

MENU

APPETIZERS

BOXCAR BAGUETTE & BUTTER \$5

DOCKSIDE FRIED CALAMARI \$14
Breaded & fried, served with
kalamata aioli & cocktail sauce.

BRUSSELS \$10/\$16
Deep fried & covered in honey
lemon sauce, topped with
applewood smoked bacon & an
egg sunny side up.

TRAIN WRECK FRIES \$10/\$17
French fries topped with bell
peppers, shallots, gouda
cheese sauce, bacon & ribeye
steak.

GREAT NORTHERN WINGS \$14
Eight chicken wings, tossed
in your choice of sauce:
buffalo, blackberry jalapeno
BBQ, honey chili garlic or
teriyaki

ENTRÉES

☞ PRIME RIB \$44
(Available Friday/Saturday) 14 oz.
Prime Rib, slow roasted to rare,
served with mashed potatoes &
seasonal vegetables.

☞ RIBEYE STEAK \$44
14 oz ribeye steak charbroiled served
with mashed potatoes & seasonal
vegetables. Add Garlic butter, blue
cheese butter, or shallots \$1,
mushrooms \$3, Prawns \$8.

BLACKBERRY JALAPENO BBQ SALMON \$26
Seared salmon served with our house
made blackberry jalapeno bbq sauce,
jasmine rice & seasonal vegetables,
topped with a tempura fried jalapeno.

☞ SHRIMP & GRITS \$24
Cajun shrimp with mornay gouda
style grits & roasted bell pepper.

CHICKEN MARSALA \$26
Breaded chicken breast topped with
savory baby portobello mushrooms
prepared in a marsala wine reduction,
served with mashed potatoes &
seasonal vegetables.

WILD MUSHROOM RAVIOLI \$20
Wild mushroom raviolis with julienned
vegetables tossed in a marsala cream
sauce. Add Chicken \$5, Steak, Salmon,
or Prawns \$8.

CONDUCTOR'S BURGER \$18
8 oz beef patty, or Beyond Burger,
flame broiled and topped with our
house made blackberry jalapeno bbq
sauce, gouda cheese, bacon and onion
rings. Served with french fries, sweet
potato fries or onion rings. Add \$2 to
substitute for cajun fries, garlic fries,
soup or salad.

VEGAN STUFFED PORTABELLA \$18
Portabella mushroom stuffed with bell
pepper, onion, carrot, squash, and
zucchini. Served over marinara sauce.

18% gratuity for parties of 8 or more
No split checks
\$2 service charge for to go
orders

\$0.75 for extra dressing
☞ =Gluten Free
We do not accept
American Express or
Discover



SOUP & SALADS

☞ BEET SALAD \$15

Goat cheese, watermelon radish, carrots & blackberries tossed in our blackberry vinaigrette dressing atop a bed of mixed greens.

WELLS FARGO CAR SALAD \$6/\$12

Organic greens, grape tomatoes, cucumbers & shredded carrots with house made croutons and your choice of dressing.

Add to any salad: Steak, Salmon, or Prawns \$8, Chicken \$5.

SOUP DU JOUR \$5/\$8

SIDES

VEGETABLES \$4

MASHED POTATOES \$4

JASMINE RICE \$4

BASKET FRENCH FRIES \$6

BASKET ONION RINGS \$9

BASKET SWEET POTATO FRIES \$9

CAESAR SALAD \$6/\$12

Romaine lettuce, creamy caesar dressing & parmesan cheese with house made croutons.

DESSERTS

CREME BRULEE \$12

NY CHEESECAKE \$10

CHOCOLATE FUDGE CAKE \$10

VANILLA ICE CREAM \$6

SPUMONI ICE CREAM \$6

HOME MADE APPLE PIE \$12

ADD ON A LA MODE \$3



OUR HISTORY

In its golden era, Dunsmuir was an important, thriving railroad community. Formerly named "Pusher", this was the spot where additional locomotives were added onto the trains to "push" them up the steep grade to Mt. Shasta.

In 1968, Bill and Delberta Murphy, local descendants of pioneering railroaders, decided to collect and preserve the old rail era by transforming rail cars into beautifully renovated units. A collection of cabooses, fleet cars, and boxcars were acquired and work was started.

In the years following, additional cabooses were transformed into lodging units at our hotel as well as the antique dining car restaurant, swimming pool, and spa which completed the project. In February of 2017, Delberta Murphy turned over the business to new owners, Mark and Mary Lilley. Mark and Mary are excited about the future of Railroad Park Resort and plan to keep the legacy alive that Bill and Delberta worked so hard to build. In 2020 Guy and Lonnie Martin joined the fun and became partners in the resort.