

RAIL STOP

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



DINNER

FIRST COURSE

TOMATO BISQUE

Herb oil croutons

NEW ENGLAND STYLE CLAM CHOWDER *

Local clams, potato, smoked bacon

BABY GREENS

Heirloom tomato, English cucumber, pickled red onion, feta cheese, white balsamic vinaigrette

CAESAR SALAD *

Garlic herb croutons, shaved Parmesan, house made Caesar dressing

Add Protein: Chicken 6* Salmon 9* Grilled Shrimp 8* Flat Iron Steak 10* Crab Cakes 13* Scallops Mkt*
Add Avocado: 2

SECOND COURSE

CHEF'S DAILY RISOTTO

Carnaroli rice, herbs and parmesan

Can be: dairy free, gluten free, vegan

PAN ROASTED ATLANTIC SALMON

Rainbow potato, leek, corn, tomato, lobster, white wine

CHICKEN PICCATA

Linguine, mushrooms, capers, lemon, butter, white wine

STEAK FRITES

Grilled flat iron steak, marrow butter, garlic parmesan fries, demi glaze

DESSERT

CHEF'S CHOICE

\$38 PER PERSON

PLUS TAX & GRATUITY

PLEASE NO SPLITTING OR SHARING OF DISHES

*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.*