

– SOFT BEVERAGES –

Milk 2% or Soy	2.25
Coffee, Tea Regular or Decaffeinated.....	2.25
Iced Tea	2.25
Juice Apple, Orange or Cranberry.....	2.25
Pepsi Soft Drinks Regular or Diet Soda Selections.....	2.25
Bottled Water	2.25

**– BAR SELECTIONS –
LIQUOR***

Premium Spirits and Liqueurs	7.50
Spirits – Jack Daniel’s Black Label, Dewar’s Scotch, Finlandia Vodka, Tanqueray Gin, Bacardi Rum	
Mixers – Club Soda, Tonic Water, Ginger Ale, Bloody Mary Mix, Orange Juice	

BEER*

Ask your server about today’s selections.

Domestic	6.00
Import	7.00
Regional Craft	7.50

WINES*

Ask your server about today’s selections.

Single Serving	7.00
Half Bottle	16.00

*Note that alcoholic beverages are available as an extra purchase and are not included in first class meal packages.

Please be advised that the special nature of our menu profile, variety of our cooking procedures, seasonal and regional variations and our reliance on supplier’s information, may result in variations in the ingredients and nutritional content of these menu items. This list is compiled based on information provided by Amtrak approved food suppliers, as of 05/10/17. Ingredient changes may occur before this list is updated. Amtrak makes no guarantees regarding the accuracy of these items.

Prices are in U.S. currency and include all taxes.
Amtrak accepts major payment cards. If you paid by cash or payment card and did not receive a receipt, your purchase is complimentary.



Please retain your receipt for all returns, refunds and exchanges.

AMT CARD 0517



Dining Car
MENU



AMTRAK
*See where the train can take you*SM

– BREAKFAST –

Breakfast Sandwich	8.50
Southern style hot chicken patty and biscuit sandwich. Served with fresh fruit. <i>(542 cal.)</i>	
Continental Breakfast	9.00
Includes fresh fruit, strawberry Greek yogurt, railway croissant and choice of cold cereal or hot oatmeal with honey. Cereal available with 2% milk or plain soy milk. <i>(669 ave. cal.)</i>	
Classic Railroad French Toast	10.50
Thick cut, egg battered French Toast, dusted with powdered sugar. Served with breakfast syrup and garnished with fresh fruit. <i>(648 cal.)</i>	
Omelet with Salsa	12.00
A folded omelet, with a side of chunky tomato salsa, roasted potatoes and pork sausages. <i>(800 cal.)</i> Served with a croissant. <i>(190 cal.)</i> <i>Add toppings listed below.</i>	
Sides and Toppings	
Cheddar Cheese <i>(85 cal.)</i>	1.00
Guacamole <i>(100 cal.)</i>	1.50
Applewood Smoked Bacon (2 or 3 strips) <i>(54/80 cal.)</i>	2.50/3.75
Chicken & Maple Harvest Sausage Links <i>(100 cal.)</i>	3.50

– LUNCH –

Fresh Marketplace Sandwich	10.00
Your server will describe today's fresh selections <i>(480 ave. cal.)</i> . Served with kettle chips and pickle. <i>(128 cal.)</i>	
Market Place Salad	12.00
Your server can describe today's offering, available as a vegetarian offering or with added protein. <i>(305 ave. cal.)</i> Served with a dressing selection <i>(147 ave. cal.)</i> , roll <i>(100 cal.)</i> and butter.	
The Cardinal Cheeseburger	12.00
Angus beef burger with cheddar, garnished with lettuce, tomato and red onion. Served with kettle chips and dill pickle spear. <i>(778 cal.)</i> <i>Add toppings listed below.</i>	
Penne Pasta and Meatballs	12.50
Penne pasta and meat balls with a roasted tomato sauce, dusted with Parmesan cheese. <i>(510 cal.)</i>	
Sides and Toppings	
Cheddar Cheese <i>(85 cal.)</i>	1.00
Guacamole <i>(100 cal.)</i>	1.50
Applewood Smoked Bacon <i>(54/80 cal.)</i>	2.50/3.75

– DINNER –

Chicken with Madeira Sauce	17.50
Seared breast of chicken with Madeira wine sauce served with a baked corn bread vegetable stuffing with green beans and roasted butternut squash. <i>(630 cal.)</i>	
Seafood Jambalaya Bowl	22.75
Pollock & black tiger shrimp with andouille pork sausage, tomatoes, onion, celery, green peppers and garlic with white rice and broccoli. <i>(710 cal.)</i>	
Pork Shanks with Tomatillo Sauce	22.75
Slow cooked, fork tender bone-in pork shanks with creamy tomatillo sauce. Served with Mexican black bean and corn rice with cilantro and scallions. <i>(540 cal.)</i> Served with a side of chunky tomato salsa.	
Healthy & Flavor Forward Specialties	16.00
Chinese rice noodles and veggies with cashew sauce. <i>(370 cal.)</i> An alternative option may be suggested on-board. This menu category features vegetarian offerings which are vegan compliant as well as a healthy option for those seeking bold flavor with reduced calories, fat and sodium.	

– DESSERTS –

No Sugar Added Vanilla Pudding	2.75
Designed to appeal to those seeking a gluten-free, lower calorie dessert. <i>(90 cal.)</i>	
Specialties	6.50
Select from a creamy Greek Yogurt cheese cake, garnished with a fresh berry. <i>(330 cal.)</i> Or a lemon citrus tart, <i>(500 cal.)</i> dusted with powdered sugar, garnished with a fresh berry.	
Amtrak Signature Dessert	7.25
Warm chocolate whiskey fudge bundt cake filled with caramel and pecans. <i>(510 cal.)</i>	

– CHILDREN'S MENU –

Available for Children 12 and Under

Children may order any item from the regular dining car menu at the regular menu price.

French Toast with Syrup	5.25
Available during breakfast meal periods only. <i>(403 cal.)</i>	
Hebrew National Hot Dog	7.00
Served with Kettle chips and a pickle spear. <i>(678 cal.)</i>	
Cheese Pizza <i>(760 cal.)</i>	7.00

Please be advised that food prepared on Amtrak trains may contain or have come in contact with: milk, eggs, wheat, soy, honey, peanuts, tree nuts and/or fish.

Sugar free jelly, sugar free breakfast syrup and plain soy milk are available upon request.

* 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.

Additional items may be available but subject to change, ask your server. Occasional substitutions may be required for menu selections listed based on availability and supply. Your server will advise of any changes to the menu.