



## SUGAR, TEA AND COFFEE CONSERVATION

Because of the Government's drastic reduction in our allowance of the above items, we are compelled to ask our guests to observe the following restrictions:

### SUGAR

For Breakfast: Not to exceed two level teaspoons. For Luncheon or Dinner: Not to exceed one level teaspoon.

### COFFEE

One cup of hot Coffee, or one glass of iced Coffee.

### TEA

One serving of Tea, hot or iced.

Your co-operation will be appreciated.

*Fred Harvey*

A la Carte Specials	Coupe of Melon en Surprise 40	
	Chilled Tomato Juice 20	
	Hearts of Celery 30	Radishes 15
	Spring Vegetable Soup, in Cup 20	Mixed Olives 25
		in Tureen 30
	Consomme en Tasse, Hot or Jellied 25	
Fish:	Lake Trout, Saute Meuniere .....	85
Entrees:	Omelette with Shredded Ham and Currant Jelly ..	70
	Grilled Spring Lamb Chops au Cresson .....	85
	Flaked Breast of Chicken and Mushrooms .....	90
Cold:	Chef's Combination Salad, Julienne of Chicken ....	60
	Chilled Tomato Stuffed with Chicken Salad .....	65
	Baked Sugar Cured Ham with Potato Salad .....	85
Potatoes:	Mashed 15	French Fried 25
		Boiled 15
Vegetables:	Fresh String Beans 25	Fresh New Peas 25
Plate Salads:	Hearts of Lettuce 25	Sliced Tomatoes 30
	Pineapple, Cottage Cheese and Currant Jelly 35	
Desserts:	Grapefruit 20	Apple Pie 20
	Hot House Rhubarb 25	Fresh Strawberry Sundae 30
	Vanilla Ice Cream 25	American Cheese with Toasted Crackers 30
Coffee, per Cup 15	Sweet or Buttermilk 15	Tea, per Cup 15
F.L.Karger, Steward.		Dining Car 1486

## A la Carte

Prices shown on this menu are subject to various state sales taxes

### RELISHES

Queen Olives 25      Gherkins 25      Radishes 15

### SOUP

Consomme, in Cup 25

### FISH

Broiled Fresh Fish 70 to 1.00      Broiled Sardines on Toast 80

### STEAKS, CHOPS, ETC.

Sirloin for one 1.75      Sirloin for two 2.95      Small Sirloin 1.50  
Lamb Chop (1) 45  
Lamb Chop, Extra Thick (1) 85 (to order — 20 minutes)

### BACON, HAM, ETC.

Bacon 65; Half Portion 40      Ham 75; Half Portion 40  
Bacon and Eggs 70      Ham and Eggs 70

### POTATOES

French Fried 25      Julienne 25      Au Gratin 25  
Hashed Browned 25      Lyonnaise 25      O'Brien 25

### BREAD

Rye, Boston Brown, Raisin or Whole Wheat Bread 10  
Dry or Buttered Toast 15  
Melba Toast 15      Ry-Krisp 10      Milk Toast 30

### COLD DISHES

Ox Tongue 80      Assorted Meats with Potato Salad 1.00  
Boston Baked Beans with Brown Bread, Hot or Cold 45  
Ham 75      French Boneless Sardines 70

### SALADS

Lettuce 35      Potato 25      Chicken (white meat) 95  
Combination 40      Asparagus, Vinaigrette 35

### FRUITS

Orange 10      Sliced Orange 20      Apple 10

### CHEESE

American Cheese with Water Crackers 30

### BEVERAGES

Coffee, per cup 15      Sanka Coffee, per pot 25  
Cocoa or Chocolate, Whipped Cream, per pot 25      Demi Tasse 15  
Tea - Ceylon, Young Hyson, English Breakfast, Orange Pekoe, per pot 25  
Milk, per bottle 15      Malted Milk 25      Postum, per pot 20  
Orange Juice 20

Steward will gladly arrange for any special diet

An extra charge of Twenty-five cents will be made for all meals served outside of Dining Car

SANTA FE DINING CAR SERVICE  
FRED HARVEY

5-11-42

FOR VICTORY, BUY UNITED STATES SAVINGS BONDS AND STAMPS

## Table d'Hote Dinner

\$1.35

Melon en Surprise

Spring Vegetable Soup      Consomme, Hot or Jellied

Hearts of Celery      Queen Olives

Lake Trout, Saute Meuniere

Grilled Spring Lamb Chops au Cresson

Flaked Breast of Chicken and Mushrooms, Escoffier

Mashed Potatoes      California Hearts of Artichokes in Cream

Hearts of Lettuce, Louie Dressing

Old Fashioned Fresh Strawberry Shortcake with Whipped Cream

Vanilla Ice Cream, Pound Cake

or

Choice of Dessert on a la Carte Special

Coffee

CHARCOAL BROILED SIRLOIN STEAK DINNER \$1.75