

APR 21 1940



# The Chief

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

## A la Carte

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

HEARTS OF CALIFORNIA ARTICHOKE 35		
ROMANOFF MALOSSOL CAVIAR 1.75	ANTIPASTO 75	
Hearts of Celery 30	Salted Cashew Nuts 20	Colossal Ripe Olives 25
FRESH CRABFLAKE COCKTAIL 50	VEGETABLE JUICE 25	FRESH FRUIT 40
PHILADELPHIA PEPPER POT IN CUP 20; TUREEN 30		
CONSOMME, HOT OF JELLIED 25	CLAM BROTH 20	
GRILLED LAKE SUPERIOR WHITEFISH, MAITRE D'HOTEL 1.00		
CHESAPEAKE BAY SHAD ROE SAUTE, AU FINES HERBES 85		
CALF'S SWEETBREADS, VIENNOISE AND CREAMED FRESH ASPARAGUS 85		
OMELETTE WITH SHREDDED VIRGINIA HAM, CURRANT JELLY 65		
FRICASSEE OF CHICKEN, RISOTTO, PIEMONTAISE 85		
ROAST SPRING LAMB, FRESH MINT SAUCE 80		
Sirloin Steak, for one 1.50	Small Sirloin Steak a la Minute 1.25	
Calf's Liver and Bacon 70	Lamb Chop, Extra Thick (1) 85	
	(to order—20 minutes)	
Bacon 65; Half Portion 40	Ham 70; Half Portion 40	
Bacon and Eggs 70	Ham and Eggs 70	
FRESH ASPARAGUS, HOLLANDAISE 40		
NEW PEAS, FRANCAISE 25	CREAMED SPINACH 20	
NEW POTATOES, RISSOLE 20	MASHED 15	DELMONICO 20
ROMAINE AND ORANGE SALAD, PLATE 25		
SLICED TOMATOES, CHIVE DRESSING, PLATE 25		
Lettuce Salad 35	Potato 25	Chicken (White Meat) 80
Rye, Raisin, Whole Wheat or Boston Brown Bread with Butter, per person 10	Dinner Rolls with Butter 10	
Dry or Buttered Toast 15	Melba Toast 15	Milk Toast 30
Ry-Krisp 10		
MOCHA ECLAIR 20		
OLD FASHIONED FRESH STRAWBERRY SHORTCAKE WITH WHIPPED CREAM 30		
APPLE FRITTERS GLACE, WINE SAUCE 25		
CHOCOLATE SUNDAE 30		
VANILLA ICE CREAM 25; WITH PETITS FOURS 35		
ENGLISH CHESHIRE CHEESE WITH PRESERVED GUAVA 50		
Roquefort 35	Baronet 30	Sierra Cheese 30
Coffee, per pot 25	Demi Tasse 15	Sanka Coffee, per pot 25
Cocoa or Chocolate, Whipped Cream, per pot 20	Tea, per pot 20	
	Orange Juice 20	

An extra charge of Twenty-five Cents each will be made for all Meals  
Served outside of Dining Car

Steward will gladly arrange for any special diet.

## Table d'Hote Dinner

\$1.50

### VEGETABLE JUICE COCKTAIL

PHILADELPHIA PEPPER POT	CONSOMME, HOT OR JELLIED
HEARTS OF CELERY	COLOSSAL RIPE OLIVES
CHESAPEAKE BAY SHAD ROE SAUTE, AU FINES HERBES	
FRICASSEE OF CHICKEN, RISOTTO, PIEMONTAISE	
ROAST SPRING LAMB, FRESH MINT SAUCE	
NEW POTATOES, RISSOLE	NEW PEAS, FRANCAISE
ROMAINE AND ORANGE SALAD	
MOCHA ECLAIR	
OLD-FASHIONED FRESH STRAWBERRY SHORTCAKE WITH WHIPPED CREAM	
APPLE FRITTERS GLACE, WINE SAUCE	
VANILLA ICE CREAM, PETITS FOURS	
ROQUEFORT CHEESE	
COFFEE	

**CHARCOAL BROILED SIRLOIN STEAK DINNER \$2.00**