

WELCOME TO
THE DINING CARS
AT RAILROAD PARK RESORT



DINNER MENU

Appetizers

Half Baguette & Butter 3

Served warm with salted butter.

Poached Pear Crostini 11

Poached pear, shallots, goat cheese, arugala, & balsamic glaze on a crostini.

Dockside Fried Calamari 12

Finished with a balsamic glaze and served with cocktail sauce.

Rail Tie Fries 7

Crispy, golden French fries tossed in garlic, rosemary and Parmesan cheese.

Pork Verde Nachos 14

Tortilla chips, Pork Verde, Gouda cheese sauce, black beans, jalapeños, guacamole, cilantro lime sour cream, & roasted corn salsa.

Great Northern Wings 13

Eight chicken wings, fried and tossed in your choice of sauce:

Buffalo (Medium, Hot, Fire)

Blackberry Jalapeno BBQ

Teriyaki

Salads and Soup

Small / Large

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 Pear Salad 8 / 14

A mix of organic spring greens tossed in balsamic vinaigrette topped with dried cranberries, poached pear, 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 & bacon tossed in a Gouda cheese sauce and topped with rosemary bread crumbs.

Pulled Pork Poutine Fries 13

French fries topped with pulled pork, brown gravy, & jack cheese curds.

Fried Shrimp and Chips Basket 14

5 hand breaded shrimp, fried to a crispy golden brown and served with cocktail sauce.

Burgers and Sandwiches

Burgers & sandwiches are served with french fries. Onion rings or a side salad 2.00.

French Dip Express 12

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

Add: Bell peppers, mushrooms, shallots, Swiss, cheddar, Gouda, or bacon .75/each

Blackberry Jalapeno Pulled Pork Sandwich 13

Slow cooked pulled pork tossed in our house made Blackberry Jalapeno BBQ sauce, and topped with cole slaw. Served on a pub bun.

Conductor's Burger 14

Our signature certified Angus 8 oz. burger or Beyond Burger®, flame broiled with Blackberry Jalapeno BBQ sauce, Gouda, bacon, & onion rings.

Empire Builder Burger Build your own 12

Our signature certified Angus 8 oz. burger or Beyond Burger®, flame broiled, served with lettuce, tomato, onion, and pickles.

Add: Bacon, cheddar, Swiss, Gouda, bleu cheese, goat cheese, sautéed shallots, sautéed mushrooms, or onion rings .75/each

Make it a double 4

Pasta

Served with garlic French bread.

Chicken Bacon Pesto Pasta 20

Grilled chicken, bacon, mushrooms, roasted grape tomatoes, & penne pasta tossed in a creamy arugala pesto sauce.

Wild Mushroom Ravioli 19

Served with asparagus, shallots, and mushrooms & finished with a Marsala cream sauce.
Add: Chicken Breast 5

Penne Alfredo 14

Penne pasta tossed in a creamy house made Alfredo sauce.
Add: Chicken Breast 5
Salmon 8
Shrimp 8

Entrées

Roast Prime Rib of Beef 29 (Served Friday & Saturday as available.)

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

14 oz. Rib Eye Steak 32

Hand cut, Harris Ranch certified Angus. Tender & charbroiled to order & served with garlic mashed potatoes & seasonal vegetables.
Add: Four Prawns 8
Sautéed Mushrooms 3
Garlic Butter, Bleu Cheese Butter, or Sautéed Shallots 1

Flank Steak Frites 25

Flank steak, charbroiled to your preference, topped with caramelized shallots and served with hand cut steak fries finished with our Gouda cheese sauce.

All Aboard Country Fried Chicken 18

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

Blackberry Jalapeno Barbecue Salmon 25

Served with jasmine rice and seasonal vegetables.

Chicken Marsala 19

Lightly breaded chicken breast, topped with mushrooms and prepared in a Marsala wine reduction.
Served with garlic mashed potatoes & seasonal vegetables.

Teriyaki Stir Fry 16

Stir fried vegetables over jasmine rice with your choice of meat:

Shrimp 8

Steak 8

Salmon 8

Chicken Breast 5

Two Taco Plate

Your choice of meat on soft corn tortillas and topped with cabbage, roasted corn salsa, guacamole, and cilantro lime sour cream. Served with rice & black beans.

Salmon 19

Pork Verde 16

Portobello 16

Sides

Garlic Mashed Potatoes 3

Seasonal Vegetables 3.50

Jasmine Rice 2.50

Black Beans 2.50

French Fries

Side 3 / Basket 5

Onion Rings

Side 4 / Basket 7

\$5 will be added for split plates.

In order to provide exceptional service to all guests, please, no separate checks on parties of 8 or more.



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.