compote

SHRIMP AND Grits
Southern comfort food made with shrimp and andouille sausage sautéed 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

DESSERT
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