

Ranchos de Taos, three miles south of Taos, considered the most beautiful Spanish church in the Southwest, was erected in 1772. The reredos, including eight oil paintings, back of the altar, dates back to the founding of the church.

The church is constructed of adobe, with walls many feet thick. The flat roof and huge slanting buttresses lend the church the appearance of a fortress. The church's picturesque interior leaves no doubt as to its early Spanish origin.

Ranchos de Taos, by E. L. Blumenschein, reproduced on the cover of this menu, is from the Santa Fe collection of famous paintings of the Southwest.



Ranchos de Taos

Ala Carte

APPETIZERS

- Fresh Shrimp Cocktail 1.10*
- Spiced Watermelon Cubes 40 Chilled Vegetable Juice 35
 Pascal Celery 45 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 Tea, Pot 35 Milk 20
 Instant Sanka Coffee, Cup 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 A 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

FRED HARVEY SERVICE

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

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