



MENU

MISSOURI DEPARTMENT

SPECIAL TRAIN

EN ROUTE FROM

AMERICAN LEGION
NATIONAL CONVENTION

LOS ANGELES, CALIFORNIA
SEPTEMBER 19 - 22, 1938

SOUTHERN PACIFIC

A LA CARTE SERVICE

IF YOU DESIRE AN ADDITIONAL HELPING, YOUR WAITER WILL BE GLAD TO SERVE IT WITHOUT CHARGE.

RELISHES

Ripe Olives 25 Sweet Pickles 25 Celery 25

SOUP

Soup in Tureen 30 Consomme (Cup) 20

FISH

Grilled Sardines (Imported) on Toast 60; (Domestic) 50
Fresh Fish, Du Jour 75

GRILLED, ETC.

CLUB STEAK 1.00 TENDERLOIN STEAK 1.25
Select Lamb Chops (1) 45; (2) 85 SIRLOIN STEAK 1.50
Whole Squab Chicken 1.25

COLD MEATS, ETC.

Ox Tongue with Potato Salad 85 Ham with Potato Salad 80
Cold Ham and Chicken with Salad Bowl 1.25
Boston Baked Beans (Hot or Cold) 45
Sardines (Imported) 50; (Domestic) 40

VEGETABLES

Potatoes: Hashed and Browned or French Fried 25
Stewed Tomatoes 25 Stewed Corn 25 Green Peas 25
Lima Beans 25 Asparagus (Hot or Cold) 35

SALADS

THE SALAD BOWL (Per Person) 25
Hearts of Lettuce 25 Lettuce and Tomato 25 Potato Salad 25
Special Combination Salad 50 Chicken Salad 75; all White Meat 1.00

BREAD AND BUTTER, ETC.

Bread and Butter: (Raisin, Prune, Rye, Graham or White) 15
Ry Krisp 15 Dry or Buttered Toast 15
Milk Toast 35 Cream Toast 45
Dry Cereals with Cream 30

DESSERTS

Fresh Fruit Pie (Baked on Car) 20 Figs in Syrup 30
Sliced Hawaiian Pineapple 30 Strained Honey (Individual) 25
Ice Cream 25; with Cake 35 Assorted Preserves 25
Table Fruits: Peaches, Pears or Apricots in Syrup 30
Assorted Fresh Fruit 25 Breakfast Prunes 25
Domestic Cheese with Toasted Crackers 25
Swiss Cheese with Toasted Crackers 35
Roquefort Cheese with Toasted Crackers 35

COFFEE, TEA, ETC.

Coffee with Cream (Pot) 25; (Cup) 15
Coffee, Demi Tasse 15 Cereal Coffee (Pot) 25
Decaffeinated Coffee (Pot) 25 Iced Tea (Pot) 25
Teas: English Breakfast, Green, Orange Pekoe, Ceylon (Pot) 25
Chocolate or Cocoa (Pot) 25 Malted Milk 25
Buttermilk (Half Pint Bottle) 15 Full Cream Milk (Bottle) 15

Service by waiter outside of dining car 25c extra to each person served.
Guests will please call for check and compare amounts charged before paying.

DINNER SELECT

PLEASE ORDER BY NUMBER AND WRITE ON MEAL CHECK EACH ITEM DESIRED. WAITERS ARE NOT PERMITTED TO TAKE VERBAL ORDERS.

SELECTIONS

1—Broiled Fillet of Salmon, Persillade Butter 90
2—The Casserole (Per Person) 1.00
(Choice Cuts of Spring Lamb, Saute, with
Fresh Vegetables and Browned Potatoes)
3—Baked Rib Ends of Beef, Potato Croquette 1.10
4—Fried Spring Chicken (half), on Melba Toast 1.25
5—Grilled Tenderloin Steak, Bordelaise 1.50
6—Assorted Cold Meats, Spiced Cucumber Rings 1.35

HALF BOTTLE OF WINE (RED OR WHITE—SPECIAL BOTTLING FOR SOUTHERN PACIFIC) SERVED WITH MEALS 50c EXTRA

EACH SELECTION INCLUDES CHOICE OF FOLLOWING:

SOUP

Potage, Alexandrina
Cold Tomato Bouillon

VEGETABLES

Potatoes, Minced, O'Brien Cauliflower, Delmonico

THE SALAD BOWL

Tea Biscuits Toasted Raisin Bread Bran Muffins

DESSERTS

Apricot Pie Maple Nut Sundae
Fresh Fruit Tartlet, Custard Sauce
or
The Cheese Crock

Tea Coffee Decaffeinated Coffee Cocoa Milk
Iced Coffee Iced Tea

SALE OF WINES AND LIQUORS SUBJECT TO STATE AND COUNTY RESTRICTIONS.

CHILDREN—Parents may share their portions with children without extra charge. Half portions served at half price to children under 12 years of age.

ASK FOR CHILDREN'S MENU

NEW RECIPE BOOK—We have issued a new 32 page recipe book containing some of the choice recipes that are served in our dining cars. The recipes were prepared by Paul Riess, internationally famous supervising chef of Southern Pacific Company. If you would like one of these recipe books we will be glad to send you one.

HARRY A. BUTLER, Manager
Dining Cars, Hotels, Restaurants and News Service
San Francisco, California