



A century and half ago, Eating Houses turned train stations into more than transit points—they became destinations. More than restaurants, they offered warmth, connection, and a taste of home. That's who we are—a place where history lingers, bold flavors meet comfort, and every guest becomes part of the story.

## STARTERS

- POTSTICKERS** 15  
pork, sweet chili teriyaki, toasted sesame seeds, red cabbage slaw
- CURRY MUSSELS (GF)** 18  
red curry, mussels, pita bread
- PROVOLETA** 15  
seared aged provolone, tomato and olive tapenade, grilled bread
- GRILLED CABBAGE (N)** 14  
red cabbage, green cabbage, honey garlic sauce, cashews
- WINGS (GF)** 16  
fried wings, carrots, celery, choice of buffalo, honey garlic, dry rub. served with ranch or bleu cheese
- CLASSIC SHRIMP COCKTAIL** 20  
served with cocktail sauce and lemon
- CHEESE AND PÂTÉ TRAY** 28  
an assortment of artisan cheese, duck liver pâté and house-made pickles. served with bread and crackers
- STEAK TARTARE** 16  
aioli, pickled vegetable mix, grilled bread
- TUNA POKE** 20  
wonton crisp, serranos, fresnos, sesame seeds, seaweed salad, pineapple
- TENDER TIPS** 18  
beef tips, bell pepper, fried onion, horseradish, cajun seasoning

## SALADS & SOUPS

- CAESAR** 9/15  
baby romaine, dressing, lemon, croutons, white anchovies, fresh shaved parmesan
- QUINOA CITRUS** 19  
quinoa, orange, lime, lemon and grapefruit supremes, basil, mint, arugula, fried goat cheese, olive oil
- BEEF(N)** 16  
red, golden, and candy beets, vanilla spiced yogurt, marcona almonds, sage, coconut
- NICOISE** 22  
mixed greens, haricot vert, red onion, grape tomatoes, hard-boiled egg, seared ahi tuna, capers and olives, sherry vinaigrette
- CHOPPED** 18  
chopped egg, tomato, bleu cheese, bacon, cucumber, avocado, lettuce, green goddess dressing, croutons
- THREE BEAN CHILI** 8/12  
rich, flavorful chili, simmered in savory spices
- FRENCH ONION** 12  
caramelized onions, beef stock, bread, swiss, provolone

A 3% surcharge applies to all credit card payments. 20% gratuity will be added for parties of 8 or more.

GF = gluten free / N = contains nuts

\*Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements, prior to ordering.

## HANDHELDS

- all handhelds served with fries. sweet potato fries +2
- 1881 BURGER** 15  
cheddar, pickles, steak sauce mayo, iceberg lettuce, tomato, onion
- LAMB BURGER** 18  
mixed greens tossed in lemon and oil, pickled red onion, tomato, harissa yogurt
- AHI TUNA** 22  
sesame seed bun, red cabbage slaw, spicy mayo, arugula, tomato
- SONORA DOG** 15  
all-beef hot dog, bacon, pinto beans, salsa verde, mayo, mustard

## ENTRÉES

- FISH AND CHIPS** 22  
tempura battered cod, french fries, coleslaw
- SUNNIES** 25  
starch and vegetable of the day, champagne butter, and lemon
- HALF CHICKEN** 32  
ratatouille and demi-glace
- BUTTERNUT SQUASH RAVIOLI** 25  
roasted butternut squash, arugula, parmesan, brown butter, sage
- NO BULL (GF)** 30  
plant-based steak, mashed potatoes, vegetable of the day, roasted mushrooms, chimichurri
- HUNTER'S PIE (GF)** 26  
mashed potato, beef tips, bell pepper, fried onion, horseradish cream sauce, demi-glace

- CHICKEN PICCATA** 27  
chicken, kalamata olives, capers, roasted tomatoes, lemon, white wine, angel hair pasta

## CHEF CUTS

- served with starch and vegetable of the day
- 10oz NEW YORK STRIP** 42
- 6oz SALMON** 32
- 6oz FILET MIGNON** 52
- 12oz PORK CHOP** 42
- CHEF'S CATCH** *market price*

## ACCOMPANIMENTS

- CRAB CAKE...12**
- ROMESCO (N)...4**
- CHIMICHURRI...3**
- BEURRE BLANC...5**
- RED WINE DEMI...5**
- SHEEP BLEU CHEESE...8**