



— *Appetizers* —

Available for purchase on board the train. Your choice of:

OYSTERS ROCKEFELLER

SHRIMP COCKTAIL

BAKED FETA GOAT CHEESE & PITA CHIPS

— *Salad* —

GARDEN SALAD

— *For the Palate* —

RASPBERRY SORBET

A small tasting to cleanse the palate

— *Main Course* —

Your pre-selected entree is cooked by our head chef in our kitchen car Bellevue Clipper. We take pride in using only the best cuts of meat and fresh vegetables for our dishes. Entrees include:

MARINATED RIB EYE

Prime cut of steak served with mashed potato and chef's choice of seasonal vegetable.

ROTISSERIE STYLE HALF CHICKEN

Half Chicken served with mashed potato and chef's choice of seasonal vegetable.

BLACKENED MAHI-MAHI

Choice filet of Mahi-mahi blackened and served with multigrain rice and chef's choice of seasonal vegetable.

VEGETABLE TAGINE

A flavorful Moroccan vegetable tagine served with rice

LOBSTER MACARONI & CHEESE

Chef's special homemade macaroni and cheese with chunks of lobster

— *Desserts* —

Our wait staff will ask you for your choice of:

CHEF'S CHEESECAKE DU JOUR

or

TOFFEE CAKE WITH SAUCE

Dessert is served with coffee or tea

Souvenir N&NB coffee mugs are available for sale for \$5.00

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness; especially if you have certain medical conditions.

Menu items may contain or come into contact with WHEAT, SHELLFISH, EGGS, PEANUTS, TREE NUTS, and MILK. Please inform your server if you have ANY food allergies.