



FIRST CLASS



Welcome onboard Acela.

This season, Amtrak's Culinary Team is pleased to offer a refreshed dining experience, thoughtfully curated with our customers in mind. This menu features new entrées with contemporary flavors and a new small plate option—ideal for shorter trips or lighter appetites. We invite you to indulge in one of our desserts to complete your meal.

Amtrak is proud to partner with visionary restaurateur Stephen Starr—bringing onboard his renowned, delectable cuisine made from simple, fresh ingredients. Each season, join us onboard throughout the day to enjoy a featured entrée from one of the STARR Group's iconic restaurants. Starr's trend-setting success has earned him multiple honors, including "Outstanding Restaurateur" from the James Beard Foundation.

LUNCH AND DINNER SELECTIONS

Complement your selection with a dinner roll

FEATURED SMALL PLATE

Our small portion offering, ideal for shorter trips or lighter appetites

Muhammara Dip

Middle Eastern–spiced roasted red peppers blended with walnuts, garnished with pomegranate molasses. Served with fresh carrot sticks and flatbread.

Pairs well with *DAOU Cabernet Sauvignon*



Cheese & Fruit Plate

American Grana, Artigiano blueberry and aged Fontina. Served with artisan crackers and sour cherry compote.

Pairs well with *DAOU Cabernet Sauvignon*



Chilled Lemon Herb Salmon

Salmon over lemon-basil farro, roasted sweet potatoes, edamame, feta and mixed greens, topped with pickled onions. Served chilled with lemon-sumac vinaigrette.

Pairs well with *Whitehaven Sauvignon Blanc*



BORROMINI

Eggplant Parmesan

Crispy fried eggplant, layered with chunky tomato sauce, whole-milk mozzarella, and fresh basil.

Pairs well with *DAOU Cabernet Sauvignon*



BBQ Burnt Ends Macaroni & Cheese

Caramelized slow-cooked brisket in BBQ sauce over a sharp Cheddar macaroni and cheese, topped with cornbread crumbs and pickled onions.

Pairs well with *Böen by Belle Glos Pinot Noir*



DESSERT

Assorted Chocolate Truffles

Raspberry and Bavarian cream.



Strawberry Basil Shortcake

Pound cake layered with whipped cream, topped with basil-steeped strawberries.



BEVERAGES

La Colombe® Coffee & Tea

Acela™ Blend

Original Cold Brew

Vanilla Draft Latte

Jasmine Green Tea

Chamomile Tea

Earl Grey Tea

Decaf Coffee

Eventide Decaf

Soft Drinks

Coca-Cola

Diet Coke

Coca-Cola Zero Sugar

Sprite

Ginger Ale

Fiji Water

S. Pellegrino Sparkling Water

Orange Juice

Cranberry Juice

FROM THE BAR

Spirits

Woodford Reserve Bourbon

Scotch Whisky

Ketel One Vodka

Bombay Sapphire Gin

Captain Morgan Rum

Baileys Irish Cream

Cocktails

On the Rocks Old Fashioned

with Knob Creek Bourbon

On the Rocks Margarita

with Hornitos Blanco Tequila

Zing Zang Bloody Mary

Beer

Stella Artois

Dogfish Head 90 Minute IPA

Samuel Adams Juicy IPA

Sierra Nevada Pale Ale

SEE REVERSE SIDE FOR
OUR WINE SELECTION

Vegetarian Vegan

Milk Eggs Peanuts Tree Nuts Soybean Fish Shellfish

Wheat Sesame

PREMIUM WINE

Frank Family Vineyards Chardonnay

Napa Valley, California

A full-bodied, classic expression featuring layered aromas of baked golden apple, Meyer lemon curd and toasted brioche. The palate is defined by a rich, creamy texture and integrated oak, balanced by a clean structural acidity.

Whitehaven Sauvignon Blanc

Marlborough, New Zealand

An intense, highly aromatic wine delivering classic notes of passionfruit, pink grapefruit and fresh lemongrass. The palate is sharp and vibrant, showcasing a punchy acidity and a clean, citrus-driven finish.

DAOU Cabernet Sauvignon

Paso Robles, California

A bold, structured Cabernet Sauvignon offering a bouquet of dark plum, blackberry compote, espresso and dried tobacco leaf. The palate presents a velvety entry with robust, well-integrated tannins and a lengthy, fruit-forward finish.

Böen by Belle Glos Pinot Noir

California Coastal Blend

A deeply extracted, rich Pinot Noir showing forward aromas of dark cherry, ripe blackberry and warm baking spices. The mouthfeel is plush and opulent, supported by supple, velvety tannins and a finish of subtle sweet oak notes.

La Marca Prosecco

Veneto, Italy

A crisp sparkling wine featuring notes of green apple, juicy pear and sweet honeysuckle. The palate is light-bodied, lively and refreshing, with a clean finish driven by persistent, delicate bubbles.

See our wine pairing suggestions under each dish

