## TRADITIONAL DINING MENU

## 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 |
Whipped Cream |Seasonal Berries
THREE EGG OMELET ${ }^{\circ}$
Classic Omelet | Cheddar or Swiss Cheese | Tomatoes | Red Peppers | Onions | Ham | Tri-Color Potatoes

## SCRAMBLED EGGS ${ }^{0}$

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.
GRILLED CHICKEN CAESAR SALAD
Romaine Lettuce | Grilled Chicken Breast | Parmesan Cheese | Croutons | Grape Tomatoes | Caesar Dressing

## ARTISAN GRILLED CHEESE SANDWICH <br> Honey Cured Ham | Sourdough Bread | Swiss and Cheddar Cheeses | Kettle Chips

## NATURAL ANGUS BURGER

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

## GRILLED PATTY MELT

Certified Angus Beef | Swiss Cheese | Caramelized Onions | Sourdough Bread | Kettle Chips

## PLANT BASED BEYOND BURGER ${ }^{1}$ ©

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

## SAVORY CHILI BOWL¹

Vegan Chili | Cheddar Cheese | Bacon | Sour Cream | Scallions
v-Vegetarian - Amtrak's Healthy Option

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

Visit: http://www.amtrakfoodfacts.com

Sides are available for breakfast only
Hardwood Smoked Bacon
Premium Skinless Pork Sausage Links
Three-Pepper Natural Chicken Sausage Links
Salsa

## CLASSIC GRILLED CHEESE ${ }^{\vee}$ <br> Thick Cut Texas Toast | American \& Swiss Cheeses | Kettle Chips

## HOMESTYLE WHITE CHEDDAR MAC \& CHEESE ©

Cavatappi Pasta | White Cheddar Cheese |
Toasted Butter Breadcrumbs

## HEBREW NATIONAL ALL-BEEF HOT DOG <br> All Beef Hot Dog | Kettle Chips

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 milk substitute 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.


Enjoy up to a $20 \%$ rebate* on cafe purchases Get a $20 \%$ rebate on onboard food and beverage purchases* with the Amtrak Guest Rewards Preferred ${ }^{\oplus}$ Mastercard ${ }^{\circ}$ OR a 10\% rebate* when using the Amtrak Guest Rewards Mastercard.


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## THREE COURSE DINNER MENU

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

# APPETIZERS <br> PEARL TEMPURA SHRIMP <br> Large Premium Shrimp | Crispy Pearl Tempura Coating | Sweet Chili Sauce 

MIXED GREEN SALAD WITH BABY BRIE $(0$
Arcadian Lettuce | Brie Cheese \| Grape Tomatoes | Cucumber | Balsamic Vinaigrette

## ENTREES

Served with a dinner roll.
AMTRAK SIGNATURE FLAT IRON STEAK**
Certified Angus Beef Flat Iron Steak | Rustic Mashed Potatoes | Mixed Vegetables | Port Wine Sauce
PAN ROASTED CHICKEN BREAST
Thyme-marinated Chicken Breast | Rustic Mashed Potatoes | Mixed Vegetables | Morel Mushroom Sauce

## ATLANTIC SALMON

Oven Roasted Salmon | Brown Rice | Red Quinoa | Edamame | Carrots | Bell Pepper | Lobster Sauce
PASTA PRIMAVERA ${ }^{\text {V }}$
Fusilli Pasta | Tomatoes | Carrots | Red Bell Pepper | Leeks | Zucchini | Vegan Primavera Sauce

CHILDREN'S ENTREES<br>CLASSIC GRILLED CHEESE ${ }^{\vee}$<br>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 $\vee$
Cavatappi Pasta | White Cheddar Cheese | Toasted Butter Breadcrumbs | Mixed Vegetables
hebrew national All-beef hot dog
All Beef Hot Dog | Kettle Chips
DESSERTS
CHOCOLATE SPOON CAKE
Chocolate Cake | Chocolate Ganache Pudding
WHITE CHOCOLATE BLUEBERRY COBBLER CHEESECAKE
White Chocolate Cheesecake | Vanilla Bean Cream Cake \| Swirled Blueberry Compote

## BAR SELECTION

## BEER

SPIRITS
Tanqueray Gin, Tito's Handmade Vodka, Bacardi Rum, Maker's Mark Bourbon Whiskey

Coors Light, Corona Extra
Stella Artois, Heineken, Stone IPA
7.50
7.50

WINE
Kendall-Jackson - Chardonnay
Scheid - Sauvignon Blanc
Ryder Estate - Cabernet Sauvignon

