

BEVERAGE LIST

Price Shown Includes All Federal Taxes

Cocktails	Manhattan, Martini, Old Fashioned, Ind., 60
Wines	Imported Champagne, 13 oz. bottle, 7.25 St. Julien Imp. Sauterne Imp. 6½ oz. bottle, 1.25 American Sauterne, Claret, Sherry, Port, Burgundy, 6 oz. bottle, 75—Champagne, 13 oz. bottle, 3.00 Sparkling Burgundy, 13 oz., 3.00
Liquors	Bourbon Blended Ind. 1.6 oz., 55 Straight Bourbon Ind., 65 Bourbon Bonded Ind., 75 Canadian Whiskey Ind., 75 Rye Bonded 1.6 oz. Ind., 75 Scotch Imported 1.6 oz. Ind., 75-80 American Scotch Type 1.6 oz. Ind., 65
Highballs	Highballs with split of ginger ale, club soda or car- bonated water 10c extra. Whiskey sour 10c additional charge.
Gin	Individual 1.6 oz., 50 Tom Collins, 60
Rum	Imported Ind. 1.6 oz., 75
Cordials	Benedictine Imp. 1 oz., 80 Brandy & Benedictine, 80 Creme de Menthe Ind., 65 Domestic Brandy Ind., 60 Cognac (French Brandy) 1 oz., 80
Beer	Selected Brews, bottle, 30
Ale	Domestic, bottle, 35
Fountain Drinks	Lemonade, glass, 25 Orangeade, glass, 25 Selection of bottled soft beverages, 10 Ginger Ale, split, 10; pint, 20 Club Soda, split, 10 Sparkling Water, split, 10 White Rock Water, split, 15; pint, 30 Poland Water, pint, 30 Appollinaris Water, pint, 30
Cigars and Cigarettes	A selection of Domestic or Imported Cigars and Popular Brand Cigarettes

For your protection:

Liquors and cordials are contained in individual original bottles. Employees are instructed to open and empty the bottles in your presence. Empty bottle to be returned by waiter. Sale of liquor in individual bottles to carry away is prohibited. "Setups" will not be provided for persons furnishing their own liquor. Sales to minors or persons visibly intoxicated prohibited.

The sale and service of alcoholic drinks is limited to those localities in which it is lawfully permitted.

Liquor sold in the State of Colorado, 10c additional (tax).



Dinner



BURLINGTON

Broiler Special

Cup of Soup

Broiled Sirloin Steak

French Fried Potatoes Fresh Vegetable

Sliced Tomato Salad
French Dressing

Choice of Dessert

Hot Rolls

Coffee Tea Milk

\$3.50

Dinner a la Carte

RELISH

Celery, 35

Olives, Ripe California or Queen, 30 Seafood Cocktail, Burlington, 50

SOUP

Soup, Cup, 25; Tureen, 35

OMELETTE

Plain, 75 Jelly, Marmalade or Strawberry Preserves, 80 Spanish, 90

FISH

Filet of Fresh Lake Trout, Tartar Sauce, 1.15

ENTREE

Braised Swiss Steak, Brown Mushroom Sauce..... 1.75
Baked Young Turkey, Savory Dressing, Cranberry Jelly..... 1.40
Roast Sugar Cured Ham, Pineapple Sauce..... 1.50
Ham and Eggs..... 1.25
Bacon and Eggs..... 1.25
Bread and Butter Served with Entree

SANDWICHES

Ham Sandwich, 50 Lettuce, Bacon, Tomato, 60
Club, 1.00 Cheese Sandwich, 35 Chicken, 85 Chicken Salad, 60

VEGETABLES

Baked Potato, 30 Candied Sweet Potato, 30
Spinach with Egg, 30 Baby Lima Beans, 25

SALAD

Chicken Salad, Mayonnaise, 1.00 Potato Salad, 35
Sliced Tomatoes, French Dressing, 60
Hearts of Lettuce, Mayonnaise, 50 Salad du Jour, 40

DESSERT

Chilled Grapefruit, 30 Baked Apple with Cream, 40
Plum or Date Pudding, Brandy Sauce, 35 Camembert Cheese, Toasted Wafer, 40
Freshly Baked Pie, 25

BEVERAGE

Tea, pot (for one), 25 Cocoa, pot (for one), 25
Instant Postum, 25 Instant Sanka Coffee, 25
Coffee, per pot, 25 Individual Bottle Milk, 15

BREAD

Bread and Butter, 15 Hot Dinner Rolls, 15
Dry or Buttered Toast, 15

The Service of all Alcoholic Beverages, including Wine and Beer, on Legal days of sale will be discontinued at 10:00 P.M.

It will be a pleasure to serve any dish not listed that you may wish if it is available. Service Outside of Dining Car 25c extra for each Adult Person served.

Parents may share their portions with children without extra charge; or half portion served at half price to children under twelve years of age.

12
39-40-55
48

Select Dinners

(Price Opposite Entree is Cost of Complete Meal)

To insure Prompt Service, Please write each item on Meal Check.

Waiters are not permitted to take Verbal Orders

Manhattan, Martini or
Old Fashioned
Cocktail, 60

Imported St. Julien or
Sauterne Wine
6 oz., 1.25

American Sauterne
6 oz. Bottle, 75

Sparkling Burgundy
Half Bottle, 13 oz., 3.00

Cognac
(French Brandy), 80

Brandy and
Benedictine, 80

Creme de Menthe, 65

Soup—Oxtail, Amontillado Consomme au Naturel
or
Seafood Cocktail, Burlington

Filet of Fresh Lake Trout Saute, Tartar Sauce..... 1.90
Braised Swiss Steak, Brown Mushroom Sauce..... 2.50
Baked Young Turkey, Savory Dressing, Cranberry Jelly..... 2.15
Roast Sugar Cured Ham, Pineapple Sauce..... 2.25
Shirred Eggs, a la Bercy..... 1.65

Baked Potato Candied Sweet Potato
Spinach with Egg Baby Lima Beans

Waldorf Salad

Freshly Baked Pie Chocolate Sundae with Wafers
Baked Apple with Cream Plum or Date Pudding, Brandy Sauce
Camembert Cheese, Toasted Wafers

Hot Dinner Rolls All Bran Sticks

Coffee Tea Postum Cocoa Milk Sanka Coffee

Special Dinner

\$1.35

Browned Corned Beef Hash with Poached Egg

Potatoes du Jour Baby Lima Beans

Chilled Grapefruit

Assorted Bread

Coffee Tea Cocoa Milk

FOR THE LITTLE ONES

Baby Soup15 Puree of Prunes15

Puree of Peas15 Apple Sauce15

J. T. Alloway

Steward in Charge of this Car is
A. COTSWORTH, Jr., Passenger Traffic Manager, Chicago
P. M. SCOTT, Supt. of Dining Car Service, Chicago