

DINNER A LA CARTE

Relish »	Colorado Pascal Celery, 25 Pickles, 15 Olives, Ripe California or Queen, 20 Tomato Juice, 20 Crab Meat Cocktail, 40
Soup »	Oyster Milk Stew, 45 Oyster Cream Stew, 60 Soup, Cup, 20; Tureen, 30 Consomme or Clam Chowder, 20
Eggs »	Fried, Scrambled or Boiled, 30 Poached on Toast, 40 Omelet: Cheese, Jelly, Marmalade or Strawberry Preserves, 50 Spanish Omelet, 60 Plain Omelet, 35
Fish and Oysters »	Fried Oysters, 60 Imported French Sardines, 60 Broiled Jumbo Whitefish, Maitre d'Hotel, 70
Entree »	Roast Loin of Pork, Candied Sweet Potatoes, 85 Fried Milk-Fed Chicken, Half, Country, Style, 85 Special Dinner Steak, 90 Broiled Prime Sirloin Steak, 1.25 with Mushroom Sauce, 1.50 Special Lamb Steak, 70 Grilled Lamb Chops (1), 40; (2) 80 Vegetable Dinner with Poached Egg, 75 Ham or Bacon and Eggs, 70 Sandwiches: Club, 60; Chicken, 40; Cheese, 25; Ham, 25 Baked Beans with Salt Pork and Brown Bread, 40
Vegetables »	Buttered Beets, 20 Green Peas, 20 Wax Beans, 20 Potatoes: Baked or Hashed Brown, 25 Candied Sweet Potatoes, 25
Salad »	Chicken Salad, Mayonnaise, 60 Cold Asparagus, Vinaigrette, 45 Potato Salad, 25 Lettuce-Pineapple Salad, 40 Sliced Cucumbers, Tomatoes or Head Lettuce, half portion, 25
Dessert »	Baked Apple with Cream, 25 Half Grape Fruit, 25 Preserved Figs with Cream, 30 Ice Cream with Cookies, 25 Sherry or Brandy Date Sundae, 35 Pie, 20; with Cheese, 25, a la Mode, 30 Orange Marmalade or Preserved Strawberries, 25 Cheese with Brandy Dates and Crackers or Ry-Krisp, 35
Beverage »	Coffee, Tea, Cocoa, Chocolate, pot (for one), 20 Instant Postum, 20 Kaffee Hag, 20 Malted Milk, 20; Individual Bottle Milk, 15; Cream, per Glass, 30
Bread »	Bread and Butter, 10 Hot Dinner Rolls, 10 Dry or Buttered Togst, 10 Milk Togst, 30 Cream Togst, 40

It will be a pleasure to serve any dish not listed that you may wish, if it is available.

BURLINGTON SELECT DINNERS

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Price Opposite Entree Includes Relish
Soup, Potatoes, Vegetable, Salad, Bread
and Butter, Beverage and Dessert

000

Crab Meat Cocktail — or — Tomato Juice — or — Cup of Soup — or — Consomme

Green and Ripe Olives

Colorado Pascal Celery

Broiled Jumbo Whitefish	\$1.00
Roast Loin of Pork, Candied Sweet Potatoes	1.10
Grilled Lamb Chops	1.15
Fried Milk-Fed Chicken, Country Style	1.25
Broiled Dinner Steak	1.40

Wax Beans-or-Green Peas-or-Buttered Beets

Potatoes: Baked — or — Hashed Brown — or — Candied Sweet Potatoes

Head Lettuce-or-Lettuce-Pineapple Sherry-Date Salad

Grape Fruit — or — Baked Apple with Cream
Ice Cream with Assorted Cookies
Pie — or — Sherry or Brandy Date Sundae
English Plum or Fig Pudding
Cheese with Brandy Dates and Crackers or Ry-Krisp

Coffee, Tea, Cocoa, Bottled Milk

Bread and Butter — or — Hot Dinner Rolls

Steward in Charge of this Car is Oscar Bruce

H. G. BEASLEY, Commissary, Chicago
A. COTSWORTH, Jr., Passenger Traffic Manager, Chicago

1-C-O-M