

Appetizers

French Baguette with Butter 3

Served Warm

Dockside Fried Calamari 12

Finished with kalamata olive aioli and served with cocktail sauce.

Coconut Shrimp 14

Served with fries

Boneless Chicken Strips 16

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 / 12

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

Add: Salmon or Four Prawns 8

Chicken Breast 6

Caesar Salad 6 / 12

Romaine lettuce, creamy Caesar dressing, topped with baked croutons, dusted with Parmesan

Add: Salmon or Four Prawns 8

Chicken Breast 6

Soup Du Jour 5 / 8

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

Pasta

Wild Mushroom Ravioli 19

Served with asparagus, shallots, and mushrooms & finished with a Marsala cream sauce.

Add: Chicken Breast 5 - Add Steak 8 - Add Prawns 8 – Add Salmon 8

Burgers and Sandwiches

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

French Dip Express 14

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

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: Swiss / Gouda, Bleu / Cheese .75/each

Add: Bacon / Avocado \$2 each

Make it a double \$4

Entrées

Dunsmuir Roast Prime Rib of Beef 32 (Served Friday & Saturday as available.)

16 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

Add Sautéed Mushrooms 4

Add Garlic Butter, Bleu Cheese Butter, or Sautéed Shallots 4

All Aboard Country Fried Chicken 18

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 26

Served with jasmine rice and seasonal vegetables.

Shrimp and Grits 20

Sautéed shrimp and bell peppers in garlic butter and creole seasoning served with Gouda cheese grits

\$5 will be added for split plates.

Beverages \$3

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Cranberry Juice,
Lemonade, Caldera Root Beer, Ice Tea

Beer on tap \$7

(subject to availability)

Etna Brewing, Blackberry Blonde
Big Sky Brewing, Raspberry Blonde
Mammoth Brewing, Double Nut Brown
Bear Republic, Racer 5 IPA
North Coast Brewing, Brother Thelonious
(Belgian Style Abbey Ale)

Bottles

(subject to availability)

805 - \$6
Alaskan Amber - \$6
Budweiser - \$5
Bud Light - \$5
Clausthaler (*non-alcoholic*) - \$5
Heineken - \$6
Miller Light - \$5
Tecate - \$5.36
Tecate Michelada - \$7.36
Stella Artois - \$5.59
Sierra Nevada - \$6
Apple Outlaw Pineapple Cider - \$9.65

Mammoth Brewing, Double Nut Brown
Bear Republic, Racer 5 IPA
North Coast Brewing, Brother Thelonious
(Belgian Style Abbey Ale)

White Wine +

	Glass/Bottle
Hess Chardonnay	10 / 30
Rodney Strong Chardonnay	10 / 30
14 Hands Pinot Gris	9 / 28
Seven Daughters Moscato	9 / 28
Berringer White Zinfandel	6 / 19
Bonterra Sauvignon	10 / 30
Andre Champagne	8 / 24
La Marca Prosecco	15 (split)

Red Wine

	Glass/Bottle
Josh Cabernet	12 / 35
Tamari Malbec	9 / 28
Coppola Rosso	6 / 23
Robert Mondavi Merlot	10 / 30
Rodney Strong Cabernet	10 / 30
Rodney Strong Pinot	10/30

Dessert Menu

Ice Cream - Vanilla & Spumoni - \$5

Homemade Apple Pie - \$6.50

Chocolate Fudge Cake - \$8

Cheese Cake - \$8