

WELCOME TO
THE DINING CARS
AT RAILROAD PARK RESORT



DINNER MENU

Appetizers

Half Baguette & Butter 3

Crusty, outside & soft inside

Bruschetta 9

A presentation of diced tomato, garlic, basil and olive oil on crostini, finished with balsamic glaze and a dusting of parmesan

Dockside Fried Calamari 12

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

Rail Tie Fries 7

Crispy golden French fries tossed in garlic, rosemary and parmesan cheese

Blackened Lime Shrimp Skewer 13

4 Prawns, Grill blackened, served on a bed of arugula and topped with a cilantro lime sauce

Great Northern Wings 13

Eight plump chicken wings, fried and tossed in your choice of sauces: Buffalo (Med., Hot, Fire), Blackberry Jalapeno BBQ, Teriyaki

Salads and Soup

Sm /Lg

Wells Fargo Car Salad 6 / 11

Organic spring greens, grape tomatoes, cucumbers, shredded carrots, topped with croutons and your choice of dressing. Add: Salmon or Four Prawns 8, Chicken Breast 5

Caesar Salad 7 / 12

Organic greens, creamy caesar dressing, topped with baked croutons, dusted with parmesan
Add: Salmon or Four Prawns 8, Chicken Breast 5

Cranberry Apple Salad 8 / 14

A mix of organic spring greens tossed in balsamic vinaigrette topped with dried cranberries, green apples, candied walnuts and goat cheese
Add Chicken Breast 5

Soup Du Jour 5 / 8

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

Small Plates

Mountain Pass Mac & Cheese 12

Macaroni noodles in a bacon and gouda cheese sauce, topped with rosemary bread crust

Flatcar Mushroom Flatbread 12

House made charbroiled flatbread topped with garlic, mushrooms, olive oil, shallots, goat cheese, fresh organic herbs, arugula, finished with a balsamic glaze

Substitute Cauliflower Crust 2 Add Chicken 5

French Dip Express 12

Tender, thin sliced certified Angus prime rib served on a crunchy baguette, with savory au jus and served with fries.

Add bell peppers, mushrooms, swiss or cheddar .75/each

Fried Shrimp and Chips Basket 14

Fried to a crispy golden brown served with Cocktail Sauce

Entrées

Roast Prime Rib of Beef (Served Friday/Saturdays as available) 29

14oz. certified Angus prime rib from Harris Ranch, slow roasted to medium rare, presented with our creamy horseradish. Served with garlic mashed potatoes and seasonal vegetable

14oz. Rib Eye Steak 32

Certified Angus from Harris Ranch. Tender & charbroiled to order, Served with garlic mashed potatoes and seasonal vegetable Add: Four prawns 8, Sautéed Mushrooms 3,

Garlic Butter, Blue Cheese Butter or Sautéed Shallots 1

Flank Steak Frites 25

Flank steak, certified Angus from Harris Ranch, grilled to your preference, topped with caramelized shallots and a gouda cheese sauce with steak fries

All Aboard Country Fried Chicken 18

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

Entrées

Arugula Pesto Salmon Pasta 19

Penne pasta tossed with diced salmon, shallots, roasted grape tomatoes, house made arugula pesto, finished with cream & parmesan cheese

Blackberry Jalapeño Barbecue Salmon 25

Presented with jasmine rice and seasonal vegetable

Shrimp Scampi 23

Six jumbo shrimp sautéed in a fusion of lemon garlic butter and white wine with white jasmine rice and seasonal vegetable

Chicken Marsala 19

Delicately breaded, juicy chicken breast topped with savory portobello mushrooms prepared in Sicilian marsala wine reduction. Served with garlic mash potato and seasonal vegetable

Conductor's Burger 14

Our signature certified Angus 8oz. burger or Beyond Burger, flame broiled with Blackberry Jalapeno BBQ Sauce, gouda, bacon and onion rings, served with fries

Empire Builder Burger *Build your own* 12

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

Double Patty 4

Add: Bacon, Cheddar, Blue Cheese, Goat Cheese, Sautéed shallots, Sautéed Mushrooms, Onion Rings .75/each

Wild Mushroom Ravioli 19

Served with asparagus, shallots, finished with a marsala cream sauce

Add chicken 5

Teriyaki Steak Stir Fry 19

A savory medley of diced Harris Ranch Angus steak, stir fried vegetables and jasmine rice

\$5 will be added for split plates

In order to serve all of our guests well, please, no separate checks on parties of 8 or more.

Desserts

8

Crème Brûlée

Molten Chocolate Cake

Cheesecake w/Seasonal Fruit Topping

Beverages

Locally roasted coffee from Northbound Coffee in Mt. Shasta,

Tea, Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist,

Tea, Lemonade, Ginger Ale, Milk (Includes Refill) 3

Etna Brewing Co. Craft Root Beer 4

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, Sierra Nevada Pale Ale, Heineken, Corona, Pacifico 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.