

# AT THE RAIL

WINE BAR & GRILLE

## APPETIZERS

Charcuterie Board \$24  
*chef's selection of cheeses & meat, house  
made jams, fresh & dried fruit, & nuts*

*Shrimp Cocktail \$15  
four (4) colossal shrimp  
house made cocktail sauce*

Calamari \$14  
*fried, lemon aioli or cocktail*

Bavarian Pretzels \$9  
*warm pretzel sticks, cheese fondue*

Chicken Wings \$16  
*spicy cucumbers*

## SALADS

Garden \$5/\$8  
*greens, carrot, tomato, cucumber,  
pickled onion, creamy white balsamic*

Caesar \$6/\$9  
*romaine, asiago, croutons,  
parmesan crisps, traditional dressing*

## SALAD & MAIN ADD ONS

Filet Mignon \$26  
Grilled & Chilled Chicken \$5  
Colossal Shrimp (3) \$12  
Fish of the Day \$8

## HANDHELDS

*includes sidewinder fries, sweet tots, or side garden*

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

Cheesesteak Wrap \$14  
*caramelized onion, cheese blend*

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

Sweet Hot Chicken Sandwich \$14  
*fried, pretzel bun, house made pickles*

## MAIN COURSE

Filet Mignon \$34  
*red wine-shallot butter  
mashed potatoes, today's vegetable*

Fresh Local Catch of the Day \$MP  
*pan seared, mashed potatoes,  
today's vegetable*

## LITTLE MEALS FOR THE LITTLES

*Hot Dog, Cheeseburger Sliders,  
Chicken Tenders, OR Mac & Cheese \$8*

**No separate checks, we will split payments evenly  
for parties under Seven Guests.**

*Eating raw or undercooked food items may increase your risk of foodborne illness.*