

WELCOME TO
THE DINING CARS
AT RAILROAD PARK RESORT



DINNER MENU

Appetizers

One Pound of Fresh Steamer Clams

Prepared in a savory lemon garlic butter white wine sauce 14

Dockside Fried Calamari

Breaded and fried to a golden brown, finished with a balsamic glaze drizzle and paired with a cocktail sauce 12

Pullman Breaded Zucchini Medallions

Thin sliced Italian zucchini medallions in a crispy golden breading, served with creamy ranch dressing 9

Prawns

Four freshwater prawns, delicately fried to a crispy finish, paired with a tangy cocktail sauce 13

Salads and Soup

sm / lg

Wells Fargo Car Salad

Organic spring greens, grape tomatoes, cucumbers, shredded carrots, topped with croutons and your choice of dressing 6 / 11

Caesar Salad

Organic greens, creamy caesar dressing, topped with baked croutons, dusted with parmesan 7 / 12

Add Salmon or 2 Prawns 7

Add Chicken Breast 5

Cranberry Apple Salad

A mix of spring greens tossed in balsamic vinaigrette topped with dried cranberries, green apples, candied walnuts and goat cheese 8 / 14

Add Chicken Breast 5

Soup Du Jour

A delicious creation from our Chef de Cuisine. Ask your server for today's selection 5 / 8

Entrées

Entrées (with the exception of pasta) come with homemade bread or rolls from our bakery, seasonal vegetables and your choice of baked potato, house garlic mashed potatoes, rice pilaf, or french fries
Add two sautéed prawns to any steak entree for the ultimate Surf and Turf 6

14oz. Rib Eye Steak

Tender & charbroiled to order, served with a bleu cheese butter compound 32

New York Central Sirloin

10oz. center cut New York Steak charbroiled to your preference and finished with savory sautéed onions 25

Roast Prime Rib of Beef (Served Friday/Saturdays as available)

14oz. prime rib expertly slow roasted to a perfect medium rare, presented with our creamy horseradish 29

All Aboard Country Fried Chicken

Four pieces of juicy chicken, fried to a crunchy golden finish with a touch of honey and served with our house garlic mashed potatoes 18

Prawns

Six freshwater shrimp breaded and fried to a delicate crispy finish, served with a cocktail sauce and presented with white rice 23

Tuscan Telegraph Grilled Salmon

7oz. salmon filet, grilled to perfection, finished with mediterranean kalamata olives, green olives & ripe tomatoes. Presented with white rice 24

Shrimp Scampi

A delectable presentation of six jumbo shrimp sautéed in a fusion of lemon garlic butter and white wine. Presented with white rice 23

Entrées

Chicken Marsala

Delicately breaded, juicy chicken breast topped with savory portobello mushrooms prepared in Sicilian marsala wine reduction 19

Empire Builder Burger *Build your own*

8oz. all beef patty, or Beyond Burger®, flame broiled to perfection served with lettuce, tomato, and fries 12

Double Patty 3

Add Bacon, Cheddar, Blue Cheese, Goat Cheese, Sautéed Onions, Sautéed Mushrooms, Onion Rings, Sun dried Tomatoes .75 each

Railroad Park Pasta

Bowtie pasta, mushrooms and sun dried tomatoes accented with sautéed garlic, tossed in a heavy cream and goat cheese compound 16

Add Grilled, Boneless Chicken Breast Strips 5

Desserts

8

Crème Brûlée

Molten Chocolate Cake

Cheesecake w/Seasonal Fruit Topping

Beverages

Coffee, Tea, Pepsi, Diet Pepsi, Root Beer, Dr. Pepper, Sierra Mist, Tea, Lemonade, Ginger Ale, Milk (Includes Refill) 3

Wine & Beer List

Red

- Rodney Strong Cabernet 9 / 28
- Josh Cellars Cabernet 12 / 45
- Rodney Strong Pinot Noir 10 / 29
- Beringer Merlot 7 / 23
- Beringer Cabernet 7 / 23
- Coppola Rosso 6 / 23

White

- Beringer Chardonnay 7 / 23
- Beringer Pinot Grigio 7 / 23
- Rodney Strong Chardonnay 9 / 27
- Bonterra Organic Sauvignon Blanc 10 / 30
- Beringer White Zinfandel 6 / 19
- Chateau Ste Michelle Riesling 6 / 23
- Mosketto: 6 / 18

Rotating Seasonal Taps

Ask your server for our current selection of delicious regional craft brews

Bottled Beer

- Alaskan Amber Ale 6
- Sierra Nevada Pale Ale 6
- Heineken 6
- Corona 6
- Budweiser, Bud Light, Coors Light, Miller Light 5
- Angry Orchard Hard Cider 5



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, flat 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 William and Delberta worked so hard to build.