HISTORICAL NOTES

- the history of your meals -

Luncheon - Westbound

The PRR Salad Bowl with Ry-Krisp was a Pennsylvania Railroad staple, found on nearly every PRR passenger train (including the *Broadway Limited*) from the early 1940s right up through the Penn Central merger in 1968. It is made with the PRR's signature salad dressing and served with a Scandinavian rye cracker.

The PRR's lunch menus on the *Broadway* consisted primarily of simple sandwich variants, typically sliced deli meats with cheese and lettuce on toast. Our traditional bacon, lettuce, and tomato sandwich was one of the more extravagant lunch options offered on the *Broadway* in the 1950s and 1960s, and it is prepared to the PRR's own specifications. Additionally, our PRR Cole Slaw, which was offered on the *Broadway* both as part of full lunch meals or as an a la carte item, is prepared to the PRR's signature recipe.

Dinner - Westbound

While the Pennsylvania Railroad often served cheese as part of a *Broadway Limited* dessert platter, we have opted to serve it as an appetizer ahead of our dinner offering.

A Waldorf salad was traditional PRR fare, served alongside every PRR dinner entree on the *Broadway Limited* for over 30 years. Named for the Waldorf-Astoria hotel in New York City where it was first created in 1896, the PRR version of this salad (developed in the 1930s and used through the 1960s) is a single leaf of lettuce topped with fresh apples, celery, and walnuts and dressed with mayonnaise.

The Old Fashioned Chicken Shortcake is essentially a chicken fricassee served over a biscuit. This item, served with asparagus tips, appeared alongside the Breaded Choice Pork Tenderloin on the June 1949 *Broadway Limited* dinner menu, when our car was brand new. The elaborate title of the Pennsy's breaded pork dish was simply a literal description of schnitzel, but without using the German phrasing that was still frowned upon in American postwar society. Buttered "stringless" beans (string beans) and the parsley potato (potatoes with parsley butter) were featured on *Broadway* menus from the 1940s through the 1960s.

The Pennsylvania Railroad's Pennepicure Pie was a signature dessert item that appeared on nearly all PRR name trains, including the *Broadway*. It was prepared off-train by the railroad's commissary chefs at each terminal or yard and then finished in the dining car's ovens. True to the original specifications, our Pennepicure Pies are prepared to the original PRR recipe by the chefs at the Union League of Philadelphia acting as our commissary. As an alternative, we are serving berries in the PRR's signature cream.

Breakfast - for Bedroom Passengers Only

Grilled ham and eggs was a PRR breakfast option on nearly all name trains from the 1940s through the 1960s. It was a staple on *Broadway* menus, alongside several fresh fruit options. The strawberries and fresh pineapple that we've selected were a late 1940s and early 1950s PRR breakfast item, served alongside the railroad's signature ginger muffins. Our master chefs are baking these muffins from scratch aboard the train!

Breakfast - Eastbound

One of the signature meals for any railroad was French toast, which was an effective way to reuse any leftover bread from the previous day's runs. Railroads across the United States had a variety of unique recipes, with some like the Northern Pacific even baking special bread recipes and deliberately letting them go stale for use as the base French toast ingredient. The Pennsylvania Railroad was no exception, and this recipe features vanilla and cinnamon in the batter and strawberry preserves as the standout garnish.

Luncheon - Eastbound

The PRR Triple Decker Club was the Pennsylvania's signature cold sandwich lunch item throughout the 1950s aboard the *Broadway*, and it remained a staple on PRR menus through 1968. The Salisbury steak appeared as a popular special dinner item on select *Broadway Limited* and other PRR name train menus throughout the 1950s and 1960s.

Broadway





Westbound

luncheon

PRR SALAD BOWL WITH RY-KRISP

with

BACON, LETTUCE, AND TOMATO SANDWICH

with Mayonnaise or Russian Dressing

Pickles

PRR Cole Slaw

dinner

Cheese Plate Crackers

Waldorf Salad

choice of

OLD FASHIONED CHICKEN SHORTCAKE with Asparagus Tips

BREADED CHOICE PORK TENDERLOIN with Tomato Sauce, Buttered Stringless Beans

Parsley Potato

Pennepicure Pie OR Berries with Cream

Mints

signature cocktails

Manhattan Vodka Martini Extra Dry Gin Martini Daquiri Perfect Rob Roy Tom Collins

beverages

Gin
Scotch
Bourbon
Whiskey
Vodka
Rum
Red or White Wine
Domestic or Imported Beer
Sparkling Wine

refreshments

Coffee
Tea
Orange Juice
Club Soda
Tonic Water
Ginger Ale
Soft Drinks
Iced Tea
Water

O Welcome!

Executive Rail bids you welcome to its table. Enjoy the renowned Continental and American cuisine of the Pennsylvania Railroad's master chefs and the courteous service of its most skilled waiters, recreated for you in exacting detail aboard this historic trip.

All of our menu items have been carefully selected from authentic Pennsylvania Railroad BROADWAY LIMITED menus (between 1949 and 1968) and all of our meals are painstakingly recreated from the original Pennsylvania Railroad dining car recipes by our culinary experts. We are dedicated to making your repast aboard an exquisite dining experience, and your comments to our staff are appreciated.

www.ExecutiveRail.com

- for Bedroom Passengers Only -

breakfast

GRILLED HAM, TWO SCRAMBLED EGGS

with

FRESH FRUIT
Berries and Pineapple

Ginger Muffins

Eastbound

breakfast

Grapefruit

Oranges

PRR FRENCH TOAST

Canadian Bacon

luncheon

choice of

PRR TRIPLE DECKER CLUB with Chicken, Bacon, Lettuce, and Mayonnaise

SALISBURY STEAK with Mushroom Sauce

Potato Salad

The kitchen reserves the right to make substitutions when local produce does not meet their standards.

Thank you for understanding.