

– DESSERTS –

No Sugar Added Vanilla Pudding2.75

Designed to appeal to those seeking a gluten-free, lower calorie dessert. (90 cal.)

Specialties6.50

Select from lemon citrus tart (500 cal.) dusted with powdered sugar & garnished with a fresh berry or a creamy Greek yogurt cheesecake with cinnamon graham cracker crust. (330 cal.)

Amtrak Signature Dessert..... 7.25

A tempting chocolate whiskey bundt cake topped with caramel & pecans. (510 cal.)

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 foodservice 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 member's 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 Yusho. At his deluxe bar, Billy Sunday, he puts short rib potpie 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.

– BEVERAGES –

Milk 2% or Soy2.25

Coffee, Tea Regular or Decaffeinated2.25

Iced Tea2.25

Juice Apple, Orange, or Cranberry2.25

Pepsi Soft Drinks Regular or Diet Soda.....2.25

Bottled Water.....2.25

**– BAR SELECTIONS –
LIQUOR****

Premium Spirits7.50

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 Craft7.50

WINE**

Ask your server about today's selections.

Single Serving7.00

Half Bottle16.00

**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.



AMT EB 0417

Dining Car
MENU

**EMPIRE
BUILDER**



See where the train can take youSM

– BREAKFAST –

* Scrambled Eggs	8.50
Two fresh scrambled cage-free eggs with roasted potatoes or grits. Served with a flaky croissant. <i>(490 ave. cal.) Egg substitute available upon request. (390 cal.)</i>	
Continental Breakfast	8.75
Choice of Kellogg's brand cereal or hot steel-cut oatmeal with raisins and honey. Served with fresh seasonal fruit, Greek yogurt and a flaky croissant. <i>(790 ave. cal.)</i>	
Amtrak Signature Railroad French Toast	10.50
Thick cut, egg battered, griddled French Toast, dusted with powdered sugar. Served with breakfast syrup. <i>(648 cal.)</i>	
* Cage-free Omelet Made Your Way	12.75
Made to order three egg omelet with optional chunky tomato salsa. <i>(295 cal.)</i> Available with Cheddar or Monterey Jack cheese for an additional \$1.00. <i>(75 cal.)</i> Available with Guacamole for an additional \$1.50. <i>(100 cal.)</i> Served with roasted potatoes or grits and a flaky croissant. <i>(290 ave. cal.) Egg substitute available upon request. (195 cal.)</i>	
* Creole Scrambled Egg Bowl	12.75
Three soft scrambled eggs on Parmesan grits with Creole-andouille sauce. Served with a flaky croissant. <i>(670 cal.) Created by ACAT member – Chef Daniel Malzhan</i>	
Sides & Toppings	
Cheddar or Monterey Jack Cheese <i>(75 ave. cal.)</i>	1.00
Guacamole <i>(100 cal.)</i>	1.50
Pork Sausage – 2 Patties <i>(360 cal.)</i>	3.50
Apple & Maple Chicken Sausage – 2 Links <i>(100 cal.)</i>	3.50
Applewood Smoked Bacon – 3 Strips <i>(80 cal.)</i>	3.75

– 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. <i>(390 ave. cal.) Egg substitute available upon request. (355 cal.)</i>	
Railroad French Toast	5.25
Egg battered, griddled French toast, dusted with powdered sugar. <i>(270 cal.)</i>	
Sides & Toppings	
Cheddar or Monterey Jack Cheese <i>(75 ave. cal.)</i>	1.00
Pork Sausage – 1 Patty <i>(180 cal.)</i>	1.75
Apple & Maple Chicken Sausage – 1 Link <i>(50 cal.)</i>	1.75
Applewood Smoked Bacon – 2 Strips <i>(54 cal.)</i>	2.50

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

All fresh eggs are pasteurized and sourced from cage-free suppliers.

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.

* 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.

– LUNCH –

Southwestern Entrée Salad	12.00
Crispy romaine lettuce with corn, cherry tomatoes, edamame, guacamole and Asiago cheese. Served with your choice of dressing and a warm roll. <i>(477 ave. cal.)</i> Add chicken breast for an additional \$3.50. <i>(110 cal.) Try our toppings listed below.</i>	
Black Bean & Corn Veggie Burger	12.00
A spiced, full-flavored veggie burger, served on a toasted bun with lettuce, tomato, red onion, dill pickle, and kettle chips. <i>(828 cal.) Try our toppings listed below. Both the burger and the bun are vegan compliant.</i>	
Natural Angus Burger	12.00
Grilled antibiotic and hormone-free Angus beef burger. Served on a brioche roll with lettuce, tomato, red onion, dill pickle, and kettle chips. <i>(1088 cal.) Try our toppings listed below.</i>	
Chicken, Bacon & Cheddar Quesadillas	12.00
Two flat-top griddled tortillas filled with melted cheddar, apple-wood bacon and sliced chicken. Served with chunky tomato salsa. <i>(695 cal.) Try our toppings listed below.</i>	
Thai-spiced Pulled Coconut Pork Sliders	12.50
Warm Thai-spiced pulled pork sliders on flaky croissants. Served with kettle chips and a side of green leaf, tomato and onion garnish. <i>(100 cal.) Created by ACAT restaurateur – Chef Jamie Bissonette</i>	
Garden Salad	3.00
With choice of dressing <i>(182 ave. cal.)</i>	
Toppings	
Cheddar or Monterey Jack Cheese <i>(75 ave. cal.)</i>	1.00
Guacamole <i>(100 cal.)</i>	1.50
Applewood Smoked Bacon – 2 Strips <i>(54 cal.)</i>	2.50

– CHILDREN'S LUNCH/DINNER MENU –

Available for children 12 and under.

Hebrew National All-Beef Hot Dog	7.00
Lunch – Served with kettle chips. <i>(710 cal.)</i> Dinner – Served with vegetable medley. <i>(680 cal.)</i>	
Macaroni and Cheese	7.00
Lunch – Served with a roll. <i>(610 cal.)</i> Dinner – Served with vegetable medley and a roll. <i>(710 cal.)</i>	

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 04/12/17. Ingredient changes may occur before this list is updated. Amtrak makes no guarantees regarding the accuracy of these items.

Occasionally, verbal substitutions may be offered instead of printed menu selections.

– DINNER –

All sleeping car passengers' traditional dinner entrées are served with a garden salad (182 ave. cal.) and a dinner roll. (100 Cal.)

* Field & Sea Combo 36.00

Cooked to order signature Black Angus flat iron steak with optional Béarnaise sauce, partnered with seared shrimp. Served with a vegetable medley and your choice of baked potato, rice-orzo pilaf or mashed potato. *(912 ave. cal.)*

* The Amtrak Signature Steak 25.00

A well-marbled, grilled to order, USDA Choice Black Angus flat iron steak with optional Béarnaise sauce. Served with a baked potato with sour cream and vegetable medley. *(750 cal.) Enjoy this dish with a glass of Cabernet Sauvignon or Merlot.*

Seared Shrimp 22.00

Seared tail-off shrimp served with rice-orzo pilaf and vegetable medley. Your server will describe the accompanying sauce. *(815 cal.) Enjoy this dish with a glass of our chilled white wine or a regional craft-brewed beer.*

ACAT Inspired Special – Limited Availability

May we recommend an entrée specially designed by one of our Amtrak Culinary Advisory Team (ACAT) chefs. Ask your server about today's special, based on availability:

Chef Marion Gibson's – Vegetarian Asian Noodle Bowl <i>(830 cal.)</i> with chili-garlic ginger sauce, vegetable stir-fry, marinated tofu and crispy onions	18.00
Chef Roberto Santibanez' – Chicken Tinga Enchilada Trio <i>(805 cal.)</i> with creamy tomatillo sauce and Chihuahua cheese, served with tomato salsa and side of vegetables.....	18.00
Chef Roberto Santibanez' – Slow-cooked Beef Short-ribs <i>(930 cal.)</i> with smoke-died Chipotle pepper & mushroom cream sauce, white rice, carrots and green beans	24.00

Thyme Roasted Chicken Breast 17.50

Thyme scented chicken breast with your choice of a chunky tomato salsa or a warm red pepper sauce (based on availability). Served with mashed potatoes and vegetable medley. *(640 cal.) Enjoy this dish with a glass of crisp Chardonnay.*

Chicken & Bacon Fettucine Carbonara 17.50

Semolina fettucine pasta tossed with creamy carbonara sauce with chipotle seasoned chicken, peas and smoky bacon, dusted with Parmesan cheese. *(630 cal.)* Served with a vegetable medley upon request. *Enjoy this dish with a glass of crisp Chardonnay.*

** Healthy & Flavor Forward Specialties 16.00

Ask your server about today's offering. *(300 cal.)* This selection is vegan compliant and a healthy option for those seeking bold flavors with reduced calories, fat and sodium.

Garden Salad with choice of dressing *(182 ave. cal.)* 3.00

**Healthy & Flavor Forward Specialties: Light Entree Guidelines are based on 700 total calories per serving. Specifics: less than 30% (23 grams) total fat; less than 10% (8 grams) saturated fat; 0% (0 grams) trans-fat and less than 750 milligrams of sodium per serving.