

FIRST CLASS

Welcome onboard Acela.

This season, Amtrak's Culinary Team is pleased to offer a refreshed dining experience, thoughtfully curated with our customers in mind. This menu features new entrées with contemporary flavors and a new small plate option—ideal for shorter trips or lighter appetites. We invite you to indulge in one of our desserts to complete your meal.

Amtrak is proud to partner with visionary restaurateur Stephen Starr—bringing onboard his renowned, delectable cuisine made from simple, fresh ingredients. Each season, join us onboard throughout the day to enjoy a featured entrée from one of the STARR Group's iconic restaurants. Starr's trend-setting success has earned him multiple honors, including "Outstanding Restaurateur" from the James Beard Foundation.

LUNCH AND DINNER SELECTIONS

Complement your selection with a dinner roll

FEATURED SMALL PLATE

Our small portion offering, ideal for shorter trips or lighter appetites

Muhammara Dip

Middle Eastern–spiced roasted red peppers blended with walnuts, garnished with pomegranate molasses. Served with fresh carrot sticks and flatbread.

Pairs well with DAOU Cabernet Sauvignon

V M T S W SE

Cheese & Fruit Plate

American Grana, Artigiano blueberry and aged Fontina. Served with artisan crackers and sour cherry compote.

Pairs well with DAOU Cabernet Sauvignon

V M

Chilled Lemon Herb Salmon

Salmon over lemon-basil farro, roasted sweet potatoes, edamame, feta and mixed greens, topped with pickled onions. Served chilled with lemon-sumac vinaigrette.

Pairs well with Whitehaven Sauvignon Blanc

M S F W

BORROMINI

Eggplant Parmesan

Crispy fried eggplant, layered with chunky tomato sauce, whole-milk mozzarella, and fresh basil.

Pairs well with DAOU Cabernet Sauvignon

V M E W

STARR RESTAURANTS

BBQ Burnt Ends Macaroni & Cheese

Caramelized slow-cooked brisket in BBQ sauce over a sharp Cheddar macaroni and cheese, topped with cornbread crumbs and pickled onions.

Pairs well with Böen by Belle Glos Pinot Noir

M E S W

DESSERT

Assorted Chocolate Truffles

Raspberry and Bavarian cream.

V M S W

Strawberry Basil Shortcake

Pound cake layered with whipped cream, topped with basil-steeped strawberries.

V M E S W

BEVERAGES

La Colombe® Coffee & Tea

Acela™ Blend
Original Cold Brew
Vanilla Draft Latte
Jasmine Green Tea
Chamomile Tea
Earl Grey Tea

Decaf Coffee

Eventide Decaf

Soft Drinks

Coca-Cola
Diet Coke
Coca-Cola Zero Sugar
Sprite
Ginger Ale
Fiji Water
S. Pellegrino Sparkling Water
Orange Juice
Cranberry Juice

FROM THE BAR

Spirits

Woodford Reserve Bourbon
Scotch Whisky
Ketel One Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Baileys Irish Cream

SEE REVERSE SIDE FOR OUR WINE SELECTION

Cocktails

On the Rocks Old Fashioned
with Knob Creek Bourbon

On the Rocks Margarita
with Hornitos Blanco Tequila

Zing Zang Bloody Mary

Beer

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

V Vegetarian VG Vegan

M Milk E Eggs P Peanuts T Tree Nuts S Soybean F Fish SH Shellfish
W Wheat SE Sesame

PREMIUM WINE

Frank Family Vineyards Chardonnay

Napa Valley, California

A full-bodied, classic expression featuring layered aromas of baked golden apple, Meyer lemon curd and toasted brioche. The palate is defined by a rich, creamy texture and integrated oak, balanced by a clean structural acidity.

Whitehaven Sauvignon Blanc

Marlborough, New Zealand

An intense, highly aromatic wine delivering classic notes of passionfruit, pink grapefruit and fresh lemongrass. The palate is sharp and vibrant, showcasing a punchy acidity and a clean, citrus-driven finish.

DAOU Cabernet Sauvignon

Paso Robles, California

A bold, structured Cabernet Sauvignon offering a bouquet of dark plum, blackberry compote, espresso and dried tobacco leaf. The palate presents a velvety entry with robust, well-integrated tannins and a lengthy, fruit-forward finish.

Böen by Belle Glos Pinot Noir

California Coastal Blend

A deeply extracted, rich Pinot Noir showing forward aromas of dark cherry, ripe blackberry and warm baking spices. The mouthfeel is plush and opulent, supported by supple, velvety tannins and a finish of subtle sweet oak notes.

La Marca Prosecco

Veneto, Italy

A crisp sparkling wine featuring notes of green apple, juicy pear and sweet honeysuckle. The palate is light-bodied, lively and refreshing, with a clean finish driven by persistent, delicate bubbles.

See our wine pairing suggestions under each dish



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Peruvian Shrimp Ceviche

Citrus-marinated rock shrimp with tomato, cucumber, fresh jalapeño, red onion and cilantro. Served with plantain chips.

Pairs well with Whitehaven Sauvignon Blanc

SH

Artisan Cheese & Fruit Plate

Ricotta Salata, Artigiano Vino Rosso and Artigiano Blood Orange cheeses, served with artisan crackers and sour cherry compote.

Pairs well with La Marca Prosecco

V M

Burrata Ravioli with Pesto

Burrata-filled ravioli tossed in hazelnut basil pesto. Finished with shaved Parmesan and served with tender broccolini.

Pairs well with Whitehaven Sauvignon Blanc

V M E T W

The OCCIDENTAL

Chinese Chicken Salad

Shaved vegetable salad with mango and cashews, topped with crispy wonton strips and toasted sesame seeds. Served with a sweet and spicy peanut ginger dressing.

Pairs well with Frank Family Vineyards Chardonnay

P T S W SE

STARR RESTAURANTS

Short Rib Risotto

Red wine-braised short rib served over asparagus risotto and roasted mushrooms. Finished with demi-glace and crispy fried shallots.

Pairs well with DAOU Cabernet Sauvignon

M E S W

DESSERT

Mango-Passionfruit Shortbread

Shortbread layered with sweet cream cheese and finished with a mango-passionfruit glaze.

V M E S W

Assorted Chocolate Truffles

Raspberry and Bavarian cream.

V M S W

BEVERAGES

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Jasmine Green Tea
Chamomile Tea
Earl Grey Tea

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Sprite
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Böen by Belle Glos Pinot Noir

California Coastal Blend

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Stracciatella with Peach & Prosciutto

Creamy Italian cheese with grilled peach, prosciutto, arugula and extra virgin olive oil.

Pairs well with La Marca Prosecco

M

Artisan Cheese & Fruit Plate

Artigiano Balsamic & Cipolline Onion, Auribella and Brie cheeses, served with artisan crackers and sour cherry compote.

Pairs well with Böen by Belle Glos Pinot Noir

V M

Greek Salad with Halloumi

Cucumber, tomato, Kalamata olives, chilled quinoa-lentil blend and mixed baby greens. Topped with Halloumi cheese and served with tzatziki.

Pairs well with Whitehaven Sauvignon Blanc

V M

Spiced Lamb Meatballs

North African-inspired lamb meatballs served with turmeric basmati rice, grilled red peppers and onions, and minted cucumber yogurt sauce.

Pairs well with DAOU Cabernet Sauvignon

M E W

Shrimp & Crab Ravioli

Shrimp and crab ravioli in a blush tomato cream sauce, finished with blistered grape tomatoes.

Pairs well with Frank Family Vineyards Chardonnay

M E SH W

DESSERT

Assorted Chocolate Truffles

Raspberry and Bavarian cream.

V M S W

New York Cheesecake

Classic New York-style cheesecake drizzled with raspberry sauce.

V M E

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