

TRADITIONAL DINING MENU

BREAKFAST

Served with a fresh baked croissant

CONTINENTAL BREAKFAST **V**

Seasonal Fruit | Greek Yogurt | Assorted Cereals |
Choice of Oatmeal or Grits

AMTRAK SIGNATURE RAILROAD FRENCH TOAST **V**

Thick Cut Brioche Toast | Powdered Sugar |
Seasonal Berries

THREE EGG OMELET **V**

Classic Omelet | Cheddar or Swiss Cheese | Tomatoes |
Red Peppers | Onions | Ham | Tri-Color Potatoes

SCRAMBLED EGGS **V**

Scrambled Eggs | Cheddar or Swiss Cheese |
Tri-Color Potatoes

BREAKFAST QUESADILLA **V**

Flour Tortilla | Scrambled Eggs | Cheddar Cheese |
Red Peppers | Onions | Salsa | Tri-Color Potatoes

LUNCH

Ask your server for today's lunch dessert selections.

MIXED FIELD GREENS & GOAT CHEESE SALAD **V**

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 **V**

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

V – Vegetarian **♥** – Amtrak's Healthy Option



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

Visit: <http://www.amtrakfoodfacts.com>

SIDES

Sides are available for breakfast only

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

CHILDREN

CLASSIC GRILLED CHEESE **V**

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 **V**

Cavatappi Pasta | White Cheddar Cheese |
Toasted Butter Breadcrumbs | Mixed Vegetables

HEBREW NATIONAL ALL-BEEF HOT DOG

All Beef Hot Dog | Kettle Chips

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

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.



Enjoy up to a 20% rebate* on cafe purchases

Get a 20% rebate on onboard food and beverage purchases*
with the Amtrak Guest Rewards Preferred® Mastercard® OR
a 10% rebate* when using the Amtrak Guest Rewards Mastercard.



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

*See the Credit Card Rewards terms in the Summary of Credit Terms for details.
Rebate is issued as a statement credit monthly. Cards are issued by First National Bank
of Omaha (FNBO®), pursuant to a license from Mastercard International Incorporated.
Mastercard is a registered trademark, and the circles design is a trademark of
Mastercard International Incorporated.

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 BOLOGNESE¹

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

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

** 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.