

Pacific Dining Car

SCRAMBLED EGGS

Served with muffins or toast and a choice of hash brown potatoes, sliced beefsteak tomato or cottage cheese.

FRESH ASPARAGUS SCRAMBLE

Sliced fresh asparagus sautéed with a touch of onion and scrambled with free-range eggs. A deluxe Dining Car favorite. 12.95

FRESH TOMATO SCRAMBLE

Two eggs scrambled with fresh tomato, onion and a hint of basil. 12.50

SCRAMBLED EGGS WITH FINE HERBS

Two "free range" eggs, scrambled with a blend of chopped fresh herbs. 12.50

FRESH AVOCADO SCRAMBLE

Avocado, onion and tomato sautéed and scrambled with two eggs. 12.50

GOAT CHEESE SCRAMBLED WITH SMOKED SALMON

Imported goat cheese and "free range" eggs with our finest smoked salmon. 13.50

SWISS EGGS

Two scrambled eggs accented with cream cheese, chives and a touch of sherry. 12.50

THE BASICS

EXTRA EGGS 1.00 each

PANCAKES & BREAKFAST MEATS

Served with pure maple or boysenberry syrup and your choice of Dining Car sausage or applewood smoked bacon.

- BLUEBERRY PANCAKES & BREAKFAST MEAT 13.50
(Blueberry pancakes only, 9.75)
- BUTTERMILK PANCAKES & BREAKFAST MEAT 12.50
(Pancakes only, 8.95)
- BANANA-PECAN PANCAKES & BREAKFAST MEAT 13.50
(Banana-pecan pancakes only, 9.75)

TWO EGGS AND . . .

A basic breakfast featuring two "free range" eggs along with your choice of the following:

- CHOICE OF MEAT
Choice of Dining Car sausage, applewood smoked bacon or ham.
Choice of hash brown potatoes, sliced tomato or cottage cheese and muffins or toast. 12.50
- HASH BROWNS
Hash brown potatoes and muffins or toast. 9.95

FRENCH TOAST 10.95

- Add your choice of breakfast meat. 3.50

FRUIT PLATE 12.50

Pacific Dining Car 1 of 5

TODAY'S FEATURES

BELGIAN WAFFLE

A light crisp waffle from our Belgian chef's authentic recipe. This European treat is topped with powdered sugar and fresh strawberries and presented with whipped cream. 12.95

DINING CAR SPECIALTIES

The following dishes are prepared with a unique flair!
If you want something for breakfast that's special . . . Try one!

COUNTRY BREAKFAST

Our signature breakfast . . . Two eggs prepared any style along with two fluffy buttermilk pancakes and a choice of any TWO breakfast meats. 14.95

- Applewood Smoked Bacon
- Ham
- Dining Car Sausage

BREAKFAST FILET & EGGS

Sized just right for breakfast . . .
A tender U.S.D.A. Prime filet and two "free-range" eggs. Served with muffins or toast and choice of hash brown potatoes, sliced tomato or cottage cheese. 18.50

TOP SIRLOIN & 2 EGGS

Our most flavorful prime steak sized just right for breakfast . . . An All-American classic. 15.50

ROAST BEEF HASH

Our USDA Prime aged Prime rib is slowly roasted, then chopped and blended with potatoes and onions and seasoned with a hint of thyme. Topped with a poached egg and hearty beef gravy or Marchand de Vin sauce, our hash has been a favorite with guests for 30 years. 13.95

JOE'S SPECIAL

A zesty stir-fry with your choice of Dining Car sausage or hamburger, along with onion, spinach and egg. Served with muffins or toast and choice of hash brown potatoes, sliced tomato or cottage cheese. 13.95

CLASSIC EGGS

EGGS BENEDICT

A traditional favorite . . . Mesquite grilled Canadian bacon nestled on toasted English muffin halves, topped with "free-range" poached eggs and elegantly crowned with our signature hollandaise sauce. 13.50

ST. DENIS

Marchand de Vin sauce crowns two poached eggs atop grilled ham slices on English muffin halves. An elegant New Orleans slant on eggs benedict. 13.50

HUSSARDE

Two Classic sauces complement each other in this New Orleans favorite. Marchand de Vin sauce tops Canadian bacon on English muffin halves. Two poached eggs are added and topped with our hollandaise sauce. 13.95

EGGS BLACKSTONE

Two poached eggs atop twin slices of fresh sautéed tomato, flavored with crumbled bacon and our own hollandaise sauce. 12.95

BLUE CRAB BENEDICT

Fresh blue crab on English muffin halves. Topped with a poached egg and hollandaise. 13.95

EGGS SARDOU

Artichoke bottoms over creamed spinach with a hint of nutmeg, topped with two poached eggs and hollandaise sauce. 12.95

EGGS ELLEN

Two poached eggs nestled with grilled fresh King salmon, topped with our own hollandaise sauce. 13.95

OMELETTES

Our omelettes are served with muffins or toast and a choice of hash brown potatoes, sliced beefsteak tomato or cottage cheese.

ADD SOMETHING SPECIAL

- Choice of bacon, sausage or ham. 3.95
- Mixed fresh fruit substituted for hash brown potatoes. 1.95
- Dining Car potatoes substituted for hash brown potatoes. 1.95

THE OMELETTE OPTION

Choose any TWO of the following ingredients to create your own omelette 12.95

- CHEDDAR CHEESE
- IMPORTED SWISS CHEESE
- FRESH MUSHROOMS
- BACON
- HAM

Additional Choices, .95 each

CALIFORNIA OMELETTE

Bacon, Cheddar and Swiss cheeses, tomato and avocado. 13.95

LOUISIANA CRAB OMELETTE

Fresh blue crab with tomatoes and Parmesan cheese. 13.95

OMELETTE FLORENTINE

Filled with steamed fresh spinach and topped with our creamed spinach. 12.95

LOW-CALORIE OMELETTES

- Hearty egg white omelettes with your choice of:
- Assorted fresh vegetables with basil and onions. (145 calories)
 - Strips of fresh chicken, zucchini and spinach. (245 calories)

Your Choice 12.95

STARTERS

FRESHLY SQUEEZED ORANGE JUICE OR GRAPEFRUIT JUICE

Regular (12 oz.) 3.95
Small (8 oz.) 2.95

CRANBERRY JUICE OR TOMATO JUICE

Regular 3.95
Small 2.95

FRESH MELON OR GRAPEFRUIT 4.50

FRESH BERRIES 6.50

APPLEWOOD SMOKED BACON OR HAM 5.25

FRESHLY GROUND DINING CAR SAUSAGE

A real treat! 5.25

DINING CAR POTATOES

Sautéed with red and green peppers and onions. 4.50

HASH BROWN POTATOES 2.95

BOWL OF OATMEAL OR GRANOLA

Served with fresh fruit - Your Choice, 6.95

A LA CARTE EGG 1.95

BASKET OF TOAST 2.95

BASKET OF MUFFINS 4.95

Pacific Dining Car

Los Angeles

Santa Monica

- Open 24 Hours
- Open 6:00 am to 2:00 am
- Shuttle Service to:
Staples, Music Center,
Disney Concert Hall

AFTERNOON TEA

Elegance offered in a classic style.

Your choice of loose Tea (packaged herbal available) with freshly baked Scones, handmade Desserts and delicate Finger Sandwiches, exquisitely partnered with your choice of fine Sherry.

Served in Los Angeles and Santa Monica
Everyday from 3:00 p.m. to 5:30 p.m.

www.pacificdiningcar.com

We accept VISA, MasterCard, American Express and Diners Club. We serve water upon request.

Lunch

GREAT BEGINNINGS

CAESAR SALAD

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

DINING CAR SALAD

Romaine lettuce with an assortment of the freshest garden vegetables. 9.95

SPINACH SALAD

Fresh whole baby spinach leaves with our hot bacon dressing. 10.75

ICEBERG LETTUCE & ROQUEFORT

Imported Roquefort cheese atop a wedge of iceberg lettuce with our own vinaigrette or creamy Roquefort dressing. 10.95

BEEFSTEAK TOMATO & MAUI ONION SALAD 10.75

MIXED GREEN SALAD 7.95

GRILLED SHRIMP WITH CURRY SAUCE

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

SHRIMP COCKTAIL

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

PAN SEARED SCALLOPS

Jumbo sea scallops pan seared to perfection with a red onion marmalade. 14.95

Add Roquefort cheese or anchovies to any salad. 2.95

ENTREE SALADS

FILET MIGNON CAESAR SALAD

A Dining Car original . . . Chunks of tender Prime filet grilled over mesquite and served atop our classic Caesar salad. 29.50

GRILLED FRESH SALMON CAESAR SALAD

Fresh King salmon grilled to perfection over mesquite and served over our renowned Caesar salad. 26.50

GRILLED CHICKEN CAESAR SALAD

A fresh boneless "free-range" chicken breast grilled over mesquite, sliced and served over our special Caesar salad. 26.50

ASIAN TUNA SALAD

Fresh Ahi grilled medium rare. Served atop mixed wild greens, Chinese cabbage and crispy wontons tossed with our Szechwan dressing. 26.50

COBB SALAD 23.50

GRILLED SHRIMP COBB SALAD

Grilled shrimp atop the classic blend of finely chopped romaine, bacon, Roquefort, tomato and avocado. A new twist on a old favorite. 26.50

CHINESE CHICKEN SALAD

Grilled breast of marinated "free-range" chicken, Served atop mixed wild greens, Chinese cabbage and crispy wontons. Tossed with our Szechwan dressing. 25.50

SANDWICHES

FILET MIGNON SANDWICH 23.50

CHEESEBURGER 18.50

PASTA

LINGUINI & GRILLED SHRIMP

Shrimp grilled to perfection and served atop linguini, tossed with tomatoes, zucchini, garlic and basil.

PASTA, STEAK & MUSHROOMS

Penne and sautéed portabello mushrooms tossed with garlic and topped with sliced grilled flank steak. A Dining Car original.

...your choice. 26.50

FISH & SEAFOOD

Every day many varieties of fresh fish arrive in Los Angeles from all over the world. Our Chef selects only the finest and freshest. Your selections for today are...

SAND DABS 24.50	HALIBUT 25.50
WHITE FISH 22.50	SEABASS 24.95

LIVE SOFT-SHELL CRABS 32.95

SAVORY ADDITIONS

Try one of our California salsas to accompany your fresh fish!

PINEAPPLE SALSA OR AVOCADO SALSA

ENTREE SALADS

CHILLED SEAFOOD SALAD

Our Chef's blend of fresh fish and shellfish and our famous Caesar dressing. Perfect any time of year.

SHRIMP & AVOCADO SALAD

Tender Bay Shrimp tossed with our Fresh Tomato 1,000 Island dressing and served atop sliced avocado on mixed fresh greens.

...your choice. 26.50

Dinner**POTATOES & MORE**

BAKED IDAHO POTATO
... A classic. 5.95

FRENCH FRIES	ONION RINGS
MASHED POTATOES	OR ZUCCHINI
DINING CAR	RICE PILAF
POTATOES	MUSHROOM CAPS

Your Choice 5.75

VEGETABLES

FRESH ASPARAGUS
... A favorite. 6.95

CREAMED SPINACH	FRESH BROCCOLI
STEAMED SPINACH	WITH HOLLANDAISE
CREAMED CORN	BEEFSTEAK TOMATO
CARROT PURÉE	

Your Choice 4.75

PRIME BEEF

The Pacific Dining Car offers the finest beef available.

- USDA Prime Eastern corn fed beef
- Dry aged in our cooler
- Cut by hand by our butcher
- Grilled over mesquite charcoal

*Smaller-sized portions, just right
for luncheon appetites*

Complimentary Enhancements

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

DINING CAR STEAK

A distinctive club-cut (narrow and thick)
New York steak. Outstanding dry-aged beef flavor.
A specialty of the Dining Car. 31.95

FILET MIGNON

The most tender of all cuts ... Always a favorite! 29.95

CULOTTE STEAK

A flavorful top sirloin. 28.50

NEW YORK STRIP 29.95**HAMBURGER STEAK**

Ground beef blended with chopped onions. 22.95

**LUNCHEON
FAVORITES****GRILLED HALF CHICKEN**

Half a free-range chicken marinated in citrus, seasoning
and white wine, then grilled over mesquite. 24.95

POT ROAST WITH POTATO PANCAKES

Slices of tender beef roasted in its own gravy
and served with potato pancakes. 24.95

CRAB CAKES

Blue crabmeat prepared in Maryland style. (Seasonal) 26.95

ROAST SIRLOIN OF LAMB

With a touch of garlic, served au jus. 22.50

PRIME RIB SANDWICH

Served open face on toasted bread, au jus
and creamed horseradish. 25.50

CHICKEN DIJON

Breast of free-range chicken sautéed with mustard,
mushrooms and white wine. 24.95

FIRST COURSES**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

GRILLED SHRIMP WITH CURRY SAUCE

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

SHRIMP COCKTAIL

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

PAN SEARED SCALLOPS

Jumbo sea scallops pan seared to perfection
with a red onion marmalade. 14.95

CALIFORNIA SHRIMP

Chilled shrimp on our famous guacamole, accented with zesty
green salsa. A Dining Car original. 15.95

CRAB ASHBURN

Lump blue crabmeat on sliced avocado and grapefruit dressed
with our vinaigrette. A refreshing beginning to any meal! 15.95

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 freshest garden vegetables. 9.95

SPINACH SALAD

Fresh baby spinach leaves with our hot,bacon dressing. 10.75

ICEBERG LETTUCE & ROQUEFORT

Imported Roquefort cheese atop a wedge of iceberg lettuce
with our own vinaigrette or creamy Roquefort dressing. 10.95

MIXED GREEN SALAD 7.95**BEEFSTEAK TOMATO & MAUI ONION SALAD** 10.75

Add Roquefort cheese or anchovies to any salad. 2.95

POTATOES & MORE

BAKED IDAHO POTATO
... A classic. 5.95

FRENCH FRIES	ONION RINGS
MASHED POTATOES	OR ZUCCHINI
DINING CAR	RICE PILAF
POTATOES	MUSHROOM CAPS

Your Choice 5.75

VEGETABLES

FRESH ASPARAGUS
... A favorite. 6.95

CREAMED SPINACH	FRESH BROCCOLI
FRESH STEAMED SPINACH	WITH HOLLANDAISE
CREAMED CORN	BEEFSTEAK TOMATO
CARROT PUREE	

Your Choice 4.75

CHICKEN & MORE**GRILLED HALF CHICKEN**

A free-range chicken marinated in citrus,
seasoning and white wine.

CHICKEN DIJON

Breast of free-range chicken sautéed with mustard, mushrooms
and white wine.

HAMBURGER STEAK

Ground beef blended with chopped onion.

Your Choice 28.50

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!*

FILET MIGNON & GRILLED FRESH SALMON

Everybody's favorite... Fresh salmon fillet grilled alongside our tender Prime filet.

SEAFOOD MIXED GRILL

Four seafood specialties - Grilled fresh salmon fillet, crab cake, sautéed sea scallops and grilled shrimp. A unique Dining Car creation.

FILET MIGNON & GRILLED SHRIMP

Large shrimp grilled over mesquite complement our Prime filet.

Your Choice 41.50

FILET MIGNON & GRILLED LOBSTER TAIL

Traditional "Surf & Turf"... Tender Prime filet mignon and lobster tail, both grilled to perfection over mesquite. 44.95

FILET MIGNON & CRAB CAKES

Two Maryland-style crab cakes made with fresh blue crab meat perfectly complement our tender Prime filet. 41.50

FILET MIGNON & SEA SCALLOPS

Skewered with mushroom caps and bacon, grilled alongside Prime filet. 41.50

MEATS

FILET OSCAR

USDA Prime Filet Mignon topped with fresh asparagus and dungeness crab, crowned with our bearnaise sauce. A classic from Los Angeles' culinary past. 41.50

ROQUEFORT STEAK

Our distinctive club cut aged Prime New York steak broiled to your liking and glazed with Roquefort cheese. 33.95

COLORADO RACK OF LAMB

The finest American lamb available, carefully trimmed, seasoned and grilled over mesquite. For one. 39.95

SEAFOOD

LIVE SOFT-SHELL CRABS 32.95

FRESH SWORDFISH

A hearty steak of filleted fresh swordfish grilled over mesquite and topped with herb garlic butter. 29.95

FRESH CHILEAN SEA BASS 33.95

FRESH SALMON

The finest King salmon fillet grilled over mesquite to preserve the moist tender flavor. 29.95

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. 44.95*

PRIME BEEF

The Pacific Dining Car offers the finest beef available.

- USDA Prime Eastern corn fed beef
- Dry aged in our cooler
- Cut by hand by our butcher
- Grilled over mesquite charcoal

Complimentary Enhancements

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

BASEBALL STEAK

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

RIB-EYE STEAK

A rich, tender rib steak without the bone. An exceptional cut of aged Prime beef... A superb steak!

Your Choice 39.50

COWBOY STEAK

A special Western delight... a Prime aged rib steak with the bone for the rich beef rib flavor. 41.50

FILET MIGNON

The most tender of all cuts... Always a favorite! 41.50

PRIME RIB

Served au jus. 41.50

NEW YORK

A traditional cut. 40.95

PEPPER STEAK

Cracked black peppercorns with your choice of steak:

Rib-Eye	Baseball Steak	Filet Mignon
Delmonico		New York

Your Choice 41.50

T-BONE

A New York strip on one side of the T-bone with a filet mignon on the other. 45.95

DELMONICO

A "bone-in" New York strip steak with lots of flavor. 41.50