### TRADITIONAL DINING MENU

**BREAKFAST**

<table>
<thead>
<tr>
<th>CONTINENTAL BREAKFAST ●</th>
<th>AMTRAK SIGNATURE RAILROAD FRENCH TOAST ●</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal mixed berries, croissant, Greek yogurt, assorted cereals, and your choice of oatmeal or grits</td>
<td>Thick-cut Texas toast served with whipped cream and seasonal mixed berries</td>
</tr>
</tbody>
</table>

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<tr>
<th>THREE EGG OMELET ● GF</th>
<th>SCRAMBLED EGGS ● GF</th>
</tr>
</thead>
<tbody>
<tr>
<td>Add your choice of cheddar, Swiss cheese, tomatoes, red and green peppers and onions. Served with roasted breakfast potatoes and a croissant</td>
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</table>

**SIDES**

- Hardwood smoked bacon – 3 pieces GF
- Breakfast pork sausage links – 2 pieces GF
- Chicken sausage links – 2 pieces GF

* Served with your choice of dessert from Dinner Menu.

**LUNCH**

<table>
<thead>
<tr>
<th>CAESAR SALAD</th>
<th>ARTISAN GRILLED CHEESE</th>
</tr>
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<tbody>
<tr>
<td>Classic Caesar salad with romaine lettuce, grape tomatoes, and shaved parmesan cheese</td>
<td>Oven-roasted turkey, bacon, provolone and cheddar cheeses on hickory-smoked onion bread. Served with a side of Terra chips and coleslaw</td>
</tr>
</tbody>
</table>

+ Add pan-roasted chicken breast

**NATURAL ANGUS BURGER**

Angus beef burger with cheddar or Swiss cheese, lettuce, and tomato, on a buttery brioche roll. Served with a side of Terra chips and coleslaw

**SAVORY CHILI ● GF ●**

Vegan chili served either in a baked potato, or in a bowl, with your choice of toppings: cheddar cheese, bacon, sour cream, and scallions

**CHILDREN**

- - Vegetarian
- GF – Gluten Free. This meal is prepared in a common kitchen and cross contamination with gluten could occur.
- ♥ – Amtrak’s Healthy Option

Egg substitute, sugar free jelly, sugar free breakfast syrup and soy milk available upon request.

Please be advised that food prepared on Amtrak trains may contain or have come in contact with milk, eggs, wheat, soy, shellfish, 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.

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Scan to enter the Amtrak Food and Beverage website for access to Food Facts, menus, and more.

Visit: [http://www.amtrakfoodfacts.com](http://www.amtrakfoodfacts.com)
THREE COURSE DINNER MENU

Served with a complimentary alcoholic beverage; soft beverages are complimentary for the duration of your journey.

APPETIZERS

LOBSTER CRAB CAKE ♥
Pan-roasted lobster crab cake served over a Farro, butternut squash and craisin salad with Sriracha cream

GREEN CHILE CHEESE TAMALE ♦ GF ♥
Organic sweet white corn masa filled with fire-roasted hatch green chilis, cheddar and jack cheese with tomatillo salsa

MIXED GREEN SALAD WITH BABY BRIE ♦♥
Arcadian lettuce blend with brie cheese, grape tomatoes, julienne carrots and a balsamic vinaigrette

ENTREES

Entrees can be substituted for lighter selections from the lunch menu.

AMTRAK’S SIGNATURE FLAT IRON STEAK
8-oz Black Angus steak with a cabernet reduction sauce, served with baby green beans, Parisian carrots and your choice of cheddar polenta or a baked potato

PAN-ROASTED CHICKEN BREAST GF
Thyme-marinated chicken breast, wild mushroom risotto, English peas, fava beans, and Parisian carrots, all smothered in a morel mushroom sauce

GRILLED ATLANTIC SALMON GF
Served with ancient grains, baby green beans and Parisian carrots in a miso soy beurre blanc sauce

TORTELLINI WITH PESTO CREAM♦
Tri-color cheese tortellini, grape tomatoes, and English peas in a pesto cream sauce, topped with shaved parmesan cheese   + Add pan-roasted chicken breast

DESSERTS

FLOURLESS CHOCOLATE TORTE ♦ GF
The perfect pairing of bittersweet chocolates, topped with semisweet chocolate truffle ganache and drizzled with chocolate sauce and whipped cream

PHILADELPHIA CHEESECAKE♦
Philadelphia cheesecake with a strawberry drizzle, served with fresh strawberries and whipped cream

CARROT CAKE ♦
An old family recipe made with raisins, pineapple, and walnuts, frosted with a cream cheese icing and drizzled with white chocolate and caramel sauce

BAR SELECTION

BEER
Bud Light, Corona  6.50
Stella Artois, Heineken, Stone IPA  7.50

SPIRITS
Tanqueray Gin, Tito’s Handmade Vodka, Bacardi Rum, Maker’s Mark Bourbon Whiskey  7.50

WINE
Kendall-Jackson – Chardonnay
Chateau Ste. Michelle – Rose
Dark Harvest – Cabernet Sauvignon  7.50 glass/30.00 bottle