

- THE -  
**WHISTLESTOP**  
TRINIDAD, TX

- **APPETIZERS** -

**WOODSMOKE DIP** **15**

Smoked cream cheese, topped with jalapeño bacon jam, crispy onions, and herb oil. Served with tortilla chips

**CRAB CAKE** **23**

Golden-brown crab cake made with fresh lump crab, served with a creamy lemon-herb aioli, and roasted red pepper coulis

**RED PEPPER ARANCINI** **14**

Crispy risotto croquettes crusted in toasted pecans and breadcrumbs, served with roasted red pepper coulis and herb oil

**BRISKET + QUESO** **17**

Homemade queso, smoked brisket, green onion, sour cream, jalapeños and tortilla chips or fries

**SPINACH ARTICHOKE DIP** **17**

Baked spinach artichoke dip, Romano, and tortilla chips. Add pancetta for \$1

**BALSAMIC BRUSSELS** **13**

Fried Brussels sprouts with pancetta, pomegranate arils, and a pomegranate balsamic glaze

**HONEY SRIRACHA BRUSSELS** **13**

Topped with dried cranberries and candied pecans

**PRETZEL STICKS + QUESO** **14**

Three warm pretzel sticks, flaky salt and homemade queso and mustard

**FRIED GREEN TOMATOES** **6**

Five large fried tomato slices with ranch dressing

- **SALADS** -

**WALNUT GROVE** **12**

Mixed greens and watermelon radish with goat cheese, sweet oranges, dried cranberries, and toasted walnuts in a light pomegranate citrus vinaigrette

**AMBER HARVEST** **12**

Spring mix, apples, pears, dried cranberries, roasted acorn squash cubes, candied pecans, feta cheese, and a fig-sherry vinaigrette

**WEDGE** **9**

Iceberg wedge, blue cheese crumbles, pancetta, grape tomatoes, red onion, and croutons with ranch or blue cheese dressing

**CAESAR** **8**

Chopped baby romaine, Romano, garlic croutons with Caesar dressing

**Add Filet +MKT   Grilled Chicken Breast +10   Grilled Salmon♦ +18   Blackened Shrimp +15**

- **SIDES** -

**LOADED BAKED POTATO** **7**

**MASHED POTATOES** **7**

**MAPLE GLAZED CARROTS** **7**

**GARLIC & ALMOND GREEN BEANS** **7**

**SAUTÉED BROCCOLINI** **7**

**FRENCH FRIES** **7**

**SWEET POTATO FRIES** **7**

**ROASTED BRUSSELS SPROUTS** **7**

**QUINOA** **7**

**HOUSE SALAD** **7**



**Whistlestop Restaurant & Bar, 104 Front Street   Trinidad, Texas   903-778-5133**

♦ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

# - THE - WHISTLESTOP TRINIDAD, TX

## - ENTREES -

### GRILL CONDUCTOR

Your choice of main, plus loaded baked potato, and broccolini

Surf & Turf (Filet 8oz + Shrimp 4oz), herb butter **MKT**

8oz Prime Filet, black peppercorn cream sauce **MKT**

Grilled Chicken Breast, herb butter **28**

Grilled Barramundi, herb butter **40**

Grilled Salmon♦, herb butter **36**

Blackened Shrimp, herb butter **33**

### CHICKEN FRIED CHICKEN/STEAK **30**

Your choice of a fried chicken breast or beef cutlet topped with our homemade gravy. Served with Yukon Gold mashed potatoes and garlic & almond green beans

### SWEET & SPICY PORK CHOP **35**

Juicy bone-in pork chop finished with a sweet-and-spicy bourbon glaze, served with creamy mashed potatoes and maple-roasted carrots

### FRONT STREET FLOUNDER **34**

Flounder fillet with crab and topped with herb butter. Served with sautéed broccolini and quinoa

### TERIYAKI TUNA **26**

Sushi-grade ahi tuna♦ flash-seared and brushed with house teriyaki glaze, served with a crisp pickled ginger slaw, garlic & almond green beans, and toasted sesame seeds

### POMEGRANATE GLAZED CATCH **40**

Norwegian Salmon or Asian Sea Bass (+5) on a smooth acorn squash purée, drizzled with a tangy pomegranate balsamic glaze, served with roasted Brussels, and sprinkled with toasted pumpkin seeds

### 🌀 Daily Homemade Desserts 🌀

Ask your server about our made-in-house treats

### BAKED ZITI BOLOGNESE **26**

Baked pasta with ricotta, Romano, and seasoned prime beef in our house-made marinara, served with a crisp house salad.

### STROGANOFF **18**

Fettuccine in a rich mushroom & beef cream sauce, garnished with Romano cheese and served with toasted sourdough and a side salad

Add 8oz Prime Filet **+MKT**

Add Braised Short Rib **+20**

Add Grilled Chicken Breast **+10**

### GRAIN AND GARDEN BOWL **15**

Quinoa, dried cranberries, candied pecans, acorn squash, wild mushrooms, chopped Brussels, watermelon radish, and toasted pumpkin seeds with a lemon tahini vinaigrette

### WHISTLESTOP'S FALL PASTA **19**

Fettuccine tossed in garlic butter, with acorn squash, wild mushrooms, caramelized onions, toasted walnuts, toasted sourdough and a side salad

### CAJUN CREAM PASTA **18**

Fettuccine tossed in our homemade Cajun cream sauce with crawfish and andouille. Served with toasted sourdough and a side salad

### BROWN BUTTER RISOTTO **20**

Creamy risotto with wild mushrooms, toasted brown butter, thyme, and Romano

#### FOR ABOVE ENTREES:

Add 8oz Prime Filet **+MKT**

Add Braised Short Rib **+20**

Add Grilled Chicken Breast **+10**

Add Grilled Barramundi **+22**

Add Grilled Salmon♦ **+18**

Add Blackened Shrimp **+15**



**Whistlestop Restaurant & Bar, 104 Front Street Trinidad, Texas 903-778-5133**

♦ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.