

TWIN RAIL

PUB & GRILL

502 Twin Rail Dr.* Minooka, IL. 60447

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ENGINE STARTERS

Fried Chicken Tenders

Delicious Chicken Tenders, Served Piping Hot with Choice of: Zesty BBQ Sauce, Creamy Ranch or Our Sweet Honey Mustard Sauce \$7

Spud Skins

Golden Fried Potato Skins, Stuffed with Melted Sharp Cheddar Cheese and Apple Smoked Bacon Crowned with Sliced Green Onions & Served with Whipped Sour Cream for Dipping \$7

Add: Pulled Pork \$4.50 – Grld. Chix. \$3.50 - Ground Beef \$4.50

Hot Pretzel Rolls

Hot, Fresh Baked Soft Pretzel Rolls w/ Choice of Warm Nacho Cheese or Warm Dijon Mustard \$6

Loaded Potato Chips

Hand-Cut Homemade Chips, Loaded w/ Crisp Bacon, Cheddar Cheese, Sour Cream & Green Onion. Served w/ Our Chipotle Ranch Sauce \$8

Add: Pulled Pork \$4.50 – Grld. Chix. \$3.50 - Ground Beef \$4.50

Quesadilla

Grilled Flour Tortillas, Filled w/ Cheddar Cheese & Pico-de-Gallo. Served w/Sour Cream \$8

Add: Pulled Pork \$4.50 – Grld. Chix. \$3.50 - Ground Beef \$4.50

Buffalo Wings & Drummies

Crispy Wings & Drummies, Fried Golden Brown then Tossed w/ Delicious Homemade Sauces': Hot or Mild, BBQ, Garlic Parm. or Sweet n' Sassy Choice of Ranch or Bleu Cheese Dressing \$9

Twin Rail Nachos

Homemade Corn Tortilla Chips w/ Nacho Cheese Pico-de-Gallo, Jalapeños & Green Onion \$8

Add: Pulled Pork \$4.50 – Grld. Chix. \$3.50 - Ground Beef \$4.50

BEEF ^{And} CHICKEN BURGERS & MORE

(½ lb. Angus Beef or Chicken Breast)

Most Selections Below, Can Be Made w/ Delicious Grilled or Fried Chicken Breast, Instead of Beef

Served on "TURANO" Seasoned & Grilled Brioche Bun ~ Choice of Home-Made Fries, Cole-Slaw or Chips ~

~ Burger's Made w/ Chicken ~ Subtract \$1.00

Twin Rail ~ Cheeseburger

Mild Cheddar, Swiss and Provolone Cheeses \$9

Mushroom Swiss

Sautéed Mushrooms and Buttery Swiss Cheese \$10

Smokehouse

Sharp Cheddar Cheese, Smoky BBQ Sauce and Smoked Apple-Wood Bacon Accompanied by Beer Battered Onion Ring \$11

Black & Bleu

Topped with Sautéed Onions & Melty Bleu-Cheese Seasoned with Our Special Cajun Spices \$10

Patty-Melt

Cheddar & Buttery Swiss Cheese w/ Sautéed Onions Served on Seasoned & Grilled Rye Bread \$9

The Caprese

Fresh Buffalo Mozzarella, Fresh Tomato & Organically Grown Basil. Drizzled with Our Basil-Pesto Aioli and Served on Our Grilled, Rosemary Focaccia Bread \$10

Thai Peanut-Butter Bacon

Smear w/ Creamy Peanut-Butter, Topped w/ Bacon, Sliced Jalapeño & Grilled / Caramelized Pineapple Drizzled w/ Our Special Sriracha Mayo \$12

Black Bean-Veggie

(Unbelievably Flavorful... No "Mooing" Allowed)

Blended, Black Beans, Baked Sweet Potato & Rolled-Oats, Sautéed Onion, Celery, Garlic & "Snappy" Seasoning. Hand-Pattied, Grilled w/ Melted Pepper-Jack, Topped w/Julienne Cabbage and Our Sriracha-Honey Mayo \$11

It's a "Quesatrilla"

Grilled w/ Our Southwest Spices & Pepper-Jack Cheese, Shredded Lettuce, Pico-de-Gallo & Jalapeños Served Between, Seasoned & Grilled Flour Tortillas Accompanied by Sour Cream and Salsa \$12

I'll Have It ~ "Buffalo-Style"

Angus Beef or Chicken Breast & Cajun Spices Basted w/ Buffalo Sauce & Topped w/ Swiss Cheese Accompanied w/ Ranch or Bleu Cheese Dressing \$10

MORE SPECIALTIES

Served w/Choice of Fries, Cole-Slaw or Chips

Yummy BLT

Seasoned & Grilled Marble Rye, Spread w/ Pesto Mayo, Stuffed w/Applewood Smoked Bacon, Crispy Lettuce & Juicy Tomato \$9

Rib-Eye Sandwich

Tender & Juicy Certified Black Angus Rib-Eye, Topped with Sautéed Onions, Mushrooms & Melty Provolone Cheese. Served on Grilled Hoagie Bread with Our Home-Made Horsey Sauce \$14

BBQ ~ Pulled Pork

Pork Shoulder, Dry-Rubbed w/Our Secret Ingredients, Slow-Roasted & Hand-Pulled. Served on Our Garlic-Grilled Bun w/Choice of French Fries, Home-Made Chips or Coleslaw \$9

Unforgettable Reuben

Tender & Delicious, House-Made Corned-Beef, Sauerkraut, 1000 Island Dressing & Swiss Cheese Layered High on Grilled Rye Bread \$12

“Your Way” ~ Fish Sandwich

Flaky Whitefish Seasoned to Perfection! Served on Garlic Buttered Hoagie w/ Our Home-Made Remoulade Sauce
(Beer-Battered & Fried, Sautéed or Grilled) \$9

Really Cheesy Po-Boy

Grilled Cube-Steak and Sautéed Sweet Onions Topped with Melted Mozzarella Cheese and Served on Seasoned & Toasted Hoagie Roll \$12

You’ll be Hooked ~ Fish & Chips

Flakey & Delicious, Beer-Battered Basa (Whitefish)
(If You Like Grouper... You Will Love Basa)
Delicately Seasoned & Deep-Fried till Golden Served with Our Tasty Garlic-Parmesan Fries \$10

BESIDE THE TRACKS

Fresh Chopped House Salad \$3.50

Home-Made French-Fries \$2.50

Twin Rail ~ Coleslaw \$2.50

“The Illinois Dept. of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

* Menu items & prices subject to change **1/15/2021** *
Gratuity may be added to tables 6 or more as well as multiple/split checks

DAILY SPECIALS

(Please Ask for More Details)

Chef’s Daily Home-Made Soups

Tuesday: 12 Wings... \$10

Wed: \$5 Apptz’s. & Special Pasta’s

2 Specialty Pasta Dishes... Fresh & Loving Prepared

Thursday: \$6 Burger Basket w/Fries

Friday & Saturday for Steak

THE PRODUCE CAR

Make it a “WRAP” Alternative
Your Salad Selection Can Be
Masterfully Transformed Into a “WRAP”
Choice of Fries, Cole-Slaw or Chips

Buffalo Chicken Salad

Fresh Salad Mix w/ Fried or Grilled Chicken Breast, Basted in Our Buffalo Sauce & Topped w/ Tomatoes Cheddar Cheese & Ranch or Bleu-Chs. Dressing \$9

Chapin’s Chicken Caesar

Crisp Romaine, Tossed with Shredded Parmesan Cheese & Creamy Homemade Caesar Dressing. Topped w/ Our Crispy Homemade Croutons and Topped with Herb-Grilled Chicken Breast \$9

Santa Fe ~ Salad

Romaine Lettuce Blend, Cheddar Cheese, Grilled Chicken, Pico-de-Gallo & Hand-Cut Tortilla Strips Tossed in Our Southwest-Ranch Dressing \$8

Coal-Shovel Salad

Ripe Tomato Wedges, Red Onion, Hard Boiled Egg Herb-Grilled Chicken Breast, Applewood Bacon, Pepperoncini Peppers, Shredded Cheddar & Bleu-Cheese Crumbles (Wow... What a Salad!) \$10

Spinach Salad

Tender Baby Spinach, Sliced Hard Boiled Egg, Mushroom, Tomato & Crisp Applewood Bacon Drizzled with Our Fabulous Homemade Hot Bacon Dressing \$9

Blackened Steak Salad

Grilled Cajun Style, Resting on Crisp Lettuce Blend with Juicy Ripe Tomato, Red Onion, Applewood Smoked Bacon and Bleu Cheese Crumbles Accompanied by Beer Battered Onion Ring \$14