**TRADITIONAL DINING MENU**

### BREAKFAST

*Served with a fresh baked croissant*

**CONTINENTAL BREAKFAST ✩**
- Seasonal Fruit | Greek Yogurt | Assorted Cereals | Choice of Oatmeal or Grits

**AMTRAK SIGNATURE RAILROAD FRENCH TOAST ✩**
- Thick Cut Brioche Toast | Powdered Sugar | Seasonal Berries

**THREE EGG OMELET ✩**
- Classic Omelet | Cheddar or Swiss Cheese | Tomatoes | Red Peppers | Onions | Ham | Tri-Color Potatoes

**SCRAMBLED EGGS ✩**
- Scrambled Eggs | Cheddar or Swiss Cheese | Tri-Color Potatoes

**BREAKFAST QUESADILLA ✩**
- Flour Tortilla | Scrambled Eggs | Cheddar Cheese | Red Peppers | Onions | Salsa | Tri-Color Potatoes

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**LUNCH**

**MIXED FIELD GREENS & GOAT CHEESE SALAD ✩**
- Arcadian Lettuce Mix | Strawberries | Honey Glazed Walnuts | Goat Cheese | Raspberry Vinaigrette

**MONTE CRISTO GRILLED SANDWICH**
- Honey Cured Ham | Turkey Breast | Swiss & Cheddar Cheese | Thick Cut Egg-Battered Brioche | Kettle Chips

**NATURAL ANGUS BURGER**
- Certified Angus Beef | Cheddar Cheese or Swiss Cheese | Brioche Bun | Lettuce | Tomato | Red Onion | Kettle Chips

**SWEET EARTH PLANT BASED AWESOME BURGER¹ ✩**
- Awesome Burger | Cheddar Cheese or Swiss Cheese | Brioche Bun | Lettuce | Tomato | Red Onion | Kettle Chips

**LOADED BAKED POTATO WITH CHILI¹**
- Large Baked Potato | Vegan Chili | Cheddar Cheese | Bacon | Sour Cream | Scallions

**SAVORY CHILI BOWL¹**
- Vegan Chili | Cheddar Cheese | Bacon | Sour Cream | Scallions

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**SIDES**

*Sides are available for breakfast only*

- Hardwood Smoked Bacon
- Premium Skinless Pork Sausage Links
- Three-Pepper Natural Chicken Sausage Links
- Salsa

**CLASSIC GRILLED CHEESE**
- Thick Cut Texas Toast | American & Swiss Cheeses | Kettle Chips

**PAN ROASTED CHICKEN BREAST**
- Thyme-marinated Chicken Breast | Mixed Vegetables | Mashed Potatoes

**HOMESTYLE WHITE CHEDDAR MAC & CHEESE**
- Cavatappi Pasta | White Cheddar Cheese | Toasted Butter Breadcrumbs | Mixed Vegetables

**HEBREW NATIONAL ALL-BEEF HOT DOG**
- All Beef Hot Dog | Kettle Chips

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**BEVERAGES**

*Complimentary beverages are available during all meal periods.*

- Coffee – Regular & Decaf
- Hot Tea
- Milk
- Orange Juice
- Iced Tea Unsweetened
- Bottled Spring Water
- Sparkling Water
- Coke, Diet Coke, Sprite
- Ginger Ale

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1 – Can be made vegan or vegetarian on request.

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.

We accept major payment cards. Prices are in U.S. currency and include all taxes. Keep your receipt for all returns, refunds and exchanges.

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THREE COURSE DINNER MENU

Served with a complimentary alcoholic beverage; soft beverages are complimentary during all meal periods.

APPETIZERS

CAPRESE SKEWERS
Ciliegine Mozzarella | Oven Dried Cherry Tomatoes | Balsamic Glaze

COCONUT CRUSTED SHRIMP
Large Premium Shrimp | Crispy Natural Coconut Coating | Sweet Chili Sauce

MIXED GREEN SALAD WITH BABY BRIE
Arcadian Lettuce | Brie Cheese | Grape Tomatoes | Carrots | Balsamic Vinaigrette

ENTREES

Entrees can be substituted for lighter selections from the lunch menu. Served with a dinner roll.

AMTRAK SIGNATURE FLAT IRON STEAK**
Seared Flat Iron Steak | Rustic Mashed Potatoes | Baby Green Beans | Waxed Beans | Port Wine Sauce

PAN ROASTED CHICKEN BREAST
Thyme-marinated Chicken Breast | Lemon Risotto | Mixed Vegetables | Tomato Butter Sauce

ATLANTIC SALMON ❤
Oven Roasted Salmon | Ancient Grains | Carrots | Bell Peppers | Peas | Lemon Caper White Wine Sauce

RIGATONI BOLOGNESE
Rigatoni Pasta | Parmesan Cheese | Bolognese Plant Based Meat Sauce

DESSERTS

CHOCOLATE TOFFEE MOUSSE
Creamy Chocolate Mousse | Golden Toffee Crunches | Coffee Liqueur

WHITE CHOCOLATE BLUEBERRY COBBLER CHEESECAKE
Blueberry Cobbler | Vanilla Bean Chunks & White Chocolate Cheesecake | Swirled Blueberry Compote

ULTIMATE MEYER LEMON CAKE
Lemon Layered Cake | Creamy Lemon Mousseline | Meyer Lemon Curd

BAR SELECTION

<table>
<thead>
<tr>
<th>BEER</th>
<th>WINE</th>
<th>7.50 glass/30.00 bottle</th>
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<tbody>
<tr>
<td>Bud Light, Corona</td>
<td>Kendall-Jackson – Chardonnay</td>
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<tr>
<td>Stella Artois, Heineken, Stone IPA</td>
<td>Chateau Ste. Michelle – Rose</td>
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</tr>
<tr>
<td>STERLING, ISLE ABBEY IPA</td>
<td>Dark Harvest – Cabernet Sauvignon</td>
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<tr>
<td>Tanqueray Gin, Tito’s Handmade Vodka, Bacardi Rum, Maker’s Mark Bourbon Whiskey</td>
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