RAILS STEAKHOUSE

RAW BAR

OYSTERS EAST AND WEST COAST SELECTIONS 3 each
Raspberry-Pink Peppercorn Mignonette

LOBSTER COCKTAIL 29
1¼ Pound Maine Lobster,
Chili Crisp Cocktail Sauce

CHILLED JUMBO SHRIMP 19
3 Jumbo Shrimp, Chili Crisp Cocktail Sauce

MIDDLE NECK CLAMS 2 each
East Coast Clams, Chili Crisp Cocktail Sauce

CRAB COCKTAIL 26
¼ Pound Colossal Crab meat, Old Bay
Mayo and Chili Crisp Cocktail Sauce

RAILS PLATTER 68 (serves 2-3)
3 Jumbo Shrimp, 6 Clams, 6 Oysters,
½ Chilled Lobster and Colossal Crab Meat

THE TOWER 129 (serves 4-6)
6 Jumbo Shrimp, 12 Clams, 12 Oysters, Whole
Chilled Lobster and Colossal Crab Meat

APPETIZERS

NUESKE'S APPLEWOOD SMOKED BACON 17
Peanut Butter & Jalapeno Jelly

WAGYU BEEF SLIDERS 14
Caramelized Onions, Fontina, Truffle Aioli

SPANISH OCTOPUS ALLA PLANCHA 19
Israeli Cous-Cous, Smoked Eggplant, Raisins,
Capers, Olives, Marcona Almonds,
Garlic-Yogurt Sauce

POINT JUDITH CALAMARI FRITTI 18
Zucchini, Calabrian Chili Aioli

LOBSTER PAELLA ARINCINI 17
Lobster and Chorizo Filled Saffron Rice Balls,
Romesco Sauce

MARYLAND STYLE CRAB CAKE 24
Colossal Crab Meat, Mango Slaw,
Jalapeño Cilantro Mayonnaise

ONION SOUP 12
Caramelized Onions, Beef Jus, Crouton, Gruyere

BURRATA 17
Pear Compote, Cracked Sicilian Pistachio,
Pomegranate Molasses, House Made Focaccia

CHICHARRÓN 17
Crispy Fried Pork Belly, Chipotle Cream,
Cabbage Salad

TUNA TARTARE 19
Hand-cut Ahi, Avocado Mousse, Ponzu, Wontons

SALADS

HARVEST SALAD 14
Baby Kale, Roasted Acorn Squash, Pumpkin
Seed Granola, Pickled Pears, Manchego
Cheese, Apple Cider-Honey Vinaigrette

THE WEDGE 15
Iceberg, Bacon, Tomatoes, Pickled Red Onions,
Crumbled Bleu Cheese

CAESAR 14
Baby Gem, Parmesan Crouton Crumble, White Anchovy

BEET & GOAT CHEESE 14
Roasted Beets, Arugula, Endive, Spiced
Candied Walnuts, Goat Cheese, Apples,
Blood Orange-Sherry Vinaigrette

WOOD FIRED PIZZA

SALSICCIA 16
Sweet Sausage, Onions, Peppers,
Fennel, Fontina, Mozzarella

MARGHERITA 15
San Marzano Tomatoes, Fresh Mozzarella,
Garden Basil

ALBA 15
Delicata Squash, Guancale,
Robiola, Sage, Balsamic Glaze,
Calabrian Chili-Honey

STEAK CUTS

Our steaks are dry aged for 28 days on premise in our aging room and hand cut by our butchers daily.

Sauces 3.95 each Bearnaise Au Poivre Bordelaise Chimichurri

DRY AGED PRIME NY STRIP STEAK 16 oz	56	**DRY AGED PORTERHOUSE FOR TWO**	65 per person
DRY AGED COWBOY STEAK 20 oz	54	**CREEK STONE FARMS AMERICAN WAGYU NY STRIP 14 oz**	89
FILET MIGNON 12 oz	58	**MARINATED SKIRT STEAK 12 oz**	39
PETITE FILET MIGNON 8 oz	52	**PEPPER CRUSTED HONEY BOURBON RIBEYE 16 oz**	54
		PRIME 'WET AGED' NY STRIP STEAK 14 oz	49

Great steak additions: 3 GRILLED GULF SHRIMP 17 OSCAR STYLE 22 7 OZ LOBSTER TAIL 28

RARE cool, red center MEDIUM RARE warm, red center MEDIUM warm, pink center MEDIUM WELL slight pink center WELL no pink, cooked through

RAILS CLASSICS

BRAISED SHORT RIBS OF BEEF 38
Parmesan Risotto Cake, Onion Marmalade,
Red Wine Sauce

OPAL FARMS LAMB CHOPS 42
Gorgonzola-Polenta Cake,
Balsamic Glazed Cipollini Onions & Figs, Lamb Jus

POLLO ALLA PARMIGIANA 34
Thin Breaded Chicken Cutlet, Baked Gnocchi,
Tomato-Cream Sauce, Fresh Mozzarella

HOUSE SMOKED ST. LOUIS RIBS 36
Glazed with our Classic BBQ Sauce, Roasted
Jalapeño Corn Bread and Mango Slaw

TROFIE PASTA 30
Duck Confit, Braised Leeks, Shitake Mushrooms,
Parmesan-Sage Cream Sauce

WAGYU BEEF BURGER 22
American Wagyu Beef, Bacon Jam, Lettuce,
Tomato, Onion, Choice of Cheese,
French Fries or Truffle Fries

LANCASTER CHICKEN BREAST 34
Brown Butter-Sweet Potato Puree, Black Cherry-
Hazelnut Compote, French Beans, Natural Jus

SEAFOOD

BRANZINO 36
Cannellini Bean Puree, Roasted Red Pepper-Caper
Relish, Smoked Tomato Coulis

MISO GLAZED CHILEAN SEA BASS 46
Lemongrass-Coconut Cream, Water Spinach,
Spicy Peanuts, Thai Basil Oil

FARROW ISLAND SALMON 36
Braised Savoy Cabbage, Nueske
Bacon, Red Wine Saue

SESAME CRUSTED AHI TUNA 39
Lemongrass Scented Black Rice, Pickled Shitake,
Bok Choy, Edamame, Miso Vinaigrette

MAINE LOBSTER
2-3 Pounds Steamed, Broiled or Stuffed
MARKET PRICE

SIDES

ROASTED BRUSSELS SPROUTS, HONEY-GOCHUJANG SWEET CHILE SAUCE, ROASTED PORK BELLY 12 **LOBSTER MAC-N-CHEESE 27**

SAUTÉED SPINACH, GARLIC & OIL 11 **HASH BROWN POTATOES FOR TWO 12** **BLUE CHEESE GRATIN POTATOES 11**

PARMESAN TRUFFLE FRIES 10 **SAUTEED MUSHROOMS, TRUFFLE BUTTER 12** **MASHED POTATOES 12** **ONION RINGS 10**

CREAMED SPINACH 12 **GRILLED ASPARAGUS, GRANA PADANO, BLACK TRUFFLE SEA SALT 12**

SMOKED GOUDA and BACON MAC & CHEESE FOR TWO 14

GLUTEN FREE OPTIONS. If you have a food allergy, please speak to our manager or your server.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

RAILS STEAK KNIVES ARE AVAILABLE FOR PURCHASE. PLEASE INQUIRE WITH A MANAGER.

10/01/2026