

DINNER MENU
THE DINING CARS
AT RAILROAD PARK RESORT



APPETIZERS

WILLAMETTE FRIED FROG LEGS	<i>Served with Cajun Remoulade</i>	13
TUSCAN TYCOON PLATE	<i>Goat Cheese, Green Olives, Kalamata Olives, Sundried Tomatoes, Served with Olive Oil and Crostini Points</i>	9
ONE POUND OF STEAMER CLAMS	<i>Served with Garlic Butter Sauce</i>	13
DOCKSIDE FRIED CALAMARI	<i>Fried to a golden brown, served with cocktail sauce</i>	11
PULLMAN BREADED ZUCCHINI SLICES	<i>Italian Breaded Zucchini, Crisp on the outside, served with Ranch Dressing</i>	8
PRAWNS	<i>4 Shrimp Breaded and Delicately, Crispy Fried w/Cocktail Sauce</i>	13

SOUPS AND SALADS

WELLS FARGO CAR SALAD	<i>With your choice of Dressing</i>	5
CAESAR SALAD	<i>Crisp Romaine, Creamy Caesar Dressing, Croutons and Parmesan Add Salmon or 2 Prawns for 7 Add Chicken Breast for 5</i>	7
NEW ENGLAND RAILROAD CLAM CHOWDER		7
OFF THE RAILS ONION SOUP AU GRATIN		7

ENTREE SALADS

GRAND CENTRAL STATION CHEF SALAD	<i>Ham, Turkey, Roast Beef, Swiss on top of Salad Greens, garnished with, Hard Boiled Eggs, Tomatoes, Cucumbers, Black Olives and your choice of dressing</i>	13
SOUTHERN PACIFIC TACO SALAD IN TOSTADA BOWL	<i>Your Choice of Seasoned Ground Beef or Grilled Chicken Breast, served in a crispy Tostada Bowl with Chopped Lettuce, Topped with Tomato, Onion, olives Cheddar Cheese, Salsa, Jalapeno, Avocado and dressing of your choice.</i>	12



DINNER MENU



ENTREES

RAIL CAMP TROUT ALMONDINE 22

Whole Boneless Trout Sautéed with White Wine and Lemon Juice, finished with Toasted Almonds

NEW YORK CENTRAL SIRLOIN 24

Broiled 10 Oz. New York Steak to your request and finished with sautéed onions

ALL ABOARD COUNTRY FRIED CHICKEN 17

*3 pieces of crispy, tender, juicy Fried Chicken, with a touch of honey
Served with our House Mashed Potatoes*

14 OZ. RIB EYE STEAK 32

Charbroiled to Order, served with Bleu Cheese Butter Compound

TUSCAN TELEGRAPH GRILLED SALMON 23

*7oz. Salmon Filet, grilled to perfection, finished with Kalamata Olives,
Green Olives & Tomatoes*

TURNTABLE CHICKEN FRANCAISE 19

*Boneless Breast of Chicken, Egg Dipped and Sautéed
Finished with lemon and White Wine*

PRAWNS 6 Shrimp Breaded and Delicately, Crispy Fried Served with Cocktail Sauce 23

ROAST PRIME RIB OF BEEF (Served Friday and Saturdays while it lasts) 28

Slow roasted to medium rare and served with Creamy Horseradish, 14 oz.

Add 2 Fried Prawns for the ultimate Surf and Turf 6

EMPIRE BUILDER BURGER Build your own Burger 11

*7oz. all beef patty, or Veggie Burger, broiled to perfection served with lettuce and tomato and Fries
(Make it a double for \$3 more) ADD, (for 75 cents each) Bacon, Cheese, Sautéed Onions, Sautéed
Mushrooms, Onion Rings, Goat Cheese, Sundried Tomatoes*

RAILROAD PARK PASTA 15

Bow Tie Pasta with Sautéed Garlic, Mushrooms & Sundried Tomatoes

Topped with Heavy Cream and Goat Cheese

Add Grilled, Boneless Chicken Breast Strips for an additional 5

*Entrees come with: homemade Bread or Rolls from our own Bakery, Seasonal Vegetables and Your choice
of Baked Potato, House Mashed Potatoes, Rice Pilaf, or French Fries (except the pasta)*

BEVERAGES (Includes refill) 3

Coffee, Tea, Pepsi, Diet Pepsi, Root Beer, Dr. Pepper, Lemon Lime, Tea, Lemonade, Ginger Ale