

## CHILDREN'S MENU

(Available in the Dining Car for those 12 and under)

All entrées include juice (orange, apple, cranberry) and milk.  
Please note that children may order any item from the regular dining car menu at the regular menu price.

### BREAKFAST

**Scrambled Eggs\*\*** ..... \$3.00

Served with hash browned potatoes and a corn muffin or warm biscuit.

**Railroad French Toast** ..... \$3.75

Traditional thick slices of egg batter dipped toast, grilled to a golden brown and served with syrup, fruit topping and dusted with powdered sugar.

### Breakfast Meats

Pork Sausage – *One Patty* ..... \$1.50

Bacon – *Two Strips* ..... \$2.00

### LUNCH/DINNER

**Grilled Cheddar Cheese Sandwich** ..... \$5.00

Served with potato chips.

**All-Beef Hebrew National Hot Dog** ..... \$5.50

Served with potato chips.

**Pizza** ..... \$5.50

Cheese or pepperoni and cheese.

**Breaded Chicken Breast Tenders** ..... \$6.00

Served with potato chips and a pickle.

**Meatball Trio with Pasta** ..... \$6.00

Penne with tomato sauce, served with a warm roll.

## SOFT BEVERAGES

**Soft Drinks** ..... \$2.00

Regular or diet sodas

**Bottled Water** ..... \$2.25

## ALCOHOLIC BEVERAGES

### COCKTAILS\*

**Premium Spirits** ..... \$6.00

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Dewar's Scotch, Canadian Club, Jack Daniels, Jim Beam Black, Courvoisier Cognac, Bailey's Irish Cream, Kahlua

**Mixers** – club soda, tonic water, ginger ale, bloody mary mix and orange juice

### COLD BEER\*

**Domestic** ..... \$4.50

Budweiser, Bud Light or Miller Lite

**Premium Domestic/Import** ..... \$5.50

Corona, Heineken or Samuel Adams

**Regional Craft** ..... \$5.50

Ask your server about today's selection.

### WINES\*

**Single Serving** ..... \$5.00

Ask your server about today's selection.

**Half Bottles** ..... \$13.00

White – Pinot Grigio and Chardonnay

Red – Merlot and Cabernet Sauvignon

*\*Note that alcoholic beverages are available as an extra purchase and are not included in first class meal packages.*

Prices are in U.S. currency and include all taxes. Amtrak accepts major credit cards. Gratuity is at the passenger's discretion. Water served upon request.



If you paid by cash, credit card or traveler's cheque and did not receive a receipt, your purchase is complimentary.



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MENU  
*Dining Car*



## BREAKFAST

### MAIN COURSES

*All breakfast entrées include juice (orange, apple, cranberry) and coffee, tea or milk.*

#### Scrambled Eggs\*\* ..... \$6.00

Freshly scrambled eggs offered with breakfast potatoes or grits, warm biscuit or corn muffin. (Egg substitutes are available upon request).

#### Continental Breakfast ..... \$7.00

Available with a choice of cold Kellogg's brand cereals or hot oatmeal. Served with fresh fruit, yogurt, corn bread muffin or a warm biscuit.

#### Classic Railroad French Toast ..... \$7.50

Traditional thick slices of egg batter dipped toast, grilled to a golden brown and served with syrup, blueberry compote and dusted with powdered sugar.

#### Chef's Good Morning Special ..... \$8.00

Ask your server for a description of today's morning special.

#### Today's Omelet Selection\*\* ..... \$9.00

Freshly made three egg omelet served plain, with natural cheddar or stuffed with today's vegetable filling, which your server will describe. Served with roasted Yukon potatoes or grits, warm biscuit or corn bread muffin.

## SIDES

#### Breakfast Meats ..... \$3.00

Select from pork sausage patties, smoked bacon or turkey sausage patties.

## LUNCH

### MAIN COURSES

*All lunch entrées include coffee, tea or milk.*

#### Fresh Market Specialty Salad ..... \$6.00

This salad is route specific. Your server will provide you with today's selection, served with a warm roll. (Optional protein salad topping available for an additional \$3.00).

#### Chipotle Black Bean-Corn Veggie Burger ..... \$7.75

A spicy vegetable alternative burger patty with lettuce, tomato, pickle and red onion. Served on a bakery bun with potato chips and optional cheddar cheese.

#### Angus Steak Burger ..... \$7.75

Grilled Angus beef chuck burger on a toasted bun with lettuce, tomato, red onion, pickle and potato chips with optional cheddar cheese. (Also available with two smoked bacon strips for an additional \$2.00).

#### Warm Bistro Sandwich ..... \$8.00

Your server will describe today's route specific special selection. Served with potato chips and garnish.

#### Chef's Market Special ..... \$9.00

Ask your server to describe today's special regional offering. Served with an appropriate side, small green salad and a warm roll.

#### The Crescent Combo ..... \$9.00

Ask your server to describe today's classic American regional offering. Served with a small salad and a warm ciabatta roll.

## DINNER

### MAIN COURSES

*All dinner entrées include a small salad with dressing, warm roll and coffee, tea or milk.*

#### The Crescent Combo ..... \$9.00

A lighter dinner alternative also available at lunch, the combo features a generous portion of a classic American soup with a small salad and a ciabatta roll. (This item is served a la carte and is not part of any package meal).

#### Vegetarian Pasta ..... \$12.50

Today's menu selection will be described by your server and will be accompanied by a garden vegetable medley. This menu addition will provide a hearty choice for those desiring a flavorful meatless entrée.

#### Oven Baked Southern Style Chicken ..... \$14.00

This classic American three piece portion receives a healthy twist by being oven baked and is served with rice and vegetable medley. (Consider enhancing your experience by enjoying a chilled glass of chardonnay with this dish).

#### Chef's Marketplace Dinner Special ..... \$16.75

Your server will describe tonight's special regional menu offering designed expressly for your enjoyment while traveling on board the Crescent.

#### Market Catch of the Day\*\* ..... \$17.50

Your server will verse you on today's offering which will be accompanied by a complimentary sauce, rice blend and vegetable medley. (A crisp Pinot Grigio would supply a harmonious contrast to this main course selection).

#### Garlic Butter Flat Iron Steak\*\* ..... \$22.50

An eight ounce, USDA choice hand cut flat iron of beef, cooked to order. Served with an oven baked potato, sour cream and vegetables. (A glass of cabernet sauvignon or merlot will provide a very satisfying compliment to this entrée).

## DESSERTS

#### Ice Cream and Sorbet ..... \$2.00

Selections include small serving cups of Haagen-Dazs, chocolate or vanilla bean ice creams and Ciao Bella Sicilian lemon sorbet.

#### Specialties ..... \$5.00

Your server will tempt you by describing today's selections, which will include a cheese cake, a fruit or nut dessert and a chocolate offering.

\*\* FDA Consumer Advisory: If you are especially vulnerable to food-borne illness, you should only eat seafood, meat and eggs that have been thoroughly cooked.