

D & R Depot Restaurant Dinner Menu

Served from 7AM – 9 PM Everyday

Appetizers & Engine Starters

Shortline Sampler – *our most popular appetizers on one platter* – 2 homemade stuffed mushrooms, 2 artichokes French, 2 clams casino and 2 pieces of bruschetta bread 11.79

Homemade Soup du jour –
Cup 2.99 Bowl 3.99

Our famous French Onion Soup au gratin –
with cheese & croutons – Cup 2.99 Bowl 3.99

Homemade Chili - hearty with a little zip, with
cheddar cheese Cup 3.99 Bowl 4.99

Shrimp cocktail – large shrimp served with
cocktail sauce and lemon wedge 7.59

Clams Casino – topped with bacon 6 for 8.99

Homemade Mozzarella Wedges – hand
dipped, fried, served with our red sauce 6.49

Bruschetta Bread – topped with tomatoes,
spinach, cheese, and broiled 6.79

Artichokes French – 6 hearts sautéed in our
homemade egg batter 6.99

Stuffed Mushrooms – filled with our special
mixture, topped with mozzarella 7.59

Tossed or Spinach Salad 1.99, **Caesar** 2.99

Seafood Entrees

Sea Scallops – fresh tender scallops either hand breaded and deep fried, or sautéed in a white wine and
lemon sauce, served with choice of potato & vegetable 20.99

Large Shrimp – either hand breaded and deep fried, or served scampi style in garlic sauce, over angel
hair pasta 15.99

Sole Almondine - 2 filets of sole dredged in flour and then sautéed in a white wine/ almond cream
sauce 15.99 **Senior Portion** 12.99

Char-broiled Haddock – lower in cholesterol than fried foods, choose
Italian, lemon pepper, Cajun or unseasoned 12.29

Grilled Norwegian Salmon – seasoned with dill butter and baked in a
light lemon juice 15.99

Beer Battered Haddock Fish Fry – our famous fish fry is dipped in a
special blend of spices and ales for the perfect flavor,
traditionally fried or breaded 10.59 *(Add our Depot Cajun spices for 1.00)*



Grilled Norwegian Salmon

|| *Enjoy a stuffed baked potato with cheddar, bacon & broccoli for only 1.99 with an entrée* |

Friday Night Seafood Special - Creamed Cod – served with baked potato and Cole slaw 10.99

Homemade Pot Pie Specialties

Conductor's Special – Chicken Pot Pie – *Our house specialty* – large pieces of chicken in a rich broth, with peas and carrots, topped with a homemade pastry crust 10.59 *Smaller senior portion* 9.59



Beef, Beer & Bacon Pot Pie – prime aged beef marinated in lager ale, and baked in homemade beef stew gravy, bacon, potatoes, carrots and onions; topped with our homemade crust 14.99

Seafood Pot Pie – a delicious cream sauce loaded with fresh scallops, cold-water shrimp, sole fish, potatoes, peas and onions, and topped with our homemade crust 19.59

Italian Pot Pie –homemade red sauce, filled with rice, sautéed peppers, onions, tomatoes, mushrooms, pepperoni, Italian sausage, oregano & basil, with a mozzarella parmesan blend 14.99

Vegetarian Pot Pie – the perfect blend of carrots, peas, broccoli, mushrooms, potatoes & onions, served in vegetable stock gravy. If you'd like to make this dish vegan, just ask for "No Crust" 10.79

Premium Pasta Plates

We proudly serve Barilla pasta - made in Avon, NY - perfect every time!



Chicken Portabella Penne – grilled chicken tossed with sun-dried tomatoes, fresh spinach and portabella mushrooms in homemade Alfredo sauce 15.99

Garlic lovers' Delight – angel hair pasta, sautéed in olive oil and fresh garlic, with broccoli, mushrooms, and tomatoes 12.29

Add Chicken or Meatballs 3.00 **Grilled Salmon or Shrimp** 5.00
Filet Mignon 7.00

Pasta with Marie Snow's homemade red sauce – a generous portion of pasta with our homemade sauce and 2 large homemade meatballs 11.29

(Add a ½ order of garlic bread with cheese to any entree for only 1.99)

Macaroni and cheese en casserole – made with a combination of domestic and imported cheeses, topped with baked buttered crumbs 11.59

Add Chicken or Meatballs 3.00 **Grilled Salmon or Shrimp** 5.00 **Filet Mignon** 7.00

**Visit Page 6 of our menu for our Vegetarian Options,
Gluten Free Items & other Dietary Menus**

The D & R Depot makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies. In addition, we label items with possible allergen-containing ingredients; however, there is always a risk of contamination. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. The D & R Depot will not assume any liability for adverse reactions to foods consumed, or items one may come in contact with while dining with us.

Steaks, Rib & Chops

The best cut of meat - slowly cooked, never frozen, always tender & delicious

Depot Boneless Prime Rib – perfectly marbled CAB prime rib – slow roasted and carved to order, seasoned in homemade au jus and cooked to your doneness

8 oz Boneless Cut 17.99 **12 oz Boneless Cut** 21.99
16 oz Boneless Cut 25.99



Delmonico Steak – dry aged Certified Angus Beef boneless rib, grilled over charcoal for a full flavor

10 oz Delmonico 19.99 **14 oz Delmonico** 23.99

Twin Filet Mignon – hand cut to order, wrapped in smoked bacon and lightly seasoned with pepper, with our homemade au jus. 22.99 **Senior portion** 18.99

Add a Bacon Wrapped Filet Mignon to any Entrée for only 8.49



Apple Chutney Pork Chops

Broiled Lamb Chops – two flavorful, juicy and thick chops prepared to your doneness – served with mint jelly 23.99 **Senior portion** 19.59

Apple Chutney Pork Chops – two thick center cut boneless pork chops, broiled over charcoal and topped with our homemade apple chutney 14.99

Smaller senior portion 13.59

~ **Top your entrée with: Sautéed Mushrooms or Onions** 1.99 ea
~ **Broiled Bleu Cheese sauce** 2.00
~ **Add a stuffed baked potato with cheddar, bacon & broccoli for only** 1.99
with an entrée

Customize Your Surf & Turf Special

1. **Choose any one of our steaks, filets, chops, cuts of prime rib, or other entree**
2. **Choose shrimp or scallops, sautéed or fried**
Just add 6.00 for shrimp, or 8.00 for scallops, to the meat of your choice

Dinner Classics

Chicken Parmesan – covered with mozzarella cheese and our homemade sauce, with pasta
14.99 **Smaller senior portion** 13.99

Veal Parmesan – breaded with our special blend of bread crumbs, with pasta 15.59

B.R.&P. Chicken – char-broiled chicken breast topped with bacon, red onion, pepperoncini, & blended cheeses 14.99
Senior portion 13.99

Calves' Liver with bacon and onions – topped with onions & bacon strips 15.59
Smaller senior portion 13.59

Ethel's Homemade Meatloaf - filled with ham & Swiss cheese, then topped with our delicious homemade sauce 13.99

Veal French – dipped in egg and wine, sautéed to perfection, served over rice 15.59

Vegetarian & Vegan Selections

Some of our most popular vegetarian dishes

Bruschetta Sandwich – a grilled sandwich with mozzarella cheese, sautéed peppers, tomatoes, and Italian dressing on Italian bread with basil, served with pasta salad 7.59

Portabella Mushroom Sandwich – char-broiled, then topped with sautéed red peppers & onions, served with fries and a side of our homemade spicy mustard sauce 8.59

Macaroni and cheese en casserole – domestic and imported cheeses, topped with baked buttered crumbs 11.59



Monsoon Salad – mixed greens, mandarin oranges, fresh strawberries, grapes, pineapple, tomatoes, toasted almonds & walnuts Regular size - 10.59 Smaller size 8.59



Garlic lovers' Delight – angel hair pasta, olive oil, fresh garlic, broccoli, mushrooms, and tomatoes 12.29



Vegetarian Pot Pie – the perfect blend of carrots, peas, broccoli, mushrooms, potatoes & onions, served in vegetable stock gravy. If you'd like to make this dish vegan, just ask for "No Crust" 10.79



No-Nothing Pie – homemade apple pie that's gluten free, vegan, nut free and no added sugar 5.49

Gluten Free Choices

Many menu items can easily be changed to be gluten free. This is just a sample of the most popular

Chopped Cobb Salad – neatly topped with chopped Virginia baked ham, tomatoes, cucumber, hard-boiled egg, and Swiss cheese 10.29

Monsoon Salad – mixed greens, mandarin oranges, fresh strawberries, grapes, pineapple, tomatoes, toasted almonds & walnuts; served with a homemade muffin Regular size - 10.59 Smaller size 8.59

Delmonico Steak – dry aged Certified Angus Beef boneless rib, grilled over charcoal for a full flavor
10 oz Delmonico 19.99 **14 oz Delmonico** 23.99



B.R.&P. Chicken – char-broiled chicken breast topped with bacon, red onion, pepperoncini, & blended cheeses 14.99 **Senior portion** 13.99

Sea Scallops – fresh tender scallops either hand breaded and deep fried, or sautéed in a white wine and lemon sauce, served with choice of potato & vegetable 20.99

Grilled Norwegian Salmon – seasoned with dill butter and baked in a light lemon juice 15.99

No-Nothing Pie – homemade apple pie that's gluten free, vegan, nut free and no added sugar 5.49

"A Sample" of Soy Free Options

Monsoon Salad – mixed greens, mandarin oranges, fresh strawberries, grapes, pineapple, tomatoes, toasted almonds & walnuts; served with a homemade muffin Regular size - 10.59 Smaller size 8.59

Char-broiled Haddock – lower in cholesterol than fried foods, choose **Italian, lemon pepper, Cajun or unseasoned** 12.29



SOY FREE

Delmonico Steak – **10 oz Delmonico** 19.99 **14 oz Delmonico** 23.99

Twin Filet Mignon – hand cut to order, wrapped in bacon and seasoned with pepper 22.99

Lamb Chops & Pork Chops – Grilled over charcoal, look for details on the Dinner Page of this menu

Please let your server know that you have allergies, food sensitivities, or vegetarian preferences. We can make suggestions and help to make sure your dining experience with us is great!