



**The California Limited**

**Santa Fe Dining Car Service**  
**Fred Harvey**



## A la Carte

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

FRESH CRABFLAKE COCKTAIL 60		
Queen Olives 25	Gherkins 25	Radishes 15
PUREE OF FRESH MUSHROOM SOUP AUX CROUTONS IN CUP 20; TUREEN 30		
CONSOMME 25	CLAM BROTH 20	
Broiled Fresh Fish 70 to 1.00	Broiled Sardines on Toast 80	
Fried Oysters 75	Oyster Stew 60	Cream Stew 75
GRILLED LAKE TROUT, HOTELIERE 85		
OMELETTE WITH FRESH SHRIMPS 70		
ESCALLOPE OF VEAL, CREAMED MACARONI AU GRATIN 85		
FLAKED BREAST OF GUINEA AND BUTTON MUSHROOMS, ESCOFFIER 90		
GRILLED LAMB CHOP, SANTA FE 80		
ROAST LARDED TENDERLOIN OF BEEF, NATURELLE 95		
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 65; Half Portion 40	Ham 75; Half Portion 40	
Bacon and Eggs 70	Ham and Eggs 70	
BERMUDA POTATOES, PERSILLADE 15	POTATOES, DELMONICO 25	
FRENCH FRIED EGG PLANT 25	NEW STRING BEANS 25	
COLD:	Ox Tongue 80	Sliced Ham 75
Boston Baked Beans with Brown Bread, Hot or Cold 45		
ROMAINE AND AVOCADO SALAD, PLATE 30		
CHICORY AND TOMATO SALAD, PLATE 30		
Lettuce Salad 35	Potato 25	Chicken (white meat) 95
Rye, Boston Brown, Raisin or Whole Wheat Bread 10	Melba Toast 15	
Ry-Krisp 10	Milk Toast 30	Dry or Buttered Toast 15
FRESH DATE PUDDING 25		
BAKED APPLE WITH CREAM 25	CHOCOLATE SUNDAE 30	
PULPED GRAPEFRUIT 25		
VANILLA ICE CREAM 25; WITH ASSORTED COOKIES 35		
COTTAGE CHEESE, TOASTED RYE BREAD 25		
American Cheese with Water Crackers 30		
Orange 10	Sliced Orange 20	Apple 10
Coffee, per pot 25	Sanka Coffee, per pot 25	Demi Tasse 15
Cocoa or Chocolate, Whipped Cream, per pot 25	Milk, per bottle 15	
Malted Milk 25	Postum, per pot 20	Orange Juice 20
Tea - Ceylon, Young Hyson, English Breakfast, Orange Pekoe, per pot 25		

Steward will gladly arrange for any special diet

An extra charge of 25 cents will be made for each meal served outside of dining car

3-21-42

## Table d'Hote Dinners

Please Order by Number and Indicate Items Desired

### NUMBER ONE—ONE DOLLAR

PUREE OF FRESH MUSHROOMS AUX CROUTONS	CONSOMME
GRILLED LAKE TROUT, HOTELIERE	
OMELETTE WITH FRESH SHRIMPS	
ESCALLOPE OF VEAL, CREAMED MACARONI AU GRATIN	
GRILLED LAMB CHOP, SANTA FE	
BERMUDA POTATOES, PERSILLADE	FRENCH FRIED EGG PLANT
DINNER ROLLS	
FRESH DATE PUDDING	VANILLA ICE CREAM, COOKIES
COFFEE	TEA
	MILK

### NUMBER TWO—ONE DOLLAR THIRTY-FIVE CENTS

FRESH CRABFLAKE COCKTAIL	
PUREE OF FRESH MUSHROOMS AUX CROUTONS	CONSOMME
HEARTS OF CELERY	RIPE OLIVES
GRILLED LAKE TROUT, HOTELIERE	
FLAKED BREAST OF GUINEA AND BUTTON MUSHROOMS, ESCOFFIER	
ROAST LARDED TENDERLOIN OF BEEF, NATURELLE	
POTATOES, DELMONICO	NEW STRING BEANS
ROMAINE AND AVOCADO SALAD	
DINNER ROLLS	
FRESH DATE PUDDING	HOT HOUSE RHUBARB, CAKE
VANILLA ICE CREAM, COOKIES	
AMERICAN ROQUEFORT TYPE CHEESE	
COFFEE	TEA
	MILK

### NUMBER THREE—ONE DOLLAR SEVENTY-FIVE CENTS

FRESH CRABFLAKE COCKTAIL	
PUREE OF FRESH MUSHROOMS AUX CROUTONS	CONSOMME
HEARTS OF CELERY	RIPE OLIVES
CHARCOAL BROILED SIRLOIN STEAK	
FRENCH FRIED POTATOES	NEW STRING BEANS
CHEF'S SPECIAL COMBINATION SALAD	
DINNER ROLLS	
FRESH DATE PUDDING	VANILLA ICE CREAM, COOKIES
AMERICAN ROQUEFORT TYPE CHEESE	
COFFEE	TEA
	MILK