



Starters

Marinated Steak Tips 8.5

Hand breaded, hand cut aged beef fried to golden perfection, dusted with our signature cajun seasoning and served with a side of ranch. *We also offer a grilled option if you prefer.*

Smoke Stack Onion Rings 8.5

A generous portion of large beer battered fried onion rings, served with a side of our zesty smoky ranch

Potato Carts 8.5

Potato jackets stuffed with bacon, cheese, green onions and sour cream. *A must have!*

Bruschetta 8.5

The popular antipasto with grilled bread, garlic, tomatoes, fresh basil and mozzarella. Baked and drizzled in a balsamic glaze. Served hot

Fried Ravioli 7.5

Stuffed with a creamy cheese blend, breaded and fried to a perfect golden brown. Served with our house made marinara

Caramel Pecan Brie Cheese 11.5

The classic creamy brie cheese with a twist. Covered in decadent caramel sauce and baked. Topped with dried cranberries and pecans. Served with grilled crusty bread. Recommended for parties of 4 or more

Shrimp Cocktail 11.5

Five prawns served with a zesty cocktail sauce and lemon

Fried Calamari 9.5

Hand breaded fried calamari served with our homemade cocktail sauce

Spartichoke Mushrooms 9.5

Mushrooms hand stuffed with our house spinach artichoke mix, baked with mozzarella cheese and topped with rye bread crumbs

Green Chili Cheddar Cheese Cornbread Skillet 6.5

*1891...Gillette,
Wyoming was
founded with the
arrival of the
Chicago,
Burlington and
Quincy Railroads*

Wings 10.5

Fried bone-in chicken wings...have them buffalo style, cajun dusted, bbq, original sweet and tangy, or stinging honey garlic bbq

Soups & Salads

*1902...The Dodd House Hotel
opened on this spot.*

All salads served with warm garlic bread

French Onion

Cup 4, Bowl 7 | Soup of the Day

Cup 2, Bowl 4

Chicken Caesar 12.5

Crisp artisan romaine, diced tomato, parmesan cheese, garlic croutons, grilled chicken breast and creamy caesar dressing

Sirloin Salad 10.5

Savory ranch style sirloin, smoked bleu cheese crumbles, red onion, mushrooms, tomato, garlic croutons, on a bed of arcadian lettuce

Chef Salad 9.5

Cured ham, roasted turkey, tomato, red onion, swiss cheese, cheddar cheese, hard boiled egg, on a bed of arcadian lettuce

Cobb Salad 12.5

Grilled chicken breast, cheddar cheese, tomato, bleu cheese, smoked bacon, hard boiled egg, all on a bed of arcadian lettuce

Wedge Salad 8.5

Crisp artisan romaine, diced tomato, bleu cheese crumbles, smoked bacon, croutons, served with creamy bleu cheese dressing

From the Yard

*All entrees served with the grilled
vegetable of the day*

Walleye Tacos 15.5

4 flour tacos with cajun dusted fried walleye, cabbage, chipotle sour cream, and avocado. Served with a side of fire roasted salsa and your choice of fries, house salad, fresh fruit or cottage cheese. Vegetarian Option for \$1 more. *Pair with a glass of Prophecy Pinot Grigio or a Salmon Fly Rye*

Grilled Pork Chop 24.5

A sweet and savory 2" thick blackened french cut bone-in chop served with rice. A railyard favorite. *Pair with a glass of Durigutti Malbec*

Cilantro Lime Chicken 22.5

2 marinated grilled chicken breasts topped with an avocado salsa served over rice.

Cabernet Braised Short Rib 24.5

A hearty tender short rib braised in our house cabernet, smothered in a marsala dijon mushroom sauce. Served with mashed potato of the day.

Pair with a glass of Hob Nob Pinot Noir

Pasta

All pasta dishes come with garlic bread and your choice of soup or salad
Vegetarian option please add \$2 more

Fettuccine Alfredo 16.5

Our delicious homemade alfredo sauce served on top of a bed of fettuccine, topped with grilled chicken
Pair with a glass of Edna Valley Chardonnay

Chicken Piccata 19.5

Pan seared chicken breast served in a caper cream sauce, over angel hair.
A true classic! Pair with a glass of Prophecy Pinot Grigio

Chicken Cordon Pasta 17.5

Chicken breast coated in italian bread crumbs served on angel hair with a cheesy cream sauce topped with shaved ham. *Pair with a glass of Edna Valley Chardonnay*

Chicken Marsala 20.5

Pan seared chicken topped with a mushroom marsala wine sauce, served over angel hair.
Pair with a glass of Lange Twins Red Zinfandel or a Big Lost Black Alt Porter

Shrimp Scampi 19.5

Sauteed marinated shrimp finished off in a delicious blend of white wine, chicken stock, capers, butter, garlic, tomatoes, and shallots, served over angel hair
Pair with a glass of Scarpetta Pinot Grigio or a pint of Luminous Seasonal

Veggie Pasta 17.5

Broccoli, mushrooms, tomatoes, garlic, shallots, capers sauteed in a white wine over angel hair

Seafood

All seafood entrees come with the grilled vegetable of the day, choice of rice or potato; baked, mashed, lyonnaise or fries and either soup or salad; Add a caesar salad for \$2 or a cup of French onion soup \$2, bowl for \$4

Crusted Walleye 25.5

Pan fried cajun dusted walleye, comes with a side of house tartar sauce. *Pair with a glass of St. Michelle Riesling*

Pan Seared Scallops 29.5

5 jumbo scallops, pan seared and served atop our refreshing lemon caper sauce and served with rice pilaf. A very satisfying dish for those who enjoy simple yet elegant fare. *Pair with a glass of OCD Sauvignon Blanc*

Marinated Shrimp Skewers 22.5

Our unique take on marinated shrimp is sure to become any seafood lover's favorite. 9 colossal shrimp on 3 skewers served on rice pilaf. Very satisfying. **We also offer our fan favorite fried option, 8 panko crusted colossal shrimp, fried to perfection.** *Pair with a glass of Prophecy Pinot Grigio*

Honey Bourbon Salmon 24.5

A 6 oz. portion of fresh salmon pan seared, laced with a smooth honey sauce and toasted almonds, *a must have!*
Pair with a glass of Angels and Cowboys Rose

Cattle Car

All steaks aged at least 28 days or more
All steaks are topped with our house butter
All dinners come with the grilled vegetable of the day, choice of rice or potato; baked, mashed, lyonnaise or fries and either soup or salad;
Add a caesar salad for \$2 or a cup of French onion soup \$2, bowl for \$4.

Railyard Ribeye 33.5

Our very own hand cut 15 oz. ribeye, prepared to order
Pair with a glass of True Myth Cabernet or a pint of Big Lost Black Alt Porter

**Add Scampi
or 3
Marinated
Grilled
Shrimp for 7**

New York Strip 27.5

Our delicious 14 oz. hand cut strip steak, prepared to order
Pair with a glass of Robert Mondavi Cabernet Sauvignon

Filet 6 oz. 26.5 10 oz. 32.5

Hand cut filet, prepared to order and topped with mushrooms
Pair with a glass of Duriguitti Malbec

Baseball Cut Sirloin 8 oz. 22.5

Sirloin steak prepared to order
Pair with a glass of Hob Nob Pinot Noir or a pint of Black Tooth Brown

Cattle Car Sauce Options ~ \$4.00

Deburgo: Our classic basil and brandy cream sauce. Truly speaks for itself.

Au-Poblano: Traditional Au-Poivre sauce with a twist. Mild yet flavor packed poblano peppers make this sauce the stunner it is.

Smoky Bourbon: Our newest addition is rapidly becoming a house favorite! Smoky bleu cheese and bourbon make for a one of a kind flavor experience.

Marsala Dijon: The Railyard's ever popular Marsala sauce with a tasty flare added.

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House Mushrooms:
Add a touch of class to any steak. Our delicious sauteed mushrooms simply can't be beat. **\$2.00**

Prime Rib...Friday & Saturday after 4:30 p.m.

Caboose Cut (10 oz) 25.5

Railcar Cut (12 oz) 28.5

Locomotive Cut (16 oz) 32.5

Add extra ounces for \$1.50 more per ounce

**Locally
Sourced
Beef**

*1905...The Goings
purchased the Dodd House Hotel and from then on it was known as the
Goings Hotel*

*1999...The building was remodeled and then it reopened as the
Chophouse*

Burgers

All burgers are hand pattied and served with your choice of fries, cottage cheese, fresh fruit, side salad, house cold salad or add onion rings for just \$2

Cheeseburger 10.5

A classic burger with american cheese. *Pair with a pint of Luminous Seasonal*

Smoke Stack 12.5

A grilled burger slathered with smoky bbq sauce, topped with american cheese, smoked bacon and a battered onion ring

Pair with a pint of Big Lost Black Alt Porte

Patty Melt 11.5

Burger with sauteed onions and swiss cheese served on rye bread

Pair with a pint of Big Lost Black Alt Porter

Mushroom Bacon Swiss Burger 13.5

Burger topped with sauteed mushrooms, swiss cheese and smoky bacon

Pair with a pint of Gruner Brothers Seasonal

Hawaiian Burger 12.5

Grilled burger topped with pineapple & cream cheese

Pair with a pint of Kona Big Wave

**Add
Jalapeno
Bacon to any
Burger for
1.50**

**Add
Fried Egg
to any
Burger for
1.50**

Smoked Bleu Cheese Bacon Burger 12.5

Burger topped with applewood bacon & smoked bleu cheese. Add blackening for .50 extra

Train Wreck 44.5

44 ounces of heaven topped with american cheese. Served on one of our locally made buns from Breanna's Bakery. Served with a generous portion of our house fries, lettuce, tomato, pickle and onion. Add bacon for \$5

2016...The Chophouse closed for extensive remodeling.

2017...The Railyard opened its doors paying homage to the railroad and the history of Gillette!

Pizza

Chicken, Spinach & Alfredo Pizza 11.5

Flat bread white pizza with grilled chicken and spinach. Make it vegetarian for \$1 more
Pair with a glass of Dr L Riesling

Railman's Pizza 11.5

For the meatlover, topped with ham, andouille sausage, pepperoni and marinated beef and mozzarella. *Pair with a glass of Big Lost Black Alt*

Capri Pizza 10.5

Olive oil, basil, sundried tomatoes, mozzarella with a balsamic glaze
Pair with a glass of True Myth Cabernet

Cheese or Pepperoni Pizza 8.5 *The Classics!!*

Hawaiian Pizza 11.5

Flat bread topped with ham, pineapple and mozzarello cheese
Pair with a pint of Kona Big Wave

**Add Gluten
Free Crust
for 1.50**

**Add Alfredo
Sauce
to any pizza
for 1.50**

Thank You for Dining with us!



Hop aboard again for a great evening!