

THE Dining Car

DINNER ONLY- AVAILABLE AFTER 4:00 PM. INCLUDES YOUR CHOICE OF SOUP OR SALAD

CHARLESTON SHRIMP & GRITS

A dinner sized portion of our signature anytime item: Southern style grits topped with sautéed shrimp and tasso gravy finished with chopped green onion and parsley. 15.95

CONDUCTOR'S PASTA

Fresh pasta served with our house-made alfredo sauce, parsley, parmesan and your choice of chicken, steak or shrimp. 19.95

Vegetarian Option Available 16.95

THE ROADMASTER

Grilled pork ribeye marinated in sweet soy sauce and dressed with bourbon apple compote. Served with Derailed Yukons and seasonal vegetable. 18.95

LOUISIANA SHRIMP & BOWTIE PASTA

Sautéed shrimp tossed with pasta, artichokes, garlic, onions, baby spinach, tasso ham, sautéed mushrooms and simmered in tasso gravy. Spectacular! 18.95

STEAMWHISTLE SMOTHERED CHICKEN

Two charbroiled chicken breasts topped with grilled mushrooms and onions smothered with melted cheddar jack cheese. Served with choice of potato and seasonal vegetable. 18.95

ATLANTIC COASTLINE SALMON

Charbroiled salmon topped with strawberry white balsamic compote. Served with choice of potato and seasonal vegetable. 23.95

UPGRADE YOUR SEAT ON THE TRAIN

Steak, Chicken or Shrimp 5.95

Add + Sautéed Mushroom & Onions 2.95

Add + Bacon & Bleu Cheese 3.95

Add + Sautéed Shrimp 5.95

LAKE SUPERIOR WHITEFISH

Locally fresh caught Lake Superior Whitefish cooked your way! Pan Fried with white wine, lemon and butter OR Broiled with terragon-lemon compound butter OR Blackened with white strawberry balsamic compote. 22.95

DEPOT FRIED SHRIMP

Ten panko dredged shrimp served with a side of cocktail sauce. Served with your choice and seasonal vegetable. 17.95

SUPERIOR RANGE FLAT IRON

Tender 8 ounce choice flat iron steak charbroiled with our special steak seasoning. Served with choice of potato and seasonal vegetable. 21.95

RED LANTERN RIBEYE

14 ounce charbroiled ribeye enhanced with our signature steak seasoning. Served with choice of potato and seasonal vegetable. 34.95

KANSAS CITY LINE BONE-IN STRIP STEAK

Charbroiled 14 ounce choice center cut bone in strip with our signature steak sauce. Served with choice of potato and seasonal vegetable. 24.95

BRASS COLLAR

10oz Choice coulotte sirloin charbroiled to perfection with our special steak seasoning. Served with your choice of potato and seasonal vegetable. 23.95

THE Loose Caboose

APPLE OF MY EYE

Roy's apple bar served with vanilla bean ice cream, caramel, and apple pie syrup. 6.95

RASPBERRY WHIPPING CREAM CAKE

Layered Vanilla cake with fresh raspberry whipping cream frosting. 6.95

TUSCAN TIRAMISU

Light as air lady fingers soaked in espresso and coffee liquor featuring creamy custard with marscapone cheese and dusted with cocoa. 6.95

STRAWBERRY LACE CHEESECAKE

A Rich strawberry glaze' set atop a New York style cheesecake slice. 6.95

CHOCOLATE MOLTEN LAVA CAKE

Individual chocolate Bundt cake filled with a warm dark chocolate lava sauce. 6.95

LIMONCELLO MARSCAPONE CAKE

Perfection! Moist Limoncello flavored layers between layers of Marscapone cream frosting. 6.95

ALL ABOARD!

Add vanilla bean ice cream to your dessert for 1.95

Ask your server about our dessert feature of the day

HOT DRINKS

100% Colombian Viennese Roast

A Bold dark roasted Vienna style coffee. 2.95

100% COLUMBIAN COFFEE AMERICANO

Regular or decaf 2.95

HOT TEA 2.95
(Assorted varieties available)

HOT COCOA 2.95

COLD DRINKS

2.95 each

FOUNTAIN POP

Pepsi products available

FRESHLY BREWED ICED TEA

RED BULL

BOTTLED WATER

Aquafina

100% JUICE

Orange or Apple
Small 2.25 / Large 3.50



Copper Range Depot History

The Copper Range Depot is located at 301 W. Lakeshore Drive in Houghton and started its life as the original passenger depot for the Copper Range Railroad in 1899. Pendergast and Clarkson of Chicago constructed the building from brick and red Jacobsville sandstone at a cost of just over \$10,000 in 1899. Accounting for the time value of money, this would be over 3.5 million today.

The structure was designed by Thomas Appleton, the chief engineer for Copper Range Railroad and served many purposes for the company. The ground floor served passengers with a ticket office, baggage area and waiting rooms. In addition to offering passenger service, Copper Range hauled freight for other companies in the area as well as hauling its own products to the Portage Canal for transport on ships.

Nearly 20,000 cubic feet of rock were removed from the hillside to accommodate construction of the depot and a staircase extending down from the roadway behind it allowed residents of West Houghton access to the property. The north side of the depot included a 400 foot long wooden platform with an overhanging roof to allow passenger access, freight delivery and collection and community interaction with the property.

While passenger service ended in the 1920's, freight service remained active for several additional decades. The last train came from McKeever junction in Ontonagon to the roundhouse in Houghton on November 3, 1972 ending an era of rail transport for the company. It has had many uses since its life as a passenger depot---including being administrative offices, another restaurant and medical arts building.

The Copper Range Depot sat vacant for more than six years prior to our purchase of the building. It is such a beautiful and significant structure to the City of Houghton and we believed it could become a vital and thriving place in our community once again. The local community has been very supportive of the endeavor and we could not have accomplished it without the help of so many.

The building currently consists of almost 12,000 square feet and three floors. The first floor is the Copper Range Depot family restaurant offering a dining experience that is filled with train memorabilia from a bygone age. The second floor allows daily or weekly overnight rentals of the historic layout of rooms and the third floor features two residential apartments for long term lease.

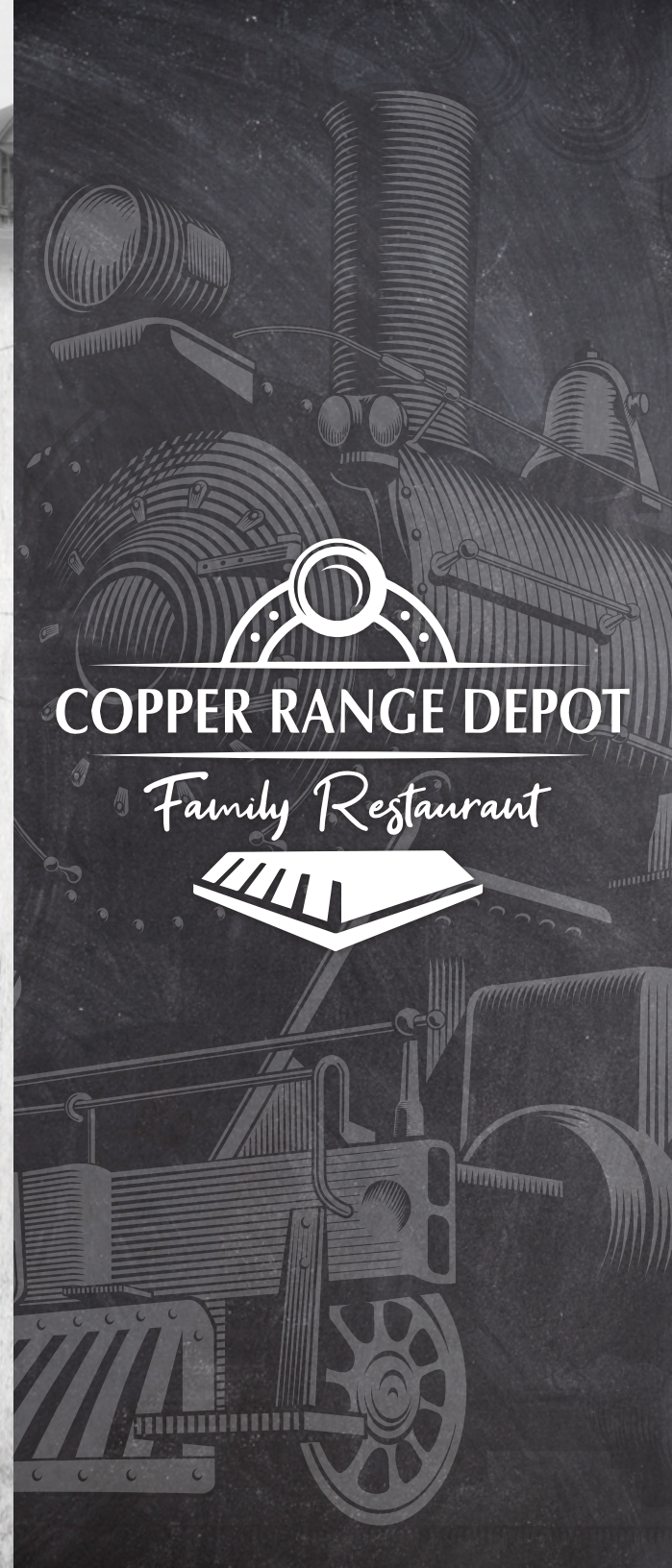
The current menu reflects the Southern heritage of my family hailing from Texas to South Carolina. Many of the recipes are from family and friends from all over the South. My mother, Virginia and my grandmother, Lola have items that are their namesakes. We aim to offer a unique Southern influenced dining experience with a spectacular view of the Portage Lake Lift Bridge. Whether you are seated inside or outside on the porch, I hope you enjoy some great food and service while at my beloved depot.

Thank you for your patronage,

Lisa

COPPER RANGE DEPOT

Family Restaurant



THE Side Car

3.95 each

DERAILED YUKONS

Our version of mashed!

PALLET LOADS

Crispy waffle fries

RAILROAD TIES

Crispy French fries

SWEET POTATO MASH

MAC N CHEESE

SEASONAL VEGETABLE

RICE

LOADED GRITS

HOUSE SLAW

ONION RINGS



Breakfast

Breakfast is served
Tuesday – Friday
7:00 am to 11:30 am
Saturday & Sunday
7:00 am to 1:00 pm

Toast options: White, Wheat, Roy's Rye, Roy's Sourdough,
English muffin bread or Roy's Gluten Free.

THE MORNING WHISTLE

CLASSIC DINING CAR BREAKFAST

Two eggs any style, choice of potato, toast, and choice of breakfast meat. 9.95

LOUISIANA SCRAMBLE

Andouille sausage, breakfast potatoes, red peppers, onion, mushrooms and three eggs scrambled in an iron skillet with toast. 11.95

HASH HOUSE SPECIAL

Hash of corned beef brisket and potatoes served with two eggs any style and choice of toast OR pancake. 10.95

FULL THROTTLE STEAK & EGGS

Top Sirloin steak charbroiled to perfection with our special steak seasoning served with two eggs any style, breakfast potatoes and choice of toast. 14.95

MEMPHIS BISCUITS & GRAVY

Flaky biscuits smothered in rich sausage gravy and served with two eggs any style. 10.95

TURNTABLE CREPES

Served with breakfast potatoes

STRAWBERRY

Classic crepes folded and topped with strawberry cream, powdered sugar and whipped cream. 10.95

FLORENTINE

Classic crepes folded and topped with wilted spinach, roasted mushrooms, artichoke hearts and Gruyere cheese blend. 10.95

OMELETS

Each served with choice of potato with toast OR a small pancake.
Add Sausage Gravy to any of our omelet choices for an additional \$2.00

KANSAS CITY

3 egg omelet with smoked pit ham and cheddar cheese. 11.95

UNION PACIFIC

3 egg omelet with tomato, spinach, artichoke hearts and mozzarella. 11.95

SOUTHERN RAILWAY

3 egg omelet with tasso ham, onions, and pimento cheese topped with sausage gravy. 12.95

THE MEAT WAGON

3 egg omelet with sausage, bacon, ham and cheddar cheese. 12.95

NORFOLK SOUTHERN

3 egg omelet with sausage, bacon, peppers, onions, mushrooms, cheddar, and hash browns. 11.95

BYO OMELET

Build your own custom three egg omelet with the choice of four ingredients. Choose from Bacon, Ham, Sausage, Cheddar, Mozzarella, Mushroom, Onion, or Peppers. 11.95
Additional ingredients .50 each

Gluten Free Bread available upon request for an additional \$2.00

Anytime Signature Items

PANNUKAKKU

Baked Finnish custard style pancake topped with seasonal fruit sauce, whipped cream and a side of syrup. 8.95

CHICKEN & WAFFLES

Breaded and fried juicy chicken breast, Belgian style waffle pieces, bacon jam and pancake syrup. A Southern Classic! 13.95

PULLMAN'S BREAD PUDDING

Cinnamon rolls soaked in a sweet egg custard and baked. Topped with vanilla sauce, pancake syrup and whipped butter. 8.95

Charleston SHRIMP & GRITS

Southern style grits topped with sautéed shrimp and tasso gravy finished with chopped green onion and parsley. 11.95

MEAT OPTIONS

SAUSAGE LINKS

 3.95

PECAN-SMOKED SHOULDER BACON

 5.95

HOME-STYLE BACON

 3.95

COUNTRY HAM

 3.95

SIDE OPTIONS

SEASONED POTATOES

 2.95

FARM-STYLE HASH BROWNS

 2.95

FRESH FRUIT

 3.95

LOLA'S GRITS

 Small 2.95 // Large 5.95

A LA CARTE

SINGLE EGG

 2.00

SINGLE PANCAKE

 3.25

SINGLE FRENCH TOAST

 2.50

SIDE OF BISCUITS

 2.75

SIDE OF SAUSAGE GRAVY

 2.75

Benedicts

COPPER RANGE BENEDICT

Poached eggs atop crumpets and Pecan smoked shoulder bacon finished with hollandaise sauce. 12.95

CRAB OSCAR BENEDICT

Poached eggs atop crumpets with a Maryland style crab cake and roasted asparagus. Topped with hollandaise sauce. 13.95

QUINCY'S BENEDICT

Poached eggs atop crumpets with fried green tomatoes, pecan smoked shoulder bacon with pimento cheese and hollandaise sauce. 12.95

Ask your server about our Benedict Feature

THE ROUND HOUSE

Appetizers

GEORGIA LIMITED FRIED GREEN TOMATOES

Southern-style golden fried green tomatoes with house remoulade. 8.95

WHISTLE STOP WINGS

Bone-In breaded or boneless wings served with your choice of sauce. Honey BBQ, Buffalo, Garlic Parmesan or Sweet Thai Chili. 8.95

STEWARD'S MUSHROOMS

Hand-battered deep-fried mushrooms with a side of house-made buttermilk ranch. 8.95

FIRE BOX STEAK SKEWERS

Steak satay's with our special steak seasoning. Served with both of our house-made steak sauces in classic and espresso flavors. 12.95

CRAB HOUSE RAILWAY

Two 3 ounce Maryland style crab cakes made from Blue Claw crab meat, fresh cream, butter, seasonings and seafood. Served with house-made remoulade. 13.95

THE BRASS RING

Gourmet thick cut breaded onion rings served with house made Zinger sauce. 8.95

WISCONSIN LINE CURDS

Beer battered and golden fried cheese curd cubes with house-made buttermilk ranch. 8.95

EIGHTH NOTCH

Classic French fries tossed in delicious white truffle oil, freshly grated parmesan and parsley. 8.95

SOUP

RED PEPPER BISQUE

Cup – 3.95 Bowl – 6.95

CHEF'S CHOICE

Cup – 3.95 Bowl – 6.95

THE Hopper

ATLANTIC RAIL SALMON SALAD

Charbroiled Atlantic Salmon on a bed of fresh mixed greens with tomato, blue cheese crumble, bacon, red onion and cucumber served with your choice of dressing. 14.95

LOCOMOTIVE CHEF SALAD

Tender greens topped with turkey, ham, egg, cheddar, tomato and croutons with your choice of dressing. 13.95

ORIENT EXPRESS CHICKEN SALAD

Our special kale vegetable blend tossed with sesame vinaigrette and accompanied by mandarin oranges, green onions, edamame, chicken breast, and crispy wontons. 13.95

CAESAR SALAD

Enjoy it GRILLED OR PLAIN! Romaine lettuce tossed with Caesar dressing topped with your choice of protein, parmesan cheese and toasted croutons. 15.95
Vegetarian option available. 10.95

STRAWBERRY PATCH CHICKEN SALAD

Spinach, mixed greens, grilled chicken breast, bacon, crispy straws, sliced almonds and strawberries. Served with a house-made strawberry vinaigrette. 13.95

TICKETMASTER'S SALAD

Baby spinach served with apple vinaigrette and topped with granny smith apple, dried cherries, praline pecans, and crumbled bleu cheese. 13.95

Add on: Chicken 3.95, Shrimp 4.95, Steak 5.95

THE Club Car

Served with fries.
Upgrade to Pallet Loads or Onion Rings for 2.95

THE PAULDING LIGHT

Medium rare thinly sliced roast beef on Italian hoagie bread with roasted mushrooms and onions, melted mozzarella. Served with au jus. 14.95

C&H PANINI

Pressed Panini bread with grilled chicken, ham, house-made buttermilk ranch, mozzarella cheese, and roasted tomatoes. 13.95

VIRGINIA'S CHICKEN SANDWICH

Tender grilled chicken breast, pecan smoked shoulder bacon, tomato and spinach with melted cheddar and honey mustard. 13.95

THE RUNAWAY TRAIN

Grilled caraway rye with melted Gruyere cheese blend, grilled smoked turkey, and our house-made slaw. 13.95

GULF PORT SHRIMP PO' BOY

Crispy fried shrimp with peppadews on Italian hoagie bread, pimento cheese, lettuce, tomato and house-made remoulade. 13.95

THE Tender

All burgers begin with our Certified Hereford Premium beef and served with fries. Make it a double for 4.00. Upgrade to Pallet Loads or Onion Rings for 2.95

CLASSIC CHEESEBURGER

Our burger seasoned up and served with your choice of cheese, lettuce, tomato and pickle on a toasted potato roll. 12.95 *Add bacon for 1.25*

MINING CART MELT

Served on grilled caraway rye topped with crispy onion straws, steak sauce, melted cheddar and our Gruyere cheese blend. 12.95

SOUTHERN EXPRESS BACON & BLUE BURGER

Served on a toasted potato roll with bacon/onion marmalade, spinach, bacon and crumbled bleu cheese mornay. 13.95

SOO LINE SLIDERS

Two sliders topped with Gruyere cheese blend, roasted onions, and mushrooms. Served with fries. 13.95

BOOTLEGGER

Served on a toasted potato roll with grilled pineapple, melted Havarti and Cheddar cheese, sweet bourbon sauce, and kale slaw. 12.95

DOUBLE RED-EYE

Served on a toasted potato roll with our house-made espresso steak sauce, pepper jack cheese, bacon and kale slaw. 12.95

FREIGHT TRAIN

Our delicious burger, mozzarella, crispy onion straws topped with roast beef, sautéed mushrooms and onions, more mozzarella and horseradish sauce. 14.95