

RAIL STOP

R E S T A U R A N T & B A R

S A N D W I C H E S

GRILLED CHICKEN SANDWICH 13*
Smoked bacon, swiss, buttermilk ranch, lettuce, tomato, toasted brioche

CRISPY CHICKEN SANDWICH 15*
Buttermilk breaded, fried, lettuce, tomato, cheddar, avocado, spicy aioli, green apple slaw, toasted brioche

TRIPLE STACK GRILLED CHEESE 12
Grafton cheddar, green apple, stone ground mustard, texas toast, served with cup of tomato bisque or fries

REUBEN SANDWICH 15*
Corn beef, Russian dressing, sauerkraut, swiss, toasted rye

B.L.A.T SANDWICH 14*
Avocado, butcher's cut bacon, sweet gem lettuce, heirloom tomato, herb aioli, toasted brioche

LOBSTER ROLL MKT*
Butter poached Cape Ann lobster, house-made dressing, lettuce, pickled onion, toasted brioche

PRIME RIB SANDWICH 15*
Boursin cheese spread, arugula, pickled onion
toasted brioche, side of au jus

RAIL STOP BURGER 15*
Cheddar, tomato jam, caramelized onion aioli, house B&B pickles, toasted brioche

SMOKEHOUSE BURGER 14*
Rail Stop BBQ mop, onion rings, cheddar, onion aioli, toasted brioche

VEGGIE SANDWICH 12
Zucchini, summer squash, portabella mushrooms, roasted red peppers, pesto, fresh mozzarella, toasted foaccia

All sandwiches are served with hand-cut fries or baby greens side salad

E N T R É E S

CHEF'S DAILY RISOTTO 19
Carnaroli rice, herbs and parmesan
Can be: dairy free, gluten free, vegan

AIRLINE CHICKEN BREAST 24*
Confit rainbow potatoes, green beens, tarragon mustard cream sauce

CHICKEN PICCATA 19*
Linguini, mushrooms, capers, lemon, butter, white wine

BAKED MAC & CHEESE*
Fresh cavatelli, aged cheddar, bread crumbs:
Choice of: Lobster 26 Short Rib 26 Buffalo Chicken 24

BOLOGNESE 19*
Fresh pappardelle pasta, diced onion, celery, carrots, meat sauce

FRA DIAVOLO 24*
Scallops, calamari, shrimp, mussels, red chili flakes, linguini, house-made spicy tomato sauce

CIOPPINO 26*
Lobster, scallops, shrimp, mussels, calamari, tomato stew

BRAISED SHORT RIB 28*
Whipped potato, baby carrots, house-made pickles

BAKED STUFFED HADDOCK 24*
Diced bacon, herb stuffing, rice pilafe, carrots, green beans

PAN ROASTED ATLANTIC SALMON 25*
Rainbow potatoes, leek, corn, tomato, lobster, white wine, tomato jam

SEARED HALIBUT 28*
Whipped potoatoes, grilled asparagus, garlic, butter

PAN SEARED SEA SCALLOPS 26*
Quinoa, cranberries, sautéed baby kale, butternut squash puree

STEAK FRITES 24*
8oz flat iron steak, marrow butter, watercress, peddler fries, demi glaze

BLACK ANGUS CENTER CUT FILET 36*
8oz,whipped potato, grilled asparagus, demi glaze, marrow butter

DRY AGED NEW YORK STRIP 42*
14oz prime black angus, roasted rainbow potatoes, baby spring vegetables, shallot jam



Proudly serving Savenor's USDA Certified Prime Black Angus Beef

S I D E S T O S H A R E

BAKED MAC & CHEESE 8	SAUTÉED BROCCOLI 7
WHIPPED POTATOES 6	TRUFFLE FRIES 6
GRILLED ASPARAGUS 6	SWEET POTATO FRIES 6
MIXED VEGETABLES 6	ONION RINGS 6

C R O W N Y O U R S T E A K

BAKED LOBSTER TAIL 14	(2) BAKED JUMBO SHRIMP 8
WHITE TRUFFLE BUTTER 3	SAUTÉED MUSHROOMS 3
CARAMELIZED ONIONS 3	MARROW BUTTER 3

Before placing your order, please inform your server if a person in your party has a food allergy. *These items are served raw, undercooked or cooked to order.
*Consuming raw or under cooked meats, poultry, seafood,shellfish, or eggs may increase your risk of foodborne illness.