

AUTO TRAIN DINER MENU – FIRST CLASS

Entrées include a small salad, dinner roll with butter pad, selected starch (unless otherwise requested), vegetable and dessert.

BEEF ENTRÉE: PETITE TENDER

Seared beef shoulder tender, braised slowly and cooked to medium, paired with a port wine sauce. Served with a baked potato, sour cream and vegetable medley.

SEAFOOD ENTRÉE: BAKED SALMON

Baked 2-4oz. portions of grilled salmon paired with mango & papaya salsa. Served with rice pilaf, vegetable medley, and a wedge of lemon.

CHICKEN ENTRÉE: ROASTED CHICKEN BREAST

Seared boneless chicken breast seasoned with thyme. Served with rice pilaf and vegetable medley.

VEGAN/VEGETARIAN ENTRÉE

Amy's Black Bean Vegetable Enchilada or *Vegetable Pad Thai* with rice noodles sauce and roasted red pepper lasagna. Served with vegetable medley.

CHEF'S SPECIAL ENTRÉE: GRILLED PORK CHOP

9.5oz. Grilled bone-in spice rubbed pork chop with papaya mango sauce. Served with baked potato, sour cream, butter and vegetable medley.

CHILDREN'S ENTRÉES:

6 Piece Trout Treasures: Lightly breaded, whole grain rainbow trout available in three sea-riffic shapes: whales, sharks, and trout. Served with vegetable medley and rice pilaf.

DESSERTS:

Topping Choices: chocolate syrup, raspberry fruit topping and Whipped Cream

• Sugar Free Jell-O • New York Style Cheesecake • Vanilla Ice Cream

SPECIALTY DESSERT: LEMON BAR

This simple, delightful creation of tangy lemon curd in a shortbread crust.



See where the train can take youSM