

APPETIZERS

Housemade Soup of the Day

A special preparation made from the markets' finest ingredients. Please inquire Cup **3.65** Bowl **5.25**

House Salad

Baby spring mix, vine-ripened tomatoes, housemade croutons, crunchy pepitas and Farmer's cheese drizzled with our signature Honey-Champagne vinaigrette. Small **3.95** Large **6.95**

Smoked Salmon Bruschetta

Thin sliced smoked salmon on crostini with Goat cheese, diced red onion and Spanish capers. **9.95**

Wilted Spinach Salad

Baby spinach leaves sauteed with Portabello mushrooms, red onions, tangerine Balsamic vinaigrette and topped with grated Parmesan cheese. **5.95**

Caprese Salad

Fresh Mozzarella and tomato slices, with fresh basil leaves and a Balsamic Vinegar reduction. Small **4.95** Large **6.25**

Spanikopita with Peppadew Sauce

Eight Phyllo dough pockets filled with spinach and Feta cheese served with a tangy South African peppadew sauce. **9.95**

Grilled Queso Fresco

Fresh Mexican cheese grilled and served with olive oil, red pepper flakes, and herbs from Rails' own garden. **6.95**

Borracho Shrimp Margarita

Chilled jumbo shrimp with a spicy lime and tequila red sauce layered in a hand-blown margarita glass. **8.95**

Cheese Tray

A selection of the finest European and domestic cheeses accompanied by fresh fruit, nuts, and assorted crackers. **12.95**

NEW Creamy Portabello Mushroom Cap

Grilled Portabello mushroom cap with a Vodka cream sauce and garlic crostini. **6.95**

SANDWICHES, ETC.

Axis Burger

Broken Arrow Ranch's Hill Country venison, grilled and served with crispy Romaine lettuce, vine-ripe tomatoes and choice of

Danish Bleu, Sharp Cheddar or spicy Pepper Jack accompanied by kettle chips and a dill spear. **9.95**

Add a Portabello Mushroom cap to your burger 1.95

Wild Mushroom Quesadillas

Portabello mushrooms, Sharp Cheddar and Baby Swiss grilled in a homemade flour tortilla

topped with black beans, corn, roasted bell peppers, and spicy chipotle aioli. **8.50**

Make Your Own

add Sliced beef tenderloin 3.00 *add Grilled chicken breast 2.50*

add Grilled spicy shrimp 2.75 *add Fresh spinach & tomato 1.50*

Grilled Portabello Mushroom "Burger"

Marinated and grilled Portabello mushroom cap on a homemade bun with crispy Romaine lettuce, vine-ripe tomatoes,

roasted red bell peppers and Swiss cheese accompanied by kettle chips and a dill spear. **8.95**

PANINI: Grilled Italian Sandwiches

Grilled Beef Tenderloin and Caramelized Onion Panino

with Pepper Jack cheese and roasted pepper aioli on rosemary Italian bread. **8.95**

Grilled Chicken Caprese Panino

with fresh Mozzarella, vine-ripe tomatoes, fresh basil and house pesto aioli on rosemary Italian bread. **8.75**

Ham and Baby Swiss Panino

with vine-ripe tomatoes and a honey mustard sauce on rosemary Italian bread. **8.45**

NEW Tilapia Panino

with tortilla crusted Tilapia filet, Romaine, vine-ripe tomatoes and a chipotle dressing on rosemary Italian bread. **8.95**

Honey Smoked Turkey Panino

with vine-ripe tomatoes, Sharp Cheddar and house pesto aioli on rosemary Italian bread. **8.45**

Southwest Grilled Chicken Panino

with Pepper Jack cheese, vine-ripe tomatoes, roasted peppers and a spicy chipotle aioli on rosemary Italian bread. **8.45**

Mediterranean Veggie Panino

with fresh Mozzarella, basil, vine-ripe tomatoes and pesto aioli on rosemary Italian bread. **7.45**

Italian Veggie Panino

with sliced Portabello mushrooms, baby spinach, vine-ripe tomatoes, fresh mozzarella, and black olives with a zesty Italian aioli. **7.95**

LIGHT FARE

Farmer's Market Grilled Chicken Salad

Baby Spring mix, green apples, Texas Goat cheese, walnuts, and sun-dried cranberries, tossed

in raspberry vinaigrette and topped with grilled chicken. **9.25**

Greek Salad

Hearts of Romaine, vine-ripe tomatoes, cucumbers, red onion, black olives, and feta cheese

with a tangy Greek vinaigrette. **8.25**

add grilled chicken 3.95 *add grilled Portabello Cap 1.95* *add 10 Grilled Shrimp 5.95*

Curried Chicken Salad

Chicken breast, walnuts, dried cranberries, and a green apple salad with a hint of curry

served on a bed of baby spinach topped with queso fresco and a raspberry vinaigrette. **9.95**

Grilled Salmon Salad

Fresh baby spinach, vine-ripe tomatoes, and mandarin oranges drizzled with a citrus soy vinaigrette

and topped with a grilled Norwegian Salmon fillet. **11.25**

NEW Chicken Avocado Salad

Baby spring mix, avocado, Roma tomatoes, red onion, queso fresco, and black beans with a spicy ranch dressing. **9.95**

Tenderloin Salad

Crispy hearts of Romaine, Danish Bleu cheese crumbles, vine-ripe tomatoes, and red onion drizzled with our

tangerine Balsamic vinaigrette, and topped with sliced, grilled Prime Beef Tenderloin. **11.25**

Shrimp Southwestern Caesar

Tender Romaine lettuce tossed with a creamy chipotle dressing, toasted pepitas, black beans,

roasted corn relish, and house made croutons topped with spicy grilled shrimp. **11.25**

RAILS SPECIALTIES

Chicken Florentine

Grilled chicken breast in a spinach cream sauce on a bed of linguine. **12.95**

Shrimp Creole

Grilled shrimp served on a bed of rice with a tangy bell pepper and tomato creole sauce. **15.95**

Artichoke Chicken Alfredo

Linguine in a creamy pesto and roasted artichoke alfredo sauce topped with a grilled chicken breast and shredded parmesan. **13.95**

NEW Chicken Portabello

Grilled chicken breast topped with sautéed Portabello mushrooms in a creamy Vodka sauce on a bed of rice pilaf. **13.95**

Tortilla Crusted Tilapia

Pan sautéed tilapia filet with a tortilla, chipotle, and lime crust served with rice and petite green beans. **14.95**

Beef Marsala

Tender, slow cooked beef in a Marsala, Portabello mushroom and scallion sauce served with orzo pasta. **14.95**

Creamy Penne with Chicken

Penne pasta tossed with fresh asparagus, grilled chicken, and roasted red bell peppers with creamy Alfredo. **13.95**

Red Pepper Beef Linguine

Grilled beef tenderloin sliced and served over a bed of linguine in a creamy roasted red bell pepper sauce. **14.95**

Chicken Linguine

Grilled chicken breast on a bed of linguine served with a fresh basil and rosemary tomato sauce. **10.95**

Pasta, Pesto, and Portabello

Linguine in a light pesto, tossed with grilled Portabello, roasted bell peppers and spinach. **11.25**

add grilled chicken 3.95 *add grilled shrimp 5.95*

Osso Bucco

Tender, slow cooked bone-in pork shank served with red skin mashed potatoes and petite carrots. **17.95**

NEW Pasta Milani

Penne pasta sautéed with artichokes, black olives, and feta cheese in a basil marinara sauce with grilled chicken breast. **14.95**

Shrimp Alfredo

Pan sautéed shrimp tossed with linguine and a creamy Alfredo sauce. **16.95**

Norwegian Salmon

Grilled salmon fillet with a lemon caper sauce served with long grain and wild rice and petite green beans. **17.95**

Grilled Beef Tenderloin Medallions with Apple Bourbon demi-glace

Tender beef medallions grilled to order and served with mashed potatoes and wilted spinach. **19.95**

Mouthwatering Steak Grilled to Perfection

Specially selected cuts of Black Angus natural beef. Ask your server for today's selection. **Market Price**