



MENU
FIRST CLASS
FALL • WINTER



Amtrak and Acela are registered service marks of the National Railroad Passenger Corporation.

AXFC_1124_C1



Welcome onboard the Acela.

Amtrak is proud to partner with visionary restaurateur Stephen Starr – bringing onboard his renowned, delectable cuisine made from simple, fresh ingredients. Each season, we'll invite you to enjoy a new featured entrée from one of the Starr Group's iconic restaurants such as The Dandelion, Pizzeria Stella, and El Vez.

Stephen Starr helped transform Philadelphia into one of the most vibrant restaurant cities in America. His trend-setting success in New York, Pennsylvania, DC, and Florida has earned him multiple honors, including "Restaurateur of the Year" from both Bon Appétit and Zagat and "Outstanding Restaurateur" from the James Beard Foundation.

Enjoy your meal and service onboard Acela First Class, where you're the star.



BREAKFAST SELECTIONS

Each selection comes with a fresh gourmet croissant delivered from one of our three local bakeries, and a Kate's Real Food Organic granola bar

FRESH SEASONAL FRUIT PLATE

Fresh sliced pineapple, cantaloupe, honeydew, and mixed berries. Served with oatmeal chia pudding.

THREE CHEESE OMELET

A classic hand folded omelet with Pepper Jack, Swiss, and cheddar cheeses. Served with Red Bliss potatoes.

CARAMELIZED APPLE PAN TART

A fluffy baked pancake stuffed with caramelized apples and raisins. Served with country pork sausage and maple syrup.

LUNCH AND DINNER SELECTIONS



TANDOORI CHICKEN
Roasted chicken, generously spiced with tandoori masala and topped with cool cucumber-cilantro yogurt. Served with coconut basmati rice, almonds, pistachios, and sweet raisins.

CHEESE & FRUIT PLATE

Borgonzola, Grana Padano, and Pecorino Toscano cheeses. Served with Marcona almonds, red grapes, dried apricots, and sour cherry compote.

MOROCCAN LAMB TAGINE

A slow-cooked aromatic spiced lamb stew with tomatoes, peppers, chickpeas, and apricots. Served over fragrant saffron basmati rice, garnished with crunchy almonds.

ROASTED ROOT VEGETABLE SALAD

A vibrant flavorful medley of baby arugula and spinach, paired with colorful Peruvian purple potatoes, parsnips, chickpeas, olive oil poached tomatoes, and hearty king mushrooms. Served with Madras curry dressing.

DESSERT

Treat yourself. Ask your server about our seasonal dessert selection



BEVERAGES

LIQUOR

Woodford Reserve Bourbon
Dewar's Scotch 12yr
Ketel One Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Baileys Irish Cream

COCKTAILS

On The Rocks Margarita
On The Rocks Old Fashioned
On The Rocks Espresso Martini
Zing Zang Bloody Mary

BEER

Stella Artois
Dogfish Head 90 Minute IPA
Samuel Adams Wicked Hazy IPA
Sierra Nevada Pale Ale

WINE

La Marca Prosecco
Justin Sauvignon Blanc
Rodney Strong Cabernet Sauvignon
Landmark Pinot Noir

HOT DRINKS

La Colombe Coffee
Green Tea
Chamomile Tea

COLD DRINKS

Coca-Cola
Coca-Cola Zero Sugar
Diet Coke
Sprite
Ginger Ale
La Colombe Original Cold Brew
La Colombe Vanilla Draft Latte
Origin Spring Water
S. Pellegrino Sparkling Water
Orange Juice
Cranberry Juice



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FRESH SEASONAL FRUIT PLATE

Fresh sliced pineapple, cantaloupe, honeydew, and mixed berries. Served with oatmeal chia pudding.

SOUTHWESTERN OMELET

A classic omelet, hand folded around savory chorizo, smoky poblano and jalapeno peppers, and a blend of pepper jack and cotija cheeses. Served with seasoned potatoes.

PUMPKIN FRENCH TOAST

Thick chunks of brioche bread, soaked in a rich pumpkin spiced custard and baked to golden perfection. Served with a warm apple-cranberry compote and maple syrup.

LUNCH AND DINNER SELECTIONS





BAKED MANICOTTI

Delicate crepes filled with fluffy ricotta and spinach, topped with a vibrant pear tomato sauce and melted mozzarella cheese.

CHEESE & FRUIT PLATE

Aged Manchego, Beehster’s Gouda and aromatic garlic and herb cheddar cheeses. Served with Marcona almonds, red grapes, dried apricots, and fig compote.

CHICKEN KIEV

Tender chicken breast, stuffed with a luscious, herbed garlic butter, lightly breaded, and baked to golden perfection. Served with asparagus, creamy whipped potatoes, and a rich natural gravy.

CHILLED SALMON AND GARDEN HERB ORZO

Succulent poached salmon, paired with a medley of roasted seasonal vegetables. Served over a creamy herbed orzo salad with dill-horseradish mousseline.

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BEVERAGES

LIQUOR

- Woodford Reserve Bourbon
- Dewar’s Scotch 12yr
- Ketel One Vodka
- Bombay Sapphire Gin
- Captain Morgan Rum
- Baileys Irish Cream

COCKTAILS

- On The Rocks Margarita
- On The Rocks Old Fashioned
- On The Rocks Espresso Martini
- Zing Zang Bloody Mary

BEER

- Stella Artois
- Dogfish Head 90 Minute IPA
- Samuel Adams Wicked Hazy IPA
- Sierra Nevada Pale Ale

WINE

- La Marca Prosecco
- Justin Sauvignon Blanc
- Rodney Strong Cabernet Sauvignon
- Landmark Pinot Noir

HOT DRINKS

- La Colombe Coffee
- Green Tea
- Chamomile Tea

COLD DRINKS

- Coca-Cola
- Coca-Cola Zero Sugar
- Diet Coke
- Sprite
- Ginger Ale
- La Colombe Original Cold Brew
- La Colombe Vanilla Draft Latte
- Origin Spring Water
- S. Pellegrino Sparkling Water
- Orange Juice
- Cranberry Juice



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TOMATO FETA OMELET

A classic hand folded omelet with feta cheese, roasted tomatoes, onions, chives, and lemon zest. Served with baked fingerling potatoes.

BREAKFAST CREPES

Thin, delicate crepes, filled with honey-cured ham, melted Gruyere cheese, and sweet caramelized onions. Topped with rich creamy Hollandaise sauce.

LUNCH AND DINNER SELECTIONS



CHICKEN ENCHILADAS

Mole-glazed corn tortillas filled with tender roasted chicken, caramelized onions, and smoky poblano peppers, resting on a bed of rich guajillo mole sauce, topped with lime crema and crumbled cotija cheese.

CHEESE & FRUIT PLATE

Creamy Baby Eiffel Camembert, smoky Beemster's Gouda, and sharp Irish cheddar cheeses. Served with Marcona almonds, red grapes, dried apricots, and fig compote.

PAN ASIAN MEATBALLS

Plant-based meatballs, simmered in a rich and flavorful coconut curry masala sauce. Served over fragrant vegetable basmati rice.

CHILLED JUMBO SHRIMP WITH ZUCCHINI NOODLES

Roasted jumbo shrimp, chilled, and served over a bed of fresh julienned zucchini and butternut squash. Tossed with Green Goddess dressing.

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