

Burgers

All served with your choice of Sidewinder fries or sweet tots

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

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

Chipotle Patty Melt \$15
1/2 lb all beef patty, grilled onion,
provolone cheese, chipotle aioli,
on a pretzel bun

Mushroom Swiss \$16
sauteed mushrooms, melted swiss,
on a pretzel bun

Add On's
fried onions, mushrooms, hot peppers \$1
extra cheese, avocado, pickled shallots \$2

Clubs & Wraps

Ham & Cheese Club \$14
roasted garlic aioli, house made pork belly,
lettuce, tomatoes on a toasted
multi grain bread

Grilled Chicken Caesar Wrap \$15
grilled & chilled chicken breast,
asiago cheese, romaine lettuce,
caesar dressing in a grilled flour tortilla

Pistachio Shrimp Wrap \$16
avocado, toasted pistachio, garlic aioli,
lettuce, tomatoes, pickled shallots,
in a grilled flour tortilla

Hummus Wrap \$14
feta, lettuce, tomatoes, cucumbers,
in a grilled flour tortilla

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

Hot from the Line

All served with your choice of Sidewinder fries or sweet tots

Shrimp Quesadilla \$16
peppers, onion, cheese blend

Cheesesteak Sub \$15
shaved ribeye, cooper sharp cheese

Coconut Shrimp Basket \$18
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

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

For the Little Railers

Kids Meals \$8

All Beef Hot Dogs

Chicken Tenders

Grilled Cheese

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

crispy fried, 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