

## *Appetizers*

### **Hummus \$12**

choice of seasonal flavor or traditional,  
served with crumbled feta, crudité  
& naan bread

### **Charcuterie Board \$24**

chef's selection of cheeses & meat, house  
made jams, fresh & dried fruit, & nuts

### **Cheese Steak Egg Rolls \$15**

crispy fried, served with chipotle aioli

### **Naked Wings \$16**

choice of honey chipotle  
or caesar parm sauce

### **Boneless Wings \$15**

choice of honey chipotle or  
caesar parm sauce

### **Calamari \$14**

fried, parmesan cheese, crispy fried  
banana peppers, choice of sauce

### **Crispy Pretzel Sticks \$12**

beer cheese

## *Flatbreads*

### **Margaritta \$12**

fresh mozzarella, marinara sauce,  
pesto, sea salt

### **Apple & Fig \$12**

granny smith apples, asiago  
cheese, candied figs, spinach

### **Pork Belly \$14**

crisp pork belly, bleu cheese,  
pickled shallots, spinach,

### **Prosciutto Pistachio \$14**

toasted pistachio, goat cheese,  
and rosemary honey

### **Mediterranean \$14**

artichoke, roasted red peppers,  
grape tomatoes, feta, olives, olive oil

## *Soup & Salad*

### **Cream of Crab Soup \$MP**

### **French Onion Soup \$10**

swiss, provolone, croutons

### **Soup Du Jour \$MP**

chef's house made

### **Strawberry Spinach \$8/\$11**

toasted pistachio, tomatoes,  
shredded carrots, goat cheese,  
honey balsamic dressing

### **Caesar \$6/\$9**

romaine, asiago, croutons,  
parmesan crisps, house made  
dressing

### **Greek Antipasto Salad \$13**

Arcadian mix, olives, hard boiled, egg,  
artichoke hearts, roasted red peppers,  
fresh mozzarella, grape tomatoes,  
white balsamic dressing

### **House Salad \$5/\$7**

arcadian mix, shredded carrots, pickled  
shallots, grape tomatoes, served  
with white balsamic dressing

## *Enhancements*

### **Filet Mignon \$26**

### **Grilled & Chilled Chicken \$5**

### **Grilled Shrimp (3) \$12**

### **Salmon \$14**

### **Crab Cake \$21**

### **Lobster Tail \$MP**

### **Seared Scallops \$MP**

## *For the Little Railers*

### **Kids Meals \$8**

All Beef Hot Dogs

Chicken Tenders

Grilled Cheese

## Quick Bites

All served with your choice of Sidewinder fries or sweet tots

**Classic Burger \$15**  
1/2 lb all beef patty, cooper sharp,  
on a pretzel bun

**ATR Burger \$17**  
1/2 lb all beef patty,  
house made pork belly,  
tomato jam, pimento cheese  
on a pretzel bun

**The Beyond Burger \$15**  
vegan/vegetarian burger prepared  
to your liking

**Shrimp Quesadilla \$16**  
peppers, onion, cheese blend

**Cheesesteak Sub \$15**  
shaved ribeye, cooper sharp cheese

### Add On's

fried onions, mushrooms, hot peppers \$1  
extra cheese, avocado, pickled shallots \$2

**Ahi Tuna Sandwich \$17**  
pickled ginger, sesame seed encrusted tuna,  
tomatoes, pickled shallots

**Crispy Buffalo Chicken Wrap \$15**  
bleu cheese, honey chipotle hot sauce,  
pickled shallots, lettuce, in a grilled  
flour tortilla

**Coconut Shrimp Basket \$MP**  
crisp fried served with your choice  
of dipping sauce

**Tuna Quinoa Bowl \$17**  
sesame seed seared, served on top a  
warm roasted vegetable  
& quinoa salad

**Crab Cake Sandwich \$MP**  
house made crab cake served  
on a toasted pretzel bun

**Grilled Chicken Sandwich \$14**  
roasted garlic aioli, dill pickles  
on a pretzel bun

## Entree's

All Entrees accompanied with chefs' selection of  
seasonal vegetable and starch

**Tuscan Airline Chicken \$29**  
pan seared airline chicken, complemented  
with a rich & creamy tuscan sauce

**Crab Cake \$MP**  
two house made cakes

**Filet Mignon \$35**  
char grilled, complimented  
with a brown sugar bourbon sauce

**Elysian Fields Farms Lamb Chop \$MP**  
char grilled, complemented with a  
port wine and fig glaze

**Salmon Bruschetta \$27**  
pan seared, topped with bruschetta,  
and balsamic drizzle

**Pork Belly & Scallops \$MP**  
house made pork belly. brown butter  
seared scallops, rosemary honey served  
with corn pudding & veg du jour

**Brazilian Lobster Tail \$MP**  
oven roasted lobster tail,  
served with drawn butter  
stuffed with crab imperial \$12

**Short Rib & Mushroom Ravioli's \$30**  
braised short rib, veal demi glaze, chive sour  
cream, wilted spinach, corn pudding,  
served with mushroom stuffed ravioli's

**Pistachio Duck Breast \$30**  
pan seared, pistachio honey butter

**Santa Carota Ribeye \$40**  
organic, hand cut, char grilled served with  
seasonal vegetable and starch finished with a  
black garlic compound butter