



## DINNER MENU

**Served every day of the year, any time of day.**

We make every effort to present you with truly classic beef. Try our dinner-sized cut or, for a really hearty appetite, our double-sized. Please feel free to tell us any special preferences when you order. We make every effort to accommodate your wishes.

### FIRST COURSES

#### **Sauteéd Scallops with Lobster Sauce**

Jumbo sea scallops sauteéd and served on a bed of steamed spinach with creamy lobster sauce \$16.95

#### **Crab Cakes**

A delicacy of the Chesapeake Bay and a specialty of the Dining Car...Blue crabmeat prepared in the traditional Maryland style (Seasonal) \$16.95

#### **Shrimp Cocktail**

Large chilled shrimp presented with cocktail sauce and lemon... An All-American classic \$15.95

#### **Grilled Shrimp with Curry Sauce**

Jumbo shrimp grilled over mesquite charcoal served with fanned mango slices and a curry-mango sauce \$15.95

#### **Main Lobster Appletini**

Succulent Lobster with Vodka-infused Louis dressing on a bed of Julienned apples. A modern spin on a classic cocktail \$18.95

#### **Shrimp-Scargot**

Large shrimp sauteéd in a spicy herbed garlic butter \$14.95

#### **Grilled Artichoke**

Served with a mustard sherry dressing \$14.95

### APPETIZER SALADS

#### **Caesar Salad**

A classic...Crisp romaine lettuce, Parmesan cheese and croutons, finished with our own Caesar dressing \$9.95

#### **Dining Car Salad**

Romaine lettuce with an assortment of the freshest garden vegetables \$9.95

**Iceberg Lettuce & Roquefort**

Imported Roquefort cheese atop a wedge of iceberg lettuce with our own vinaigrette \$10.95

**Mixed Green Salad** \$7.95

**Heirloom Tomato Salad** \$12.95

Add Roquefort cheese or anchovies to any salad \$2.95

**POTATOES AND MORE**

- Potatoes au Gratin
- Onion Rings
- French Fries
- Rice Pilaf
- Mashed Potatoes
- Your Choice \$5.95
- Idaho Baked Potato ... A classic \$5.95

**VEGETABLES**

- Fresh Sautéed Spinach
- Creamed Spinach
- Fresh Broccoli with Hollandaise
- Creamed Corn
- Fresh Steamed Spinach
- Sautéed Green Beans
- Your Choice \$4.95
- Fresh Asparagus...A favorite \$6.95

**CHICKEN & MORE**

**Grilled Half Chicken**

Half a "free range" chicken marinated in citrus, seasoning and white wine, then grilled over mesquite \$28.95

**Chicken Dijon**

Breast of "free range" chicken sautéed with mustard, mushrooms and white wine \$28.95

**Hamburger Steak**

Ground beef blended with chopped onion \$28.95

**GREAT COMBINATIONS**

Can't decide? Our fabulous combinations allow you to experience the best of Pacific Dining Car...Prime filet mignon, fresh seafood and more!

### **Seafood Mixed Grill**

Four seafood specialties: grilled fresh salmon fillet, crab cake, jumbo scallops grilled with bacon, mushroom caps and grilled shrimp. A unique Dining Car creation \$43.95

### **Filet Mignon & Crab Cakes**

Two Maryland-style crab cakes made with fresh blue crab meat perfectly complement our tender Prime filet. A Dining Car favorite! \$42.95

### **Filet Mignon & Grilled Shrimp**

Our tender Filet Mignon, grilled over mesquite and complemented large succulent shrimp \$42.95

### **Filet Mignon & Sea Scallops**

Tender Filet Mignon, jumbo scallops grilled with bacon and mushroom cups \$43.95

### **Filet Mignon & Grilled Lobster Tail**

Traditional Surf & Turf \$48.95

## **PRIME BEEF**

The Pacific Dining Car offers the finest beef available.  
The Finest U.S.D.A Prime Eastern Corn-Fed Beef Dry-Aged on the premises

### **Complimentary Enhancements**

Smothered with mushrooms or onions or both.  
Your Choice of Sauces: Béarnaise, Black Pepper, Dijon or Bordelaise.

### **Roquefort Steak**

Our distinctive club cut aged Prime New York steak broiled to your liking and glazed with Roquefort cheese \$40.95

### **Rib-Eye Steak**

A rich, tender rib steak off the bone \$40.95

### **Baseball Steak**

An old-time Dining Car favorite...our thickest cut of aged top sirloin, juicy and bursting with robust flavor \$40.95

### **Cowboy Steak**

A rib steak with the bone \$43.95

### **Filet Mignon**

The most tender of all cuts 14 oz. \$46.95 8 oz. \$39.95

### **Prime Rib**

An All-American classic. Served au jus 14 oz. \$42.95 8 oz. \$36.95

### **New York**

The traditional cut 16 oz. \$48.95 10 oz. \$40.95

### **T-Bone**

A New York strip on one side of the T-bone with a filet mignon on the other \$54.95

### **Filet Oscar**

A culinary classic...Tender Filet Mignon topped with fresh asparagus and dungeness crab, crowned with our bearnaise sauce \$41.95

## **TONIGHT'S FEATURES**

### **Soup**

Every day our Chef prepares a classic soup \$4.95/cup

### **WINE SPECIALS**

Our Sommelier selects fine wines from around the world to feature by the glass or bottle.

### **MEATS**

#### **Mongolian Pork Chop**

The very best American double pork chop prepared with delicious tamarind glaze. Mesquite grilled and accompanied with a savory apple compote \$38.95

#### **Colorado Rack of Lamb**

The finest American lamb available accompanied by our own apple mint chutney and grilled over mesquite. For one \$45.95

#### **Cajun Rib Eye Steak**

A rich tender steak seasoned in the classic Louisiana style \$42.95

#### **Prime Rib and Grilled Lobster Tail**

Tender Prime Beef with a savory seafood classic \$48.95

#### **Prime Rib and Crab Cakes**

Tender Prime Beef presented with two Maryland-style Crab Cakes made with fresh Blue Crab Meat \$42.95

### **SEAFOOD**

#### **Fresh Chilean Sea Bass**

Roasted with lemon, white wine and a touch of garlic \$39.95

#### **Fresh Swordfish**

Topped with herb garlic butter \$34.95

#### **Fresh King Salmon** \$32.95

### **SAVORY ADDITIONS**

Try one of our California salsas to accompany your fresh fish!  
Pineapple Salsa or Avocado Salsa.

### **LOBSTER**

#### **A Jumbo Lobster Tail**

Presented with drawn butter \$48.95

SAMPLE MENU  
ACTUAL MENU CHANGES OFTEN