

*Deep Shadows is a scene along an acequia madre in New Mexico.*

*Since early days most crops in New Mexico have been grown by irrigation with use of a community ditch system. The main ditch was known as the acequia madre and generally served for the conveyance of water to the cultivated fields owned by the people of any single town or settlement.*

*Deep Shadows, by Theodore Van Soelen, N.A., reproduced on the cover of this menu, is from the Santa Fe collection of famous paintings of the Southwest.*



Deep Shadows

# Ala Carte

## APPETIZERS

- Fresh Shrimp Cocktail 1.10  
 Spiced Watermelon Cubes 40  
 Pascal Celery 45  
 Chilled Vegetable Juice 35  
 Colossal Ripe Olives 45  
 Cream of Fresh Mushrooms aux Croutons, Cup 35; Tureen 55  
 Consomme en Tasse, Hot or Jellied 35

## DE LUXE SANDWICHES

- BAKED SUGAR CURED HAM WITH POTATO SALAD . . . . . 1.00  
 Garnished with Sliced Tomatoes and Pickle Chips.  
 AGED CHEDDAR CHEESE WITH CREAMY COLE SLAW . . . . . 85  
 Sliced Tomato and Pickle Chips.

## SALADS



- COMBINATION SALAD BOWL,  
 LORENZO DRESSING . . . . . 1.45  
 Combination of Crisp Lettuce, Romaine, Chicory  
 and other Greens, Wedges of Peeled Tomatoes,  
 Served with Julienne of Ham, Cheese and  
 Hard Boiled Egg, Assorted Breads.  
 Lettuce, Pineapple and Cottage Cheese 60  
 Chef's Combination 60 Chicken 1.10 Sliced Tomatoes 60

## BEVERAGES

- Coffee, Pot 35; Cup 20  
 Instant Sanka Coffee, Cup 20  
 Tea, Pot 35  
 Milk 20



**SPECIAL—CALIFORNIA RED OR WHITE TABLE WINES**  
 Bottled expressly for Fred Harvey Service—The Santa Fe Railway  
 Split, 6 ounces (serves two) . . . . . 75  
 (Not Served where prohibited by State Law)

10-1-62 4 9634

Saccharin available on request.  
 Sodium - Free salt substitute available on request.  
 A special menu for Children under 12 years of age may be had on request.  
 An extra charge of fifty cents each will be made for all meals  
 served outside of Dining Car.  
 Prices shown on this menu are subject to various state, occupation expense,  
 school and sales taxes.



# Dinner Aboard the Chief

To serve you better and expedite service  
 waiters are NOT permitted to serve orders  
 given orally. Please write your order.

FRED HARVEY SERVICE

## DINING CLUB SPECIAL - \$3.00

- A. GRILLED HALIBUT STEAK, Parsley Butter  
 B. SPRING CHICKEN Saute Piemontaise  
 C. GERMAN SAUERBRATEN  
 Potatoes au Gratin Bavarian Style Red Cabbage  
 Lettuce, Blue Cheese Dressing  
 Dinner Rolls  
 Choice of Dessert and Beverage

## ENTREES

- (Served with Dinner Rolls and Beverage)  
 D. GRILLED HALIBUT STEAK, PARSLEY BUTTER . . . . . 2.45  
 Center Cut Halibut Steak, Charcoal Broiled, Parsley Butter and  
 Lemon Wedge, Served with Au Gratin Potatoes and  
 Lettuce with Blue Cheese Dressing.  
 E. OMELETTE WITH STEWED FRESH PEACHES, CONFITURE . 1.60  
 A Fluffy Three Egg Omelette Cooked in Butter with  
 Stewed Fresh Peaches, Topped with Caramel Sugar.  
 F. SPRING CHICKEN SAUTE PIEMONTAISE . . . . . 2.50  
 Disjointed, Sauteed Golden Brown with Sauce Containing White  
 Wine, Butter and Chopped Parsley, Au Gratin Potatoes, Risotto and  
 Lettuce with Blue Cheese Dressing.  
 G. GERMAN SAUERBRATEN . . . . . 2.40  
 U. S. Choice Beef Roast, Marinated in Vinegar and Spice Brine,  
 Carefully Braised and Served with Zesty Sauce Containing  
 Sour Cream, Au Gratin Potatoes and Red Cabbage.  
 H. CHARCOAL BROILED SIRLOIN STEAK . . . . . 4.15  
 Specially Selected and Carefully Aged for your Pleasure,  
 French Fried Potatoes and Combination Salad.  
 (Served on Dining Club Special - \$1.75 extra).

## DESSERTS

- Vanilla Ice Cream 35; with Cookies 45  
 Melon in Season 50  
 Sliced Fresh Peaches with Cream 50  
 Melba Sundae 50  
 Cherry Pie 45  
 Layer Cake 25  
 Orange and Grapefruit Sections 50  
 Fruit Gelatin with Cream 35  
 Baronet Cheese 45