The Grand Canyon Limited

Santa Fe Dining Car Service
Fred Harvey
A la Carte

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

**RELISHES**
- Gherkins 25
- Radishes 15

**SOUP**
- Consomme, in Cup 25

**FISH**
- Broiled Fresh Fish 65 to 85
- Broiled Sardines on Toast 70

**STEAKS, CHOPS, ETC.**
- Sirloin for one 1.50
- Small Sirloin a la Minute 1.25
- Lamb Chop (1) 45
- Lamb Chop, Extra Thick (1) 85 (to order—20 minutes)

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**Table d'Hote Dinners**

Order by Number and Indicate Items Desired

**NUMBER ONE—EIGHTY-FIVE CENTS**

- Fresh Vegetable Dinner with Poached Egg
- Chicken Croquettes, Sauce Supreme and Fresh Asparagus Tips
- Buttered Parsley Potatoes
- Fresh Fruit Salad, Chatelaine Dressing
- Dinner Rolls
- Vanilla Ice Cream
- Coffee
  - Milk

**NUMBER TWO—ONE DOLLAR**

- Fresh Vegetable Soup, Italienne
- Filets of Sole Fried, Sauce Remoulade
- Mashed Potatoes
- Roast Young Turkey, Farci
- Fresh Asparagus, Drawn Butter
- Dinner Rolls
- Peach Pie or Vanilla Ice Cream, Pound Cake
- Coffee
  - Milk

**NUMBER THREE—ONE DOLLAR TWENTY-FIVE CENTS**

- Fresh Vegetable Soup, Italienne
- Bur Gherkins
- Fried Young Chicken, Maryland
- Brace of English Lamb Chops au Cresson
- Bermuda Potatoes, in Cream
- Fresh Asparagus, Drawn Butter
- Combination Salad
- Dinner Rolls
- Peach Pie or Fresh Strawberry Sundae
- Baronet Cheese
- Coffee
  - Milk

**NUMBER FOUR—ONE DOLLAR FIFTY CENTS**

- Fresh Fruit Supreme, au Maraschino
- Bur Gherkins
- Charcoal Broiled Sirloin Steak
- French Fried Potatoes
- Fresh Asparagus, Drawn Butter
- Combination Salad
- Dinner Rolls
- Peach Pie or Fresh Strawberry Sundae
- Baronet Cheese
- Coffee
  - Tea
  - Milk

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**Ala Carte Specials**

- Hearts of Celery 30
- Chilled Tomato or Vegetable Juice 20
- SOUP: Fresh Vegetable, in Cup 20
  - Consomme, in Cup 30
- Ham Steak with Pineapple Glaze 75
- Fresh Vegetable Dinner with Poached Egg 70
- Grilled Lamb Chop, Potatoes and New Peas 75
- COLD: Assorted Meats with Potato Salad 90
- Tomato, Stuffed with Chicken Salad 60
- VEGETABLES: Fresh Asparagus 30
- String Beans 20
- PLATE SALAD: Pineapple with Cottage Cheese 30
- Sliced Tomatoes 25
- Hearts of Lettuce 20
- DESSERT: Apple Pie 20
- Half Cantaloupe 20
- California Select Prunes 25
- Pulped Orange 25
- Fresh Strawberries 35
- Preserved Figs, Cream 35
- Vanilla Ice Cream 25
- with Cake 35
- Sundae 30
- Caprera or Baronet Cheese, Toasted Crackers 25
- Bread and Butter 10
- By Krisp 10
- Iced Tea 25

**Coffee, per pot**
- Sanka Coffee, per pot 25
- Cocoa or Chocolate, Whipped Cream, per pot 20
- Demi Tasse 15
- Tea - Ceylon, Young Hyson, English Breakfast, Orange Pekoe, per pot 20
- Milk, per bottle 15
- Maltese Milk 20
- Postum, per pot 15
- Orange Juice 20

Steward will gladly arrange for any special diet

An extra charge of Twenty-five cents each will be made for all meals served outside of Dining Car.
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- Lamb Chop (1) 45
- Lamb Chop, Extra Thick (1) 85 (to order—20 minutes)

#### BACON, HAM, ETC.
- Bacon 65; Half Portion 40
- Ham 70; Half Portion 40
- Bacon and Eggs 70
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#### BREAD
- Rye, Boston Brown, Raisin or Whole Wheat Bread 10
- Ry-Krisp 10
- Milk Toast 30
- Dry or Buttered Toast 15

#### POTATOES
- French Fried 20
- Hashed Brown 20
- Au Gratin 25
- Lyonnaise 20
- O'Brien 20

#### COLD DISHES
- Assorted Meats with Potato Salad 90
- Boston Baked Beans with Brown Bread, Hot or Cold 40
- French Boneless Sardines 65

#### SALADS
- Chicken (white meat) 80
- Asparagus, Vinaigrette 35

#### FRUITS
- Sliced Orange 15
- Apple 10

#### CHEESE
- American Cheese with Water Crackers 25

#### BEVERAGES
- Sanka Coffee, per pot 25
- Cocoa or Chocolate, Whipped Cream, per pot 20
- Tea - Ceylon, Young Hyson, English Breakfast, Orange Pekoe, per pot 20
- Milk, per bottle 15
- Malted Milk 20
- Postum, per pot 15
- Orange Juice 20

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