



FIRST CLASS DINING

BREAKFAST SELECTIONS

Each selection comes with a fresh gourmet croissant delivered from one of our three local bakeries, and a breakfast bar.

FRESH SEASONAL FRUIT PLATE

Freshly sliced pineapple, cantaloupe, honeydew, and mixed berries. Served with oatmeal chia coconut pudding.

CRISPY BACON AND SWEET ONION OMELET

A classic omelet, hand-folded around crisp bacon, julienned sweet onions, and sharp cheddar cheeses. Served with Yukon gold breakfast potatoes.

BREAKFAST CHILAQUILES

Corn tortilla chips with scrambled eggs, plant-based chorizo, cheddar cheese, and zesty salsa verde, topped with tangy lime crema.

LUNCH AND DINNER SELECTIONS

St. Anselm

— STARR —
RESTAURANTS

CHARRED BOBO CHICKEN

Marinated chicken breast, lightly charred to perfection, and served with a spicy, creamy aji verde sauce and roasted acorn squash.

Pairs well with Chalk Hill Estate Chardonnay

CHEESE & FRUIT PLATE

Beemster's Vlaskaas, Borgonzola, and Iberico cheeses. Served with Marcona almonds, red grapes, dried apricots, and sour cherry compote.

Pairs well with Böen by Belle Glos Pinot Noir

KOREAN BBQ SHORT RIB

Tender braised short rib coated in a sweet and spicy Korean BBQ sauce, served with crispy fried rice and fresh snap peas.

Pairs well with DAOU Cabernet Sauvignon

STRAWBERRY GOAT CHEESE SALAD

A refreshing mix of Arcadian lettuce, creamy goat cheese, fresh sliced strawberries, and caramelized walnuts, with a house-made raspberry vinaigrette.

Pairs well with Stag's Leap Winery Sauvignon Blanc

DESSERT

Treat yourself. Ask your server about our seasonal dessert selection.



FIRST CLASS BEVERAGES

SPIRITS

Woodford Reserve Bourbon
Scotch Whisky
Ketel One Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Baileys Irish Cream

COCKTAILS

On The Rocks Old Fashioned
On The Rocks Margarita
Zing Zang Bloody Mary

BEER

Stella Artois
Dogfish Head 90 Minute IPA
Samuel Adams Juicy IPA
Sierra Nevada Pale Ale

COLD DRINKS

Coca-Cola
Coca-Cola Zero Sugar
Diet Coke
Sprite
Ginger Ale
La Colombe Original Cold Brew
La Colombe Vanilla Draft Latte
Origin Spring Water
S. Pellegrino Sparkling Water
Orange Juice
Cranberry Juice

HOT DRINKS

La Colombe Coffee
Green Tea
Chamomile Tea

PREMIUM WINE OFFERINGS

DAOU Cabernet Sauvignon | Black cherry, blackberry, raspberry & plum. Rich and full-bodied with an earthy finish.

Böen by Belle Glos Pinot Noir | Mulberry, Bing cherry & cocoa. Medium-bodied with a long, smooth finish.

Chalk Hill Estate Chardonnay | Baked apple, pear, hazelnut & toasted marshmallow. Rich, creamy, and elegant with a long finish.

Stag's Leap Winery Sauvignon Blanc | Citrus, white flowers & stone fruit. Crisp and acidic with a long, perfumed finish.

La Marca Prosecco | Citrus, honeysuckle blossoms & hints of honey and white flowers. A light, refreshing & crisp finish.



Amtrak is proud to partner with visionary restaurateur Stephen Starr – bringing onboard his renowned, delectable cuisine made from simple, fresh ingredients. Each season, we'll invite you to enjoy a new 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.



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RANCHERO OMELET

A classic hand-folded omelet with cotija and pepper jack cheeses, savory pinto beans, red onion, chipotle chiles, cilantro, and ranchero sauce. Served with Spanish spiced breakfast potatoes.

RUM RAISIN BREAKFAST BAKE

Thick chunks of Challah soaked in rich, rum-infused custard, baked with juicy raisins.
Served with savory pork sausage links and maple syrup.

LUNCH AND DINNER SELECTIONS

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|  | <p>RICOTTA RAVIOLI Handmade pillows of pasta filled with creamy ricotta, served with a rich plum tomato sauce, fresh basil, and a generous sprinkle of grated parmesan cheese. <i>Pairs well with Böen by Belle Glos Pinot Noir</i></p> |

CHEESE & FRUIT PLATE

Welsh Collier's cheddar, Meseta Sheep's cheese, and Spanish wine-aged goat cheese.
Served with Marcona almonds, red grapes, dried apricots, and fig compote.
Pairs well with DAOU Cabernet Sauvignon

SHRIMP CONFIT WITH FORBIDDEN RICE

Jumbo shrimp slow poached with lemon infused olive oil and paired with black rice, crisp snap peas, and carrots.
Finished with a rich lemon beurre blanc.
Pairs well with Stag's Leap Winery Sauvignon Blanc

CHILLED SESAME CHICKEN WITH LONG NOODLES

Marinated chicken breast, scallions, carrots, snap peas, and edamame, all tossed with yakisoba noodles, chili crisp, and sesame dressing. Topped with spicy Fresno chiles.
Pairs well with Chalk Hill Estate Chardonnay

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DENVER OMELET

A classic hand-folded omelet with smoked ham, diced onion, green bell pepper, and cheddar cheese. Served with red bliss breakfast potatoes.

MEDITERRANEAN QUICHE

A flaky pastry crust filled with a savory herb-infused egg custard, roasted red peppers, caramelized onions, spinach, and tangy feta cheese.

LUNCH AND DINNER SELECTIONS



EL PRESIDENTE

CRAB ENCHILADAS

Corn tortillas stuffed with succulent lump crab, coconut, poblano peppers, and corn. Topped with a rich guajillo chili sauce, tangy lime crema, and a sprinkle of queso fresco.

Pairs well with Chalk Hill Estate Chardonnay

CHEESE & FRUIT PLATE

Brie, port wine Derby, and aged Piave cheeses. Served with Marcona almonds, red grapes, dried apricots, and fig compote.

Pairs well with DAOU Cabernet Sauvignon

TUSCAN MEATBALLS

Savory plant-based meatballs served over gemelli pasta, topped with a rich blush vine-ripened plum tomato sauce and melted mozzarella cheese.

Pairs well with Böen by Belle Glos Pinot Noir

BURRATA PLATTER WITH PROSCIUTTO

Creamy burrata, accompanied by crispy crostini, wedges of heirloom tomatoes, delicate prosciutto, and fresh basil. Finished with extra-virgin olive oil and balsamic reduction.

Pairs well with Stag's Leap Winery Sauvignon Blanc

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