

THE SAMPLE ROOM

est. 1899

APPETIZERS

PRETZEL BITES

with a side of white queso for dipping 8.99

HOMEMADE POTATO CHIPS

with a side of bbq ranch 6.99

HOMEMADE TORTILLA CHIPS

with a side of our homemade salsa 8.99

WINGS

with buffalo or our homemade bbq sauce and choice of ranch or blue cheese 10.99

MOZZARELLA STICKS

with homemade marinara sauce 7.99

ONION RINGS 6.99

FRIED PICKLE CHIPS 6.99

FRENCH FRIES 6.99

add chili dog sauce and cheese for 1.99

CHICKEN QUESADILLA

grilled chicken seasoned with our house made taco seasoning, grilled onions, bell peppers and a blend of cheese. served with side of salsa and sour cream 10.99

MIDLAND'S NACHOS SUPREME

our house made tortilla chips covered in melty cheese, creamy queso, onions, black olives, fresh tomatoes and jalapenos with a side of sour cream and homemade salsa. 9.99 *with chicken or beef for 12.99*

SALADS

ENTREE SALAD

mixed greens, tomatoes, cucumbers, red onions and shredded cheese 7.99

ADD A PROTEIN:

grilled or crispy chicken 13.99

grilled salmon 15.99

grilled shrimp 15.99

+ add a side salad to any meal for 3.99

SANDWICHES & DIPABLES

*add bacon or chili dog sauce to any sandwich for 1.99
all served with fries, homemade potato chips, or homemade tortilla chips,
upgrade to any other side for 1.99*

HAND DIPPED CHICKEN FINGERS

four of our hand-dipped, made to order chicken fingers, goes great with our homemade bbq or ranch 12.99

HAND DIPPED STEAK FINGERS

four strips of our almost world-famous chicken fried steak in finger food form comes with choice of gravy for dipping 13.99

HAND-DIPPED FISH & CHIPS

hand dipped pollock fillet served with a side of our homemade tartar sauce for dipping 11.99

MIDLAND BURGER

our hand-pattied burger with our secret spice recipe and all the fixings on the side 9.99
make it a double for 11.99

PATTY MELT

the classic in all its glory with melted swiss, grilled onions and a beef patty all between two perfectly grilled pieces of marbled rye 9.99

GRILLED OR CRISPY CHICKEN SANDWICH

a juicy chicken breast either crispy or not with lettuce, tomato, pickle and onion on the side 10.99

SPICY CHICKEN CLUB

a twist on our classic crispy chicken sandwich! we add a little spice to the batter and top it with jalapenos, pepper jack cheese, crispy bacon and a creamy garlic aioli 12.99

REUBEN SANDWICH

the classic sandwich made with our house-brined corned beef sliced thin with melted swiss cheese, tangy sauerkraut and creamy thousand island dressing nestled between two toasted pieces of marbled rye bread 9.99

HOT DOG

customize either one or two of our all-natural hotdogs on a soft brioche bun with up to two toppings
one dog 9.99 | two dogs 12.99

ADD MORE TOPPINGS

for 50¢ each

shredded cheese	chopped onions
bacon	tomatoes
jalapenos	sauerkraut
white queso	mac and cheese
chili dog sauce	<i>+1.99 per hot dog</i>

BIEROCK

a classic kansas meal! a mixture of ground beef, onions, cabbage and spices all wrapped up in a soft fluffy dough 7.99

FRENCH DIP

our homemade prime rib sliced thin on a toasted hoagie bun served a side of au jus 12.99

OPEN FACED MEATLOAF SANDWICH

our homemade meatloaf served over a toasted slice of organic white bread topped with creamy homemade mashed potatoes and smothered in gravy 11.99

OPEN FACED PRIME RIB SANDWICH

a toasted piece of white organic bread topped with thinly sliced roast beef, creamy homemade mashed potatoes and smothered in gravy 12.99

CUSTOMIZE ANY SANDWICH BY ADDING:

*cheese 50¢ • bacon 1.99
sauerkraut 50¢ • jalapenos 50¢*

Midland

RAILROAD HOTEL

ENTREES served with choice of two sides

CHICKEN FRIED STEAK

our almost world-famous hand breaded top seller (*it's a must try!*) 15.99

LIVER & ONIONS

not your grandma's liver and onions! ours is soaked in dark crème de cocoa 13.99

BROILED SALMON

our sustainably raised coho salmon broiled to perfection and topped with our homemade beurre blanc sauce 17.99

MEATLOAF

our homemade meatloaf wrapped in bacon topped with our brown gravy 12.99

BUTTERFLIED FRIED SHRIMP

eight shrimp fried to golden perfection 15.99

POT ROAST

our homemade slow cooked pot roast served over mashed potatoes and carrots and onions (*no sides included*) 13.99

TWO PIECE FRIED CHICKEN

our hand-breaded juicy fried chicken 13.99 *all white meat add 1.99*

STEAKS

come with two sides, cooked to order and topped with our signature house made steak butter

RIBEYE STEAK 14oz. 27.99

BACON WRAPPED FILET 8oz. 24.99

PASTAS all pastas served with a side of garlic bread and a side salad

SHRIMP SCAMPI

succulent shrimp sautéed in our house made scampi sauce served over a bed of fettuccine 15.99

ALFREDO

creamy alfredo sauce coats fettuccine noodles 9.99 *broccoli* 9.99 *chicken (grilled or crispy)* 13.99 *shrimp (crispy or not)* 15.99 *salmon* 17.99

SPAGHETTI

our homemade marinara over a bed of spaghetti noodles 9.99 *ground beef* 11.99 *grilled or crispy chicken* 12.99

CAJUN CHICKEN PASTA

slightly spicy cream sauce mixed with bacon, bell pepper, onions and topped with cajun grilled chicken over a bed of fettuccine pasta 14.99

MAC AND CHEESE

our house made creamy, mac and cheese sauce mixed with elbow macaroni 9.99

ADD YOUR CHOICE OF ANY OF THE FOLLOW:

broccoli 9.99

bacon 11.99

chicken (grilled or crispy) 13.99

SIDES 3.99

HOMEMADE DILL PICKLE CHIPS

SWEET POTATO FRIES

FRENCH FRIES

+add chili dog sauce and cheese to fries for 1.99

HOMEMADE ONION RINGS

SEASONAL VEGETABLE

MASHED POTATOES WITH GRAVY

HOMEMADE MAC & CHEESE

FRIED OKRA

HOMEMADE COLE SLAW

WILD RICE

BAKED POTATO *+loaded add 1.99*

ASK YOUR SERVER ABOUT OUR *homemade desserts*

BIEROCKS TO GO 8 bierocks and two sides • to go only

ASK YOUR SERVER ABOUT *today's special*



MIDLAND FAVORITE



CHARLIE & ELMO'S *whiskey bar* est. 1899

BOXCAR MULE

ketel one vodka with ginger beer and lime

GOLDEN SPIKE

the midland's take on a whiskey sour

IRISH COFFEE

jameson and coffee with a dollop of cream

WHISTLE STOP MARGARITA

tequila, lime juice and cointreau

COMING DOWN THE TRACKS MARTINI

prepared with your choice of vodka or gin

CONDUCTOR'S LAST CALL

a traditional long island iced tea

RED CABOSES

a sample room specialty made with house gin, cranberry juice, sprite and palm breeze

U.P. BOURBON BERRY

maker's mark bourbon with blackberry juice, cranberry juice, and lime

WILSON TORNADO

our very own natural disaster made with two types of rum, palm breeze, sprite and topped with grenadine

RASPBERRY CROSSING

a sample room original drink consisting of skyy raspberry vodka, lemon, and sprite

BOULEVARDIER

campari, sweet vermouth, and bulleit rye whiskey

EMERALD ENVY

a delicious dessert drink prepared with cream, crème de menthe, and crème de cacao

PEACH BELLINI

champagne with mcgillicuddy's peach schnapps

JENNIFER & DOC'S WEEKENDER

a midland favorite of tanqueray and tonic

SIDECAR

brandy with orange liqueur and fresh lemon

OLD FASHIONED

jim beam, muddled sugar, water, and bitters

ASK YOUR SERVER FOR OUR VINTAGE WINE LIST