

SIGNATURE STARTERS

SMORG BOARD

Baked feta & sun-dried tomatoes in citrus herb oil, olives, salami, fig jam, crispy French baguette 15

ARTESIAN BOARD (Veg)

Hard-boiled egg, diced cheddar, seasonal fresh fruit, dried fruit, nuts, French bread, fig jam & whipped butter 12

SPINACH ARTICHOKE DIP (GF)

With Parm, mayo, cream cheese, garlic & mozz create an over-the-top dip. Served with fresh cooked tortilla chips 12

SMOKEY RAIL SHRIMP

A dozen battered & tossed in our "sweet heat" sauce 11

FIRECRACKER SHRIMP (GF)

White shrimp (16) sautéed in our spicy Chinese Bang 11

RAIL ROLLS House made egg rolls with SW Chicken,

Black bean-Corn salsa, pepper jack & cheddar 11

SINFUL FRIES Parm, parsley & fresh garlic tossed with our micro brew fries 11

BLACK & BLEU CROSTINI

Cajun seasoned steak tips tossed in bleu cheese-bacon sauce on grilled garlic french bread 14

BONELESS WINGS

Smokey Rail, Smokey Bourbon, Bourbon, Blackened Bourbon, Chinese Bang, BBQ, Parmesan Garlic or Buffalo 1/2 order 7 Full order 13

DRY RUB WOOD-FIRED WINGS (DF)

4 double knuckle wings, one sauce on the side (we bet you won't even need it!) 13

CHEESE CURDS Our neighbor's finest! 11

FILLERS

PUBSTER BOARD

Wood-fired giant pretzel, grilled Andouille sausage, beef tips & bubbly hot beer mustard cheese sauce for dipping. Served with carrot & celery sticks and curry-ketchup. 16

NACHOS

Beef (Nacho cheese, taco beef, lettuce, tomato, onion, cheddar cheese, black olives, salsa & sour cream) (GF) 15

BBQ chicken (Cheddar, onion mix, tomatoes, Rotisserie chicken, BBQ sauce & sour cream) (GF) 15

Black Bean & Corn (Nacho cheese, warmed black bean & corn salsa, cheddar, onions, tomatoes, black olives, salsa & sour cream) (Veg, GF) 14

RAIL GOOD QUESADILLA

Taco beef or Southwest chicken, cheddar, pepper jack, tomatoes, black olives, & black bean-corn salsa in a tomato-basil tortilla. Served with chipotle-ranch (veg option with no meat) 12

BREAD BOWL SOUP Wood fired bread filled with choice of house made soups 11

FRESH SALADS

GRILLED SHRIMP MODENA

Spring mix greens, asparagus, grilled shrimp, shaved Parmesan, caramelized onion & balsamic dressing. Served with French bread 16

BAJA SALMON (GF, DF)

Grilled salmon, spring mix & romaine, mango, radish, cucumber, cilantro, pickled ginger, & black sesame with mild jalapeño ginger dressing. (Omit salmon-veg, V) 15

BERRY-BEET (DF, Veg)

Spring mix, roasted beets, goat cheese, blueberries, strawberries, candied walnuts with honey-Provence vinaigrette. (Omit cheese-V) 12

BBQ CHICKEN

BBQ tossed Rotisserie chicken, romaine, tomato, cheddar, onions, tortilla strips & ranch 14

BUFFALO CHICKEN

Buffalo tossed Rotisserie chicken, romaine, tomato, cheddar, onion mix & ranch 14

SPINACH & BLEU CHEESE

Grilled chicken breast, bleu cheese crumbles, candied walnuts, Craisins & bacon over spinach. Maple-Amaretto vinaigrette on the side. 15

ROMAINE STEAK

Grilled Cajun steak bites, green olives, mushrooms, fresh cherry tomatoes, fried onion, bleu cheese crumbles, & French bread. Cajun French dressing on the side. 15

CHEF Turkey, ham, bacon, egg, cheddar, cucumber, tomato & bleu cheese dressing. 14

GRILLED CHICKEN CAESAR

Grilled Romaine & chicken breast, parmesan, croutons, tomatoes, & red onions tossed in Caesar dressing 14

SIDE SALAD Fresh cut Romaine, carrots, cucumbers, tomatoes & onion mix 6

SOUP Always house made! Cup 4 Bowl 6

Tomato Bisque or Soup of the Day

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NEED RAILHOUSE TO GO?

CALL 651-345-5762

CHECK DAILY SPECIALS ONLINE:

www.therailhousegrill.com

facebook: the railhouse grill

THANK YOU FOR CHOOSING THE RAILHOUSE!
BE SURE TO VISIT THE COFFEE DEPOT, TOO!

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SPECIALTY SANDWICHES

SIDE CHOICES: (with burgers & sandwiches)

Micro brew fries, kettle chips, potato wedges or slaw.

Add 1.50 for Parmesan-Garlic fries, Cottage Cheese, Grapes, Side salad or Soup

BLACKENED SALMON SANDY

Grilled Cajun salmon, lettuce, red onion & roasted red pepper on a toasty focaccia bun with dill cream cheese. 14

FIGGY BRIE (Veg)

Fig jam, Brie cheese, candied walnuts & balsamic dressed greens on Ciabatta 12

CAPRESE MELT (Veg)

Tomato, basil & mozzarella with olive oil & balsamic mixed greens on grilled Ciabatta 12

CUBAN

Our version has pork loin, turkey, ham, Swiss, grilled tomato & onion with garlic mayo on Ciabatta 12

BRISKET SPINACH-ARTICHOKE

Slow roasted, seasoned corned beef brisket with our creamy spinach artichoke dip on warm herb focaccia bun 13

CRANBERRY CHICKEN

Grilled chicken breast, cranberry mayo, lettuce & tomato on grilled cranberry wild rice bread 13

BLT

Crispy bacon, romaine lettuce, sliced tomatoes & cranberry mayo on grilled sourdough bread 11 (Add Turkey for \$2)

ROCKIN' REUBEN

Ours just can't be beat! Wood-fired corned beef brisket smothered in Russian dressing & melty Swiss on crispy grilled pumpernickel bread. 13

(Sub Roasted turkey for Rachel)

PHILLY

Thin sliced prime rib or rotisserie chicken, white cheddar, sautéed peppers & onions on grilled Ciabatta bread 13

SMOTHERED CHICKEN

Grilled chicken breast, sautéed mushrooms & onions, Provolone & garlic aioli on grilled focaccia bun. 12

PULLED CHICKEN

Rotisserie chicken, BBQ & cheddar cheese on egg bun 12

COD BASKET

Hand battered cod, potato wedges & a side of slaw 12

COD SANDWICH

Hand battered cod, cheddar, lettuce, tomato & house tartar on grilled Ciabatta bun 12

PLEASE NOTIFY US OF ANY FOOD ALLERGIES.
WE DO OUR BEST TO ACCOMMODATE,
BUT CROSS-CONTAMINATION IS POSSIBLE.

Extra dressings & sauces - .50 each
Split Plate Charge - 2

*Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness.

PASTA (served with grilled bread)

Add: Chicken 4 Steak, Shrimp, Salmon 6

FETTUCCINE ALFREDO 12

HOMEMADE MAC & CHEESE 11

LEMON-TARRAGON LINGUINI

Seared artichokes & sun-dried tomatoes in a roasted lemon tarragon cream sauce. 12

GRILLED SALMON (try it blackened!) Zucchini strings with lemon dill cream cheese 18

RAIL MAC

Hamburger, sun-dried tomatoes, bacon & basil Mac & Cheese with breadcrumb 15

CAJUN STEAK PENNE

Beef tips, mushrooms, onions, red & green peppers in a Cajun cream sauce 17

PEPPER JACK MAC w/ Buffalo rotisserie chicken 15

MEDITERRANEAN BOWTIE

Artichokes, black, green & Kalamata olives, onion, spinach, sundried tomato & feta tossed with bowtie & garlic oil. Served with Grilled Chicken Breast. 17

SPINACH-MUSHROOM FETTUCCINE

Grilled chicken, sautéed mushrooms, spinach & alfredo 16

ZUCCHINI STRINGS with garlic & olive oil sautéed

with tomatoes, roasted red peppers, onions, spinach & mushrooms (V, GF) 12

CHICKEN PARMESAN- hand-breaded chicken breast, marinara, & provolone on linguini 16

FRESH GROUND 1/3 LB BURGERS

Hamburger 10.50 Cheeseburger 11

COOKED TO MEDIUM UNLESS SPECIFIED

MAKE IT A 1/2 POUNDER! ADD 2.50

SPECIALTY BURGERS 13

- Burger of the Month - see chalkboard
- Bourbon - Bourbon glaze, fried onions & cheddar
- Bleu Cheese, Bacon & Green Olive
- Pub Burger-beer-cheddar sauce, fried onions & pickles on pretzel bun
- Turkey -tarragon aioli, lettuce, tomatoes, onion
- Veggie Black Bean -pepperjack, lettuce, tomato, chipotle ranch
- Steakhouse -Ai aioli, cheddar, fried onions & mushrooms on grilled garlic Texas toast