

EXPRESS SELECTIONS

(Available at the counter, any time of the day)

Bagel and Cream Cheese	\$1.75
Salty Snacks	\$1.75
Choose from chips, pretzels, Doritos or nuts.	
Cookies	\$2.10
Oatmeal Raisin or Chocolate Chip.	
Candy	\$2.25
Cinnamon Roll	\$2.75
Spicy Buffalo Chicken Wings	\$3.75
Cheese and Crackers	\$3.75
A variety of cheeses with snack crackers.	
Hot Breakfast Sandwich	\$3.95
Pizza	\$3.95
Cheese or pepperoni and cheese.	
All-Beef Hot Dog	\$3.95
Hebrew National Brand.	
Angus Cheeseburger	\$5.50
Flame-broiled all-beef Angus burger with cheddar on a kaiser roll.	
Sandwiches	\$6.00
Your server can inform you of availability.	

SUNDRIES & AMTRAK SOUVENIRS

Tylenol, Pepcid AC or Motrin	\$1.25
Toiletries	\$2.00
Toothbrush, toothpaste, shaving kit, deodorant or shampoo	
AA Batteries	\$5.00
Children's Activity Book	\$2.00
Lapel Pin	\$2.25
Postcards	\$3.00
Playing Cards	\$5.00
Luggage Tag	\$7.00
Baseball Cap	\$9.00
Souvenir Blanket	\$15.00

SOFT BEVERAGES

Milk 2% (Half Pint)	\$1.50
Coffee, Tea or Hot Chocolate	\$1.80
Soft Drinks	\$2.00
Regular or diet sodas	
Tropicana Fruit Juices	\$2.25
Apple, Orange or Cranberry	
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*

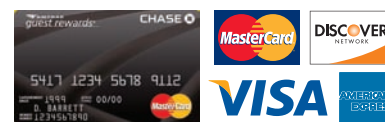
Domestic	\$4.50
Budweiser, Bud Light or Miller Lite	
Premium Domestic/Import	\$5.50
Corona, Heineken or Samuel Adams	

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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CROSS COUNTRY CAFÉSM

All-Day Dining



BREAKFAST

MAIN COURSES

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

Scrambled Eggs \$6.00

Scrambled fresh cooked 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, a corn muffin or warm biscuit and yogurt.

Classic Railroad French Toast \$7.50

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

Chef's Good Morning Special \$8.00

Warm, savory vegetarian breakfast quiche with spinach, sweet peppers and Swiss cheese on a flaky pastry crust. Served with roasted potatoes.

Made to Order Omelet** \$9.00

Three egg omelet, made to order. Available plain, with natural cheddar cheese, or with fresh vegetable filling and cheese. Served with roast breakfast potato medley or grits with warm biscuit or corn muffin. (Ask your server for details about today's vegetable filling.)

Breakfast Meats \$3.00

Smoked bacon strips, pork sausage patties or turkey sausage patties.

FOR CHILDREN 12 AND UNDER

Breakfast Meats

Pork Sausage (Half order) \$1.50

Hickory Smoked Bacon (Half order) \$2.00

Scrambled Eggs \$3.00

Hash browns or grits, small croissant or biscuit.

Railroad French Toast \$3.75

Batter dipped and griddled, served with syrup, fruit compote and dusted with powdered sugar.

ALL-DAY MENU

(Served from 11:00am – closing)

APPETIZERS*

Today's Appetizer Selections \$5.00

MAIN COURSES

All lunch entrées include coffee, tea or milk.

Baby Spinach Salad \$7.00

Baby leaf spinach with red onion, tomato, cucumber and hard cooked egg. (Also available with grilled salmon filet for an additional \$3.00.)

Spicy Black Bean & Corn Veggie Burger \$7.75

A full flavored, mildly spicy black bean-corn vegetable patty served on a bakery bun with lettuce, tomato, red onion, pickle, chips and optional cheddar cheese.

Angus Steak Burger \$7.75

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

Today's Vegetarian Pizza Special \$9.00

Ask your server to describe today's choice.

Shrimp and Roasted Corn Chowder \$10.00

A generous bowl of shrimp and creamy roasted sweet corn-potato chowder. Served with a warm roll.

Vegetarian Portobello Manicotti Pasta \$10.00

Roasted mushroom and three cheese stuffed manicotti with a sherry-mascarpone infused roast tomato sauce, dusted with parmesan cheese.

FOR CHILDREN 12 AND UNDER

Griddled Cheddar Cheese Sandwich \$5.00

Served with pickle spear and potato chips.

Crispy Chicken Tenderloins \$6.00

Served with pickle spear and potato chips.

Meatball Trio with Penne & Marinara Sauce \$6.00

DINNER MENU

(Served from 5:00pm – 9:00pm, in addition to our All-Day Menu)

MAIN COURSES

All dinner entrées include a warm roll and coffee, tea or milk.

Country Crisp Chicken \$14.00

Three piece, oven "fried" country style roast chicken. Served with rice pilaf and vegetable medley. (A crisp Pinot Grigio will partner wonderfully this menu selection.)

Chef's Marketplace Dinner Special \$16.75

Coastal crab cakes, griddled to order. Served with Creole style remoulade, rice pilaf and vegetable medley.

Today's Market Seafood Catch \$17.50

Your server can describe today's special. Served with a complimentary sauce, vegetable medley and rice. (For a classic combination, enjoy this with a refreshing glass of Chardonnay.)

Garlic Butter Marinated Flat Iron Steak \$22.50

An 8oz, USDA choice hand cut flat iron steak cooked to order. Served with oven baked potato, sour cream and vegetables. (A glass of merlot or cabernet would complement this dish wonderfully.)

DESSERTS

Ice Cream \$2.00

A four ounce cup of creamy Haagen-Dazs, chocolate or vanilla bean.

Specialties \$5.00

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

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

** 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.