

## 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 MAIN COURSES

- Scrambled Eggs** ..... \$3.00  
Served with breakfast potatoes and breakfast bread selection.
- Buttermilk Pancakes** ..... \$3.75  
Made to order hot cakes with syrup and blueberry compote.

### SIDES

- Breakfast Meats**
- Pork Sausage – *One patty* ..... \$1.50  
Bacon – *Two strips* ..... \$2.00

### LUNCH/DINNER

- Griddled Cheddar Cheese Sandwich** ..... \$5.00  
Lunch – Served with potato chips.  
Dinner – Served with a vegetable and starch.
- All-Beef Hebrew National Hot Dog** ..... \$5.50  
Served with potato chips.
- Pizza** ..... \$5.50  
Choice of cheese or pepperoni and cheese.
- Breaded Chicken Breast Tenders** ..... \$6.00  
Lunch – Served with potato chips.  
Dinner – Served with a salad, vegetable and mashed potatoes.
- Meatball Trio with Pasta** ..... \$6.00  
Penne with tomato sauce, served with a small salad and 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\*

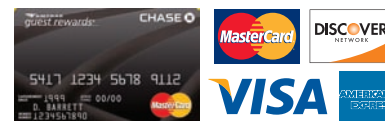
- Domestic** ..... \$4.50  
Budweiser, Bud Light or Miller Lite
- Premium Domestic/Import** ..... \$5.50  
Corona, Heineken or Samuel Adams
- Regional Craft** ..... \$5.50  
Ask your server about today's selection.

### 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.

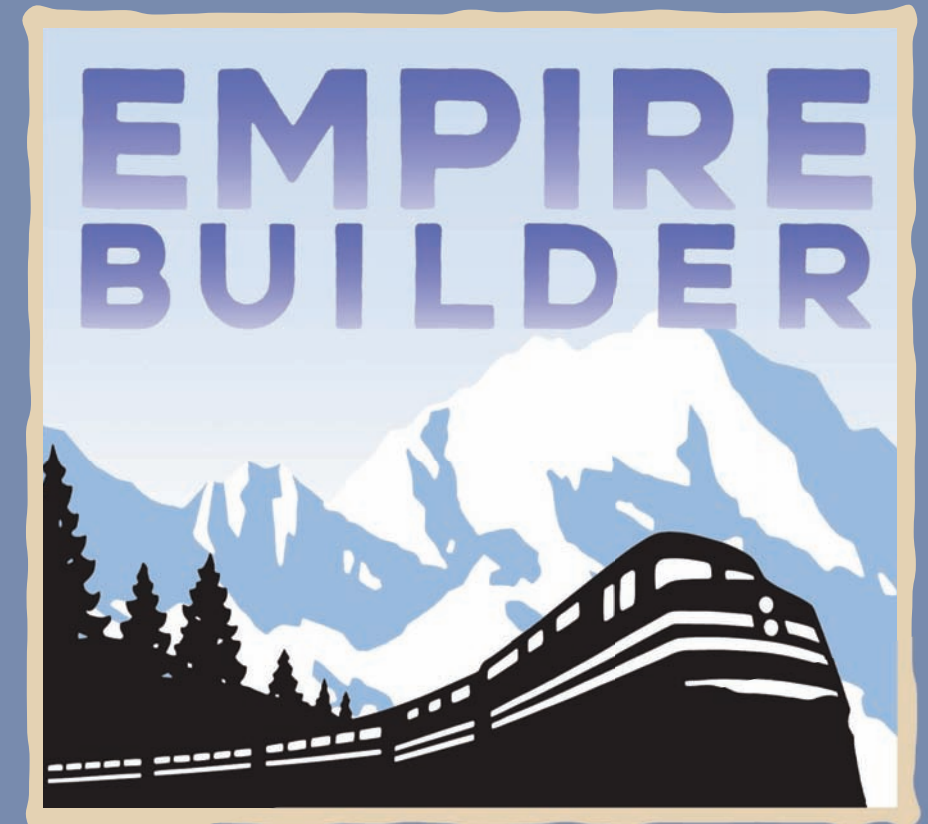
Prices are in U.S. currency and include all taxes. Amtrak accepts major credit cards. Gratuity is at the passenger's discretion. Water served upon request.



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# MENU *Dining Car*



## BREAKFAST

### MAIN COURSES

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

**Eggs to Order** ..... **\$6.00**

Two eggs, cooked to order, over easy or scrambled. Served with breakfast potatoes or grits and breakfast bread selection. *(Egg substitutes are available upon request).*

**The Classic Continental** ..... **\$7.00**

Available with a choice of Kellogg's brand cold cereal or hot steel cut oats. Served with fresh ruby grapefruit and breakfast bread selection.

**Buttermilk Pancakes** ..... **\$7.50**

Griddled trio of buttermilk pancakes with breakfast syrup and blueberry compote.

**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 cheese or with cheddar cheese and vegetable filling, which your server can describe. Served with breakfast potatoes or grits, warm biscuit, cinnamon raisin bread or small croissant.

## SIDES

**Breakfast Meats** ..... **\$3.00**

Griddled pork sausage patties, hickory smoked bacon or breakfast poultry sausages.

*\*\* 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.*

## LUNCH

### MAIN COURSES

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

**Marketplace Entrée Salad** ..... **\$6.00**

Ask your server about today's fresh made vegetarian leafy green salad. *(Available with a specially prepared protein salad topper for an additional \$3.00).*

**Angus Steak Burger** ..... **\$7.75**

Grilled Angus beef chuck burger served on a bakery 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).*

**Chipotle Black Bean Veggie Burger** ..... **\$7.75**

A spicy, full flavored veggie burger patty served on a bakery bun with lettuce, tomato, red onion, pickle and potato chips with optional cheddar cheese.

**Fresh-made Specialty Sandwich** ..... **\$8.00**

Ask your server for today's selection, served with potato chips and pickle spear.

**Chef's Luncheon Special** ..... **\$9.00**

Ask your server about today's hot offering. Served with a small green salad, dressing and warm roll.

**The Empire Combo** ..... **\$9.00**

A petite green salad and warm roll. Served with a generous bowl of a classic creamy soup or chowder, which your server can describe.

## DINNER

### MAIN COURSES

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

**Roasted Vegetable Lasagna** ..... **\$12.50**

Vegetarian pasta layered with spinach, three cheeses, herbs and an array of vegetables with marinara sauce. *(Try partnering this selection with one of our choice vineyard offerings to compliment your dining experience).*

**Oven Roast Chicken** ..... **\$14.00**

Your server will describe today's preparation, served with a rice blend and vegetable mélange. *(Consider enhancing this menu selection with a glass of chilled chardonnay).*

**Chef's Marketplace Evening Special** ..... **\$16.75**

Your server will delight in discussing with you tonight's special dish, unique to the Empire Builder.

**Market Seafood Catch** ..... **\$17.50**

Please consult your server about today's offering which will be served with a complimentary sauce, rice pilaf and vegetable medley. *(A glass of crisp Pinot Grigio will compliment this main course selection superbly).*

**Butcher's Choice Cut Steak** ..... **\$22.50**

The Butcher's Choice Cut is a twenty one day aged, corn fed USDA marinated choice steak, hand-cut exclusively for the Builder by Great Western Beef of Chicago. Cooked to order and served in a temperature range from rare to well done, our steaks are well marbled and flavorful. Served with baked potato, sour cream and vegetable medley. *(A glass of merlot or cabernet will provide an excellent compliment to this American classic).*

## DESSERTS

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

Selections include a small serving cup of Haagen-Dazs chocolate or vanilla bean ice cream or Ciao Bella Sicilian lemon sorbet.

**Specialties** ..... **\$5.00**

Your server will describe tonight's sweets which features a chocolate, cheesecake and fruit or nut menu offering.