– DESSERTS –

No Sugar Added Vanilla Pudding .......................2.75
Designed to appeal to those seeking a gluten-free, lower calorie dessert. (90 cal.)

Specialties .................................6.50
Select from chocolate raspberry tart (460 cal.) with whipped cream or a creamy
Greek yogurt cheesecake with cinnamon graham cracker crust. (325 cal.)
An autumn pumpkin cheesecake with cinnamon graham crust and whipped
cream (340 cal.) will be a seasonal selection.

Amtrak Signature Dessert ..........................7.25
Southern pecan tart with whipped cream. (460 cal.)

Cheese, Fruit & Nut Plate .......................7.50
Sliced goat cheese, grapes, cheddar and assorted nuts. (420 cal.)

– 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 ...............2.25

Bottled Water ..................................................2.25

– BAR SELECTIONS –

LIQUOR ** .........................................................7.50

Premium Spirits ....................................................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 ** .................................................................7.00

Domestic .........................................................6.00
Import ....................................................................7.00
Regional Craft ...................................................7.50

WINE ** .................................................................7.00

Single Serving ......................................................7.00
Half-Bottle .........................................................16.00

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

Scan to enter the Amtrak Food & Beverage website
for access to Food Facts, menus, etc.

AMTRAK CULINARY ADVISORY TEAM (ACAT)

Amtrak’s Culinary Advisory Team (ACAT) meets annually to develop menu selections which will resonate with our
passengers. This extremely talented team is comprised of chefs from Amtrak, the food service industry and three
amazing restaurateurs that are dedicated to enhancing your dining experience.

Amtrak’s ACAT program is driven by the talents of three successful restaurateurs, featured below. Their dishes,
along with other ACAT members’ can be found on long distance Dining Car and Acela First Class menus. We
encourage you to experience these dishes.

Jamie Bissonnette
Jamie Bissonnette (co-chef/owner of Toro, Coppa and recently Little Donkey in 2016),
a 2014 winner of the James Beard Award Best Chef: Northeast, co-helms NYC
and Boston’s most popular tapas destination Toro as well as Boston’s beloved
Italian enoteca Coppa. Jamie is also the winner of Food Network’s Chopped
series, and Food and Wine first ever People’s Choice Best New Chef. In 2014,
Jamie debuted his first cookbook: The New Charcuterie Cookbook.

Roberto Santibañez
Roberto Santibañez is the chef/owner of Fonda restaurants in Brooklyn and
Manhattan, NY. As a native of Mexico City and a graduate with honors from
Paris’s top culinary institutions, award-winning Chef Roberto Santibañez’s
culinary resume includes stints as restaurateur, culinary consultant, author and
teacher in Mexico, Europe and the United States. He is the author of Rosa’s New
Mexican Table, Truly Mexican and, Tortas, Tacos and Tamales.

Matthias Merges
It’s hard enough for a chef to open one great restaurant. Chicago’s Matthias Merges
has launched three in three years. He has shown his flair for Japanese-accented
cooking at Kubo. At his deli-bur, Billy Sunday, he puts short rib pastrami and other
American dishes on the menu alongside bottled cocktails. And at A10, he celebrates
Italy and France with recipes like bucatini carbonara topped with a 60-minute egg.
- BREAKFAST -

* Scrambled Eggs .................................................. 8.50
Two fresh scrambled cage-free eggs served with roasted potatoes or grits and a flaky croissant. (490 cal.) Egg substitute available upon request. (390 cal.)

Continental Breakfast ............................................ 8.75
Choice of kellogg's brand cereals or hot steel-cut oatmeal with nuts and honey. Served with fresh seasonal fruit, Greek vanilla yogurt and a flaky croissant. (890 cal.)

Amtrak Signature Buttermilk Pancake Trio .......... 10.50
Griddled buttermilk pancakes (410 cal.), served with breakfast syrup. (158 cal.)

* Three Egg Omelet............................................... 13.75
Made to order omelet with green bell pepper and red onion, with your choice of cheddar or Monterey Jack cheese (325 cal.) and a side of tomato salsa (75 cal.) Served with roasted potatoes or grits and a flaky croissant. (280 avg. cal.) $1.00. Add Guacamole (100 cal.) for an additional $1.50. Egg substitute available upon request. (195 cal.)

* Cheese Quesadillas, Eggs & Tomatillo Sauce ......... 13.50
Two grilled tortillas filled with Monterrey Jack cheese, topped with scrambled egg and tomatillo sauce. Served with salsa and a flaky croissant. (985 cal.)

Inspired by ACAT member – Chef Paulette Shane

- CHILDREN’S MENU –

Available for children 12 and under.

* Scrambled Egg ..................................................... 4.25
One freshly scrambled egg with roasted potatoes or grits. Served with a flaky croissant. (390 cal.) Egg substitute available upon request. (355 cal.)

Two Buttermilk Pancakes ......................................... 7.00
Flat-top griddled pancake duo (273 cal.) with breakfast syrup. (158 cal.)

- SIDES & TOPPINGS –

Cheddar or Monterey Jack Cheese (75 cal. ave.) ................................................ 1.00
Guacamole (100 cal.) .................................................. 1.50
Pork Sausage – 2 Patties (260 cal.) .................................. 3.50
Apple and Maple Chicken Sausage – 2 Links (190 cal.) ................. 3.50
Applewood Smoked Bacon – 3 Strips (80 cal.) ....................... 3.75

- LUNCH –

Romaine & Goat Cheese Salad .................................12.50
Crispy romaine lettuce with sliced goat cheese, grapes, red onion, almonds, walnuts and pecans. Served with your choice of dressing and a warm roll. (600 cal.)

Add grilled chicken breast (190 cal.) for an additional $3.50. Try our toppings listed below.

Black Bean & Corn Veggie Burger ............................ 12.50
A spiced, full-flavored veggie burger. Served on a toasted bun with lettuce, tomato, red onion, dill pickle, and ketchup chips. (528 cal.) Try our toppings listed below.

Both the burger and the bun are vegan compliant.

Natural Angus Burger ............................................. 12.50
Grilled antibiotic and hormone-free Angus beef burger. Served on a brioche roll with lettuce, tomato, red onion, dill pickle, and ketchup chips. (1088 cal.)

Try our toppings listed below.

Baked Chilaquiles ................................................. 13.50
Layered corn tortillas with chicken, chorizo, egg and cheese. Served with a tomatillo-cilantro sauce and dusted with Parmesan cheese. (775 cal.)

Paired with chunky salsa.

Inspired by ACAT restaurateur – Chef Jamie Bissonnette

Steamed Mussels ....................................................14.50
Steamed Prince Edward Island mussels in white wine and garlic broth. (270 cal.)

Served with a warm roll.

Garden Salad with choice of dressing (182 ave. cal.) ............. 3.50
Complimentary for Sleeping Car passengers.

- CHILDREN’S LUNCH/DINNER MENU –

Available for children 12 and under.

Hebrew National All-Beef Hot Dog ......................... 7.50
Lunch – Served with lettuce chips. (710 cal.)

Dinner – Served with vegetable medley. (860 cal.)

Macaaroni and Cheese ............................................ 7.50
Lunch – Served with a roll. (610 cal.)

Dinner – Served with vegetable medley and a roll. (710 cal.)

- TOPPINGS –

Cheddar or Monterey Jack Cheese (75 cal. ave.) .................. 1.00
Guacamole (100 cal.) .............................................. 1.50
Applewood Smoked Bacon – 2 Strips (54 cal.) ................. 2.50

- DINNER –

Romaine & Goat Cheese Salad .................................12.50
Crispy romaine lettuce with sliced goat cheese, grapes, red onion, almonds, walnuts and pecans. Served with your choice of dressing and a warm roll. (600 cal.)

Add grilled chicken breast (190 cal.) for an additional $3.50. Try our toppings listed below.

Black Bean & Corn Veggie Burger ............................ 12.50
A spiced, full-flavored veggie burger. Served on a toasted bun with lettuce, tomato, red onion, dill pickle, and ketchup chips. (528 cal.)

Try our toppings listed below.

Both the burger and the bun are vegan compliant.

Natural Angus Burger ............................................. 12.50
Grilled antibiotic and hormone-free Angus beef burger. Served on a brioche roll with lettuce, tomato, red onion, dill pickle, and ketchup chips. (1088 cal.)

Try our toppings listed below.

Baked Chilaquiles ................................................. 13.50
Layered corn tortillas with chicken, chorizo, egg and cheese. Served with a tomatillo-cilantro sauce and dusted with Parmesan cheese. (775 cal.)

Paired with chunky salsa.

Inspired by ACAT restaurateur – Chef Jamie Bissonnette

ACAT Inspired Special – Limited Availability
Chef Jamie Bissonnette’s Indian Spiced Shrimp Biryani (480 cal.) with spiced rice, cauliflower, chick peas, ginger, raisins, cashews and peas .......................................................... 23.00

Thyme Roasted Chicken Breast ......................... 18.50
Thyme seasoned chicken breast served with mashed potatoes and vegetable medley. Served with a complimentary sauce. (588 avg. cal.)

Enjoy this dish with a glass of crisp Chardonnay.

Butternut Squash Risotto ................................. 17.50
Italian inspired creamy Arborio rice dish with butternut squash, topped with green beans, and creamy tomato halves, dusted with Parmesan cheese. (590 cal.)

The risotto can also be topped with an optional chicken breast (190 cal.) for an additional $3.50.

Enjoy this dish with a glass of crisp Pinot Grigio.

** Vegetarian Pasta ............................................... 16.50
Rigatoni pasta served al dente with oven roasted tomatoes, mushrooms, peas and vegan soy sausage. (500 cal.) This selection is vegan compliant and also a healthy option for those seeking bold flavors with reduced calories, fat and sodium.

Garden Salad with choice of dressing (182 ave. cal.) ............. 3.50
Complimentary for Sleeping Car passengers.

** Healthy & Flavor Forward Specialties: Lighter portion sizes are based on 700-calorie entrée per serving. Specifics for less than 500-grm portions rounded to the nearest 10% in grams consumed for 90% Glycemic Index carbs and less than 70% grams of sodium per serving.