Table d'Hôte Dinner
Price of Entree Determines Cost of Dinner
Senf Gherkins
Minestra Milanise
or
Consomme en Tasse, Hot or Jellied
Grilled Lake Trout, Hoteliere ........................................... 3.00
Omelette with Apricots au Confiture ................................ 2.40
Flaked Breast of Chicken and Fresh Mushrooms Escoffier ...... 3.10
Roast Ribs of Prime Beef au Jus ...................................... 3.95
Mashed Potatoes .......................................................... New Peas

Chef's Combination Salad
(Salad served with above meals 35c. additional)
Dinner Rolls
Vanilla Ice Cream with Cookies
Layer Cake
Petit Gruyere Cheese
Baked Apple

Coffee ................................................................. Tea ................................................ Milk

SPECIAL SIRLOIN STEAK DINNER $4.85
Charcoal Broiled Sirloin Steak
French Fried Potatoes.................................................. New Peas
Chef's Salad .................................................................. Dinner Rolls
Coffee ................................................................. Tea ................................................ Milk

CHEF'S SUGGESTION - READY TO SERVE $1.95
Flaked Breast of Chicken and Fresh Mushrooms on Toast
Mashed Potatoes

Ice Cream .................................................................... Layer Cake
Coffee ................................................................. Tea ................................................ Milk

SPECIAL - CALIFORNIA RED OR WHITE TABLE WINES
Bottled expressly for
Fred Harvey Service - The Santa Fe Railway
Split, 6 ounces (serves two) .............................................. 75
(Not Served where prohibited by State Law)

À la Carte Suggestions
Fresh Shrimp Cocktail 1.10
Ripe Olives 45

Appetizers
Senf Gherkins 35

Soups
Minestra Milanise. Cup 35: Tureen 55
Consomme en Tasse, Hot or Jellied 35

Entrees
Grilled Lake Trout, Hoteliere 1.65
Omelette with Apricots au Confiture 1.20
Boston Baked Pork and Beans, Brown Bread 80
Charcoal Broiled Sirloin Steak 4.20
Combination Salad Bowl, Julienne of Ham and Hard Boiled Egg 1.35

Vegetables
New Peas 40
Buttered Carrots 30

Potatoes
Mashed 30
Saute 40
French Fried 45

Salads
Lettuce, Pineapple and Cottage Cheese 60
Chicken Salad 1.10
Sliced Tomatoes 60
Chef's Combination 60
Cole Slaw 30

Sandwiches
Ham, Potato Salad, Sliced Tomatoes 1.00
Lettuce, Bacon and Tomato 85
Cheese, Cole Slaw, Sweet Pickles 80

Breads
Ry-Krisp 15
Dinner Rolls 20
Dry or Buttered Toast 25
Planked Breast of Chicken and Fresh Mushrooms Escorit 3.75
Roast Ribs of Prime Beef au Jus 3.95
Mashed Potatoes
Chef's Combination Salad
(Salad served with above meals 55c. additional)
Dinner Rolls
Vanilla Ice Cream with Cookies
Layer Cake
Petit Gruyere Cheese
Coffee
Tea
Baked Apple
Milk.

SPECIAL SIRLOIN STEAK DINNER $4.85
French Fried Potatoes
Charcoal Broiled Sirloin Steak
Chef's Salad
New Peas
Dinner Rolls
Tea
Coffee
Milk.

CHEF'S SUGGESTION - READY TO SERVE $1.95
Planked Breast of Chicken and Fresh Mushrooms on Toast
Mashed Potatoes
Ice Cream
Layer Cake
Tea
Coffee
Milk.

SPECIAL - CALIFORNIA RED OR WHITE TABLE WINES
Bottled expressly for
Fred Harvey Service - The Santa Fe Railway
Split, 6 ounces (serves two) 75
(Not served where prohibited by State Law)

A la Carte Suggestions
Fresh Shrimp Cocktail 1.10
Ripe Olives 45
Senf Gherkins 35
Minestra Milanaise, Cup 35; Tureen 55
Consomme en Tasse, Hot or Jellied 35
Grilled Lake Trout, Hoteliere 1.65
Omelette with Apricots au Confiture 1.20
Boston Baked Pork and Beans, Brown Bread 80
Charcoal Broiled Sirloin Steak 4.20
Combination Salad Bowl, Julienne of Ham and Hard Boiled Egg 1.35
New Peas 40
Buttered Carrots 30
Mashed 30
French Fried 45
Lettuce, Pineapple and Cottage Cheese 60
Sliced Tomatoes 60
Chicken Salad 1.10
Chef's Combination 60
Sliced Tomatoes 85
Cheese, Cole Slaw 80
Ham, Potato Salad, Sliced Tomatoes 1.00
Lettuce, Bacon and Tomato 85
Dinner Rolls 20
Dry or Buttered Toast 25
Ry-Krisp 15
Vanilla Ice Cream 35; with Cookies 45
Apple Pie 35; a la Mode 55
Baklava Apple with Cream 45
Petit Gruyere Cheese with Cream 50
Vanilla Ice Cream 35; with Cookies 45
Appr Pie 35; a la Mode 55
Baklava Apple with Cream 45
Petit Gruyere Cheese with Cream 50
Instant Sanka Coffee, Cup 20
Beverages Coffee, Pot 35; Cup 20
Tea, Pot 35
Milk 20
Saccharin available on request.
Steward will gladly arrange for any special diet.
An extra charge of fifty cents each will be made for all meals
Served outside of Dining Car.

Parents may share their portions with Children without extra charge.
A special menu for children under 12 years of age may be had on request.
Prices shown on this menu are subject to various state, occupation expense,
school and sales taxes.

Santa Fe Dining Car - The Chief
Fred Harvey Service
GRAND CANYON NATIONAL PARK
NORTH ARIZONA

The Grand Canyon is a scenic spectacle unrivaled on this earth. This gigantic chasm is 217 miles long, 4 to 18 miles wide and a mile deep. At its bottom, a mighty river, the Colorado, rushes to the sea. Rising from its depths are whole ranges of mountains, their tops only slightly below the rim of the gorge. Over the rock temples and into the depths of the chasm spreads a sea of ever-changing colors.

It is difficult to describe Grand Canyon—one of the nearest approaches to its beauty, vastness and glory has been reached by artist W. R. Leigh in his famous painting that is reproduced on this menu.

The Santa Fe Railway with its service direct to the South Rim provides travelers with the most convenient way of reaching this scenic masterpiece.