Served with a fresh baked croissant

CONTINENTAL BREAKFAST ©

Seasonal Fruit | Greek Yogurt | Assorted Cereals | Choice of Oatmeal or Grits

AMTRAK SIGNATURE RAILROAD FRENCH TOAST ©

Thick Cut Brioche Toast | Powdered Sugar | Seasonal Berries

THREE EGG OMELET •

Classic Omelet | Cheddar or Swiss Cheese | Tomatoes | Red Peppers | Onions | Ham | Tri-Color Potatoes

SCRAMBLED EGGS ©

Scrambled Eggs | Cheddar or Swiss Cheese | Tri-Color Potatoes

BREAKFAST QUESADILLA

Flour Tortilla | Scrambled Eggs | Cheddar Cheese | Red Peppers | Onions | Salsa | Tri-Color Potatoes

Ask your server for today's lunch dessert selections.

MIXED FIELD GREENS & GOAT CHEESE SALAD O

Arcadian Lettuce Mix | Strawberries | Honey Glazed Walnuts | Goat Cheese | Raspberry Vinaigrette

MONTE CRISTO GRILLED SANDWICH

Honey Cured Ham | Turkey Breast | Swiss & Cheddar Cheese | Thick Cut Egg-Battered Brioche | Kettle Chips

NATURAL ANGUS BURGER

Certified Angus Beef | Cheddar Cheese or Swiss Cheese | Brioche Bun | Lettuce | Tomato | Red Onion | Kettle Chips

SWEET EARTH PLANT BASED AWESOME BURGER¹ •

Awesome Burger | Cheddar Cheese or Swiss Cheese | Brioche Bun | Lettuce | Tomato | Red Onion | Kettle Chips

LOADED BAKED POTATO WITH CHILI¹

Large Baked Potato | Vegan Chili | Cheddar Cheese | Bacon | Sour Cream | Scallions

SAVORY CHILI BOWL¹

Vegan Chili | Cheddar Cheese | Bacon | Sour Cream | Scallions





Scan to enter the Amtrak Food and Beverage website for access to Food Facts, menus, and more.

Visit: http://www.amtrakfoodfacts.com

SIDES

Sides are available for breakfast only

Hardwood Smoked Bacon

Premium Skinless Pork Sausage Links

Three-Pepper Natural Chicken Sausage Links

CHILDREN

CLASSIC GRILLED CHEESE

Thick Cut Texas Toast | American & Swiss Cheeses | Kettle Chips

PAN ROASTED CHICKEN BREAST

Thyme-marinated Chicken Breast | Mixed Vegetables | Mashed Potatoes

HOMESTYLE WHITE CHEDDAR MAC & CHEESE ©

Cavatappi Pasta | White Cheddar Cheese | Toasted Butter Breadcrumbs | Mixed Vegetables

HEBREW NATIONAL ALL-BEEF HOT DOG

All Beef Hot Dog | Kettle Chips

VEKAGES

Complimentary beverages are available during all meal periods.

Coffee – Regular & Decaf Hot Tea Milk Orange Juice Iced Tea Unsweetened Bottled Spring Water Sparkling Water Coke, Diet Coke, Sprite

Ginger Ale

1 – Can be made vegan or vegetarian on request.

Egg substitute, sugar free jelly, sugar free breakfast syrup and soy milk available upon request.

Please be advised that food prepared on Amtrak trains may contain or have come in contact with, milk, eggs, wheat, soy, shellfish, peanuts, tree nuts and/or fish.



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THREE COURSE DINNER MENU

Served with a complimentary alcoholic beverage; soft beverages are complimentary during all meal periods.

APPETIZERS

CAPRESE SKEWERS

Ciliegine Mozzarella I Oven Dried Cherry Tomatoes I Balsamic Glaze

COCONUT CRUSTED SHRIMP

Large Premium Shrimp | Crispy Natural Coconut Coating | Sweet Chili Sauce

MIXED GREEN SALAD WITH BABY BRIE

Arcadian Lettuce | Brie Cheese | Grape Tomatoes | Carrots | Balsamic Vinaigrette

ENTREES

Entrees can be substituted for lighter selections from the lunch menu. Served with a dinner roll.

AMTRAK SIGNATURE FLAT IRON STEAK**

Seared Flat Iron Steak | Rustic Mashed Potatoes | Baby Green Beans | Waxed Beans | Port Wine Sauce

PAN ROASTED CHICKEN BREAST

Thyme-marinated Chicken Breast | Lemon Risotto | Mixed Vegetables | Tomato Butter Sauce

ATLANTIC SALMON ♥

Oven Roasted Salmon | Ancient Grains | Carrots | Bell Peppers | Peas | Lemon Caper White Wine Sauce

RIGATONI BOLOGNESE¹

Rigatoni Pasta I Parmesan Cheese I Bolognese Plant Based Meat Sauce

DESSERTS

CHOCOLATE TOFFEE MOUSSE

Creamy Chocolate Mousse | Golden Toffee Crunches | Coffee Liqueur

WHITE CHOCOLATE BLUEBERRY COBBLER CHEESECAKE

Blueberry Cobbler I Vanilla Bean Chunks & White Chocolate Cheesecake I Swirled Blueberry Compote

ULTIMATE MEYER LEMON CAKE

Lemon Layered Cake | Creamy Lemon Mousseline | Meyer Lemon Curd

BAR SELECTION –

BEER Bud Light, Corona Stella Artois, Heineken, Stone IPA	6.50 7.50	WINE Kendall-Jackson – Chardonnay Chateau Ste. Michelle – Rose	7 F0 mlass /20 00 h attle
SPIRITS Tanqueray Gin, Tito's Handmade Vodka, Bacardi Rum, Maker's Mark Bourbon Whiskey	7.50	Dark Harvest – Cabernet Sauvignon	7.50 glass/30.00 bottle

^{**} FDA Consumer Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.