

# SOUP, SALADS, STARTERS and SHARES

Available during Lunch & Dinner

## SALADS

### Dressing Choices

House Balsamic Vinaigrette, House Green Onion Vinaigrette, Ranch, Catalina

### Add to your choice of salad below

Chicken \$6      Shrimp \$8

### **Garden Salad**

Fresh local mixed greens with sliced cucumber, cherry tomatoes and shredded carrot  
\$9/ \$13 (Vegan, GF)

### **Classic Caesar**

Romaine lettuce, with housemade herbed croutons, shredded parmesan cheese and bacon bits  
tossed in our tangy dressing \$11 / \$15 (GFO)

### **Beetroot & Feta Salad**

Sliced beets drizzled with a house made green onion vinaigrette over a bed of mixed greens,  
topped with feta cheese, candied walnuts, and a balsamic reduction.  
\$12/ \$17 (DFO, GF)

### **Today's Soup**

Your server will be happy to describe today's  
creation. Includes a biscuit.  
\$7 cup/ \$11 bowl

### **Seafood Chowder**

Haddock, scallops, salmon, lobster, potatoes,  
carrots & celery in a light cream broth  
Includes a biscuit.  
\$14 cup/ \$20 bowl (GFO)

### **Shrimp Cocktail**

Five large shrimp with house made seafood sauce  
\$17 (GF/ DF)

### **Steam Engine Mussels**

One pound of fresh mussels steamed with white wine, garlic, thyme, and lemon, served with garlic bread  
\$19 (GF)

### **Donair Hot Dip \$17 (GF)**

Ground beef seasoned with donair spice mixed in  
a creamy dip topped with mozzarella baked  
bubbly, topped with chopped tomatoes and green  
onion served with tortilla chips

### **Maritime Lobster Dip \$19 (GF)**

A creamy three cheese dip with Local Lobster  
morsels, baked to perfection, served with tortilla  
chips

### **Basket of Biscuits \$8**

4 Freshly baked biscuits served with creamy molasses butter

V – Items are or can be modified for a vegetarian diet.

DF/DFO - Items are or can be modified for a dairy free diet

GF/GFO – Items are or can be modified for a gluten free diet

**Please discuss any allergies with your server.**

# LUNCH

Available from 11:30 to 3:00

## Sandwiches & Burgers

**Each Sandwich or Burger comes with your choice of a Cup of Soup or Chips**

Substitute a Cup of Seafood Chowder \$8

Substitute a side Tossed Salad \$3

Substitute a side Caesar or Beet Salad \$5

Gluten free bread available

### **Dexter's Butcher Block Black Forest Ham Sandwich \$18 (GFO)**

Dexter's Black Forest ham, Cheddar cheese blend, sliced tomato and dill pickle, with Dijonnaise grilled on sour dough bread

### **Ceilidh's Chicken Salad Sandwich \$17 (GFO/ DFO)**

Diced chicken breast, celery and summer savory, mixed with Cranberry Aioli, Served on a grilled brioche bun with mixed greens

### **Today's Boxcar Burger**

Your server would be happy to tell you all about the tasty burger created by our Chefs  
**Price to vary**

### **Nova Scotian Lobster Roll \$28 (DF/ GFO)**

Local Lobster pieces, celery, green onion, and lemon aioli, topped with mixed greens served on a grilled brioche bun

## Lunch Time Entrees

### **Atlantic Run Fishcakes \$24 (GF/ DF)**

2 Salt cod Fishcakes served with your choice of Salad, Baked Beans, and Nova Scotian Chow

### **Quiche of the Day \$20**

Your server will be happy to tell you about the chefs creation of the day  
Comes with your choice of a Cup of Soup or Tossed Salad

### **Shawarma Bowl \$20 (Vegan / GF)**

Cauliflower, Carrots and Chickpeas roasted with shawarma spice served with Basmati rice, fresh cherry tomatoes, cucumber slices and a housemade garlic sauce

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# DINNER

*Available From 5pm - 8pm*

The following four items are served with your choice of Chef's potato of the day or Basmati rice and today's Vegetable Medley.

## **Atlantic Sugar Maple Salmon \$30 (GF)**

*Fresh Atlantic Salmon in a maple butter marinade served with herbed lemon compound butter*

## **Apple & Bacon Stuffed Pork Loin \$30**

*A thick and juicy cut of Pork Loin with an apple and bacon stuffing served with an apple demi glaze*

## **Haddock Francese \$29**

*Grilled haddock filet with a delicate white wine, lemon butter sauce*

## **Beef Burgundy \$36**

*Tender Beef tips cooked long and slow in a red wine demi glaze with carrot and onion finished with sauteed peppers*

## **Pasta & Rice Dishes**

Add to your choice of meal below

Chicken \$6      Shrimp \$8

## **Pasta Pesto Vino \$25 (V/ GFO)**

*Linguine tossed in a pesto and white wine cream sauce with sauteed peppers and onions Served with shredded parmesan cheese and garlic bread*

## **Ragout of Tatamagouche Lamb \$36 (DF/ GFO)**

*Delicate pieces of local lamb slowly braised in herbed red wine tomato sauce with julienned vegetables over a bed of buttered linguini, served with garlic bread*

## **Lobster Brandy Thermidor Pasta \$39**

*Local Lobster morsels in a brandy cream sauce served over linguine topped with shredded parmesan cheese served with garlic bread*

## **Shawarma Bowl \$20 (Vegan / GF)**

*Cauliflower, Carrots and Chickpeas roasted with shawarma spice served with Basmati rice, fresh cherry tomatoes, cucumber slices and a housemade garlic sauce*

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# BEVERAGES

## **Soft Drinks \$3**

Pepsi, Diet Pepsi, Sprite, Sprite zero,  
Ginger Ale, Root Beer, Lemon Iced Tea  
Apple Juice, Orange Juice, Cranberry Juice  
Clamato Juice, 2% Milk  
Perrier **\$4.50**

## **Hot Drinks \$3**

Meeting Waters Coffee  
Orange Pekoe tea  
Herbal Teas  
Hot Chocolate with Whipped Cream

## After Dinner Indulgences

We offer a beautiful selection of satisfying seasonal Desserts - Always changing!  
Your server would be happy to tell you about today's features.

Gluten free options available

**\$10** Make it A La Mode for **\$2.50**

## SPECIALTY COFFEE

All Specialty coffees can be served Hot or Iced

### **B52 \$11**

Baileys  $\frac{1}{3}$ oz, Triple Sec  $\frac{1}{3}$ oz, Kahlua  $\frac{1}{3}$ oz, Coffee, topped with Whipped Cream

### **The Whole Shebang \$11**

Baileys  $\frac{1}{4}$ oz, Kahlua  $\frac{1}{4}$ oz, Rum  $\frac{1}{4}$ oz, V.S.O.P Brandy  $\frac{1}{4}$ oz, Coffee, topped with Whipped Cream

### **Cafe Caldera \$11**

Caldera Whiskey 1 oz, Coffee, Maple Syrup, topped with Whipped Cream

Baileys 17% ABV, Triple Sec 35% ABV, Kahlua 20% ABV, V.S.O.P Brandy 40% ABV  
Rum 40% ABV, Caldera Hurricane Whisky 40% ABV

# WINE MENU

## House Wines

White – Rolling Ridge Pinot Grigio (CAN-NS) 12% ABV  
Gls \$8 - 1/2 L \$19 - 1L \$36

Red – Jost Marquette Cabernet Sauvignon (CAN-NS) 13% ABV  
Gls \$8 - 1/2 L \$19 - 1L \$36

## WHITE WINE

All Wines by the glass are a 5 oz pour

### Tidal Bay

“Nova Scotia’s Signature Appellation”  
Gls \$11 - Btl \$45

Jost, Tidal Bay  
11% ABV

Mercator, Tidal Bay  
11% ABV

The Beach House, Sauvignon Blanc (SA)  
Gls \$11, Btl \$38 12.5% ABV

Gaspereau, Riesling (CAN-NS)  
Gls \$12 - Btl \$42 11% ABV

Wolf Blass, Bilyara Chardonnay (AUS)  
Gls \$11 - Btl \$38 13% ABV

Gaspereau, Rose (CAN-NS)  
Gls \$12 - Btl \$42  
11 % ABV

## RED WINE

All Wines by the glass are a 5 oz pour

Great Big Friggin’ Red (CAN-NS)  
Gls \$8 - 1/2 L \$19 - 1L \$36  
13% ABV

Gaspereau, Small Lot Red (CAN-NS)  
Gls \$12 - Btl \$42  
12% ABV

Tommasi, Ripasso Valpol (ITL)  
Btl \$59  
13% ABV

Casillero del Diablo, Malbec (CHI)  
Gls \$12 - Btl \$42  
12% ABV

Bruce Jack, Shiraz (SA)  
Gls 12\$ - Btl 42\$  
14% ABV

## Non Alcoholic

Benjamin Bridge, Nova Zero (CAN-NS)  
Gls \$11 - Btl \$38  
0%ABV

# BEER MENU

## ON TAP

12 oz Pours

Tata Brew North Shore \$8.50  
4.7% ABV

Nine Locks Brewing Co  
O'Hearns Irish Red \$8.50  
5% ABV

## CANS AND BOTTLES

(5-6% ABV except where noted)

Nine Locks Dirty Blonde 355ml \$8.00

Tata Brew Deception Bay IPA 473ml \$9.75

Tata Brew Butcher Block 473ml \$9.75

Tata Brew Nomad Pilsner, **non alc** 355ml \$7

Keith's Light 341ml \$7

# COCKTAIL MENU

## COCKTAILS

Caldera Rye & Ginger \$9

Gin & Tonic \$9

Vodka & Cranberry \$9

Rum & Coke \$9

White Russian \$12

Aperol Spritz \$12

Mimosa \$12

Mojito \$12

Martini \$12

Margarita \$12

Brandy Old Fashioned \$12

Railway Caesar \$12

## CANNED COCKTAILS & CIDER

Tatabrew Raspberry Vodka Soda \$5.75

Tatabrew Citrus Vodka Soda \$5.75

Coldstream Peach Iced Tea \$5.75

Bulwark Original Apple Cider \$7

## SPIRITS

1 oz pour \$7

Captain Morgan White Rum

Tanqueray Gin

Iceberg Vodka

1 oz pour \$8

Caldera Whiskey

Bailey's

V.S.O.P. Brandy

Triple Sec

Kahlua

1 oz pour \$11

Glenfiddich 12 Year old Single Malt  
Scotch Whiskey

# JUNIOR CONDUCTORS

*Tailored to the smaller conductor*

12 & under

*All Junior conductors meals include a choice of Orange, Apple or Cranberry Juice or 2% Milk*

## **Grilled Cheese Sandwich**

*Served with Potato Chips*

\$8.50 (GFO)

## **Buttered Pasta with Cheese**

*Buttered Linguine topped with a cheddar cheese blend served with garlic bread*

\$7 (GFO)

## **Kids Marinara Pasta**

*Linguine tossed in marinara sauce topped with a cheddar cheese blend served with garlic bread*

\$8.50 (GFO)

## **Junior Hot Dog**

*Served with ketchup and potato chips*

\$8.50

add cheese \$1.00

Available toppings: Mustard, Relish

## **Junior Hamburger**

*3oz housemade patty Served with ketchup and potato chips*

\$10 (GFO)

Add Cheese \$1.00

Available toppings: Mustard, Relish, Tomato, Lettuce, Pickle

## DESSERT

### **Scoop of Vanilla Ice Cream**

\$3

### **Ice Cream Sundae**

*Vanilla ice cream topped with Chocolate or Caramel sauce, Whipped Cream, sprinkles and a Cherry on top*

\$6