BEVERAGES

neshly squeezed Lemonade on Onangeade 1.50	Deluce (heese (akes - made in our hitcher	
From the unfermented vineyard (hampagne	Flavores at our haber's whim Deluce pies- also made in our kitchen	2.25
Spankling Catauba Cold Duck Glass 1.25	Delta and Fudge Nut are regulars! Ask about Tina's pie-du-jour! Disgustingly good!	
From the unfermented malt and hop Netthrau been Bottle 1.25	Fresh Fruit pies-when in season	1.75
Zing been (an 1.25 Pernier Water Bottle 1.25	Delice cakes- also from Tina's oven	1.50
Teas - Peppermint Stick, (onstant (omment (innamon Stick, Plantation Mint, Lemon Mint, English Teatime, Orange Spice,	BASKIN ROBBINS ICE CHEAM DESSERTS Sundaes	
India, Earl Grey, Sweet Orange Spice .60 (offee- La Tourraine - unique to Saugatuck	Banana Split 1.9 Malteds and Shakes 1.7 Ice (ream Sodas 1.7	5
free refill with food orders .60 Decaffeinated also available	TOPPINGS & SYRUPS ICE CREAM FLAVORS	,
From the fatted cow – white or chrocolate.60 From the Fountain–Pepsi, Mountain Dew Diet Pepsi, Root Beer .60	Chocolate Chocolate Fudge Vanilla Chocolate Chip Hot Fudge Chocolate Mint	
Iced Tea- nefills with food orders .60	Buttersootch Praines & Cream Fresh Strauberry Butter Pecan Raspberry French Vanilla	n

DESSERTS

Тию воюра 1.25

One scoop .75

To	TOID
***	Rail
505 WATER St.	Garden
	Restaurant
S	AUGATUCK 616-857-4125

Old	Rail Garden
Brown R	iestaurant

APPET IZERS & SALAOS	
Home made soups	-95
Deep fried mushrooms	1.95
(rispy tossed salad	.95
Fresh spirach salad with fresh	
sliced mushrooms. small 1.75 larg	e 3.50
(hef's salad with chunky turkey,	
cheese, ham, egg and tomato	
on Lettuce 4.25 on spinach	4.95
Salad Nicoise	
Tuna, egg and French style green	
beans, diced tomatoes, potato	
cubes, garnished with ripe olives	4.35
Chunky Turkey Salad	
Turkey, hard-cooked eggs, celery	
and green pepper, tossed with	
mayonnaise mixture and served	
on lettuce bed	4. 35

(hoice of salad dressings, home made in our kitchen, includes Thousand Island, Italian, Blue Cheese, House (Sweet 'n Sour and French.

Open 7:00 A.M. to midnight daily. Open all night Fridays and Saturdays.

MAIN ENINEES		
n fried fresh perch		
Lightly floured and sauteed	cerpoing	Вее
to a golden brown	8.95	
p sirloin steak		
7 oz. freshly cut steak		
with sauteed mushrooms	7.95	Roa
ichen livers with fresh mushroom	ы	
sauteed and topped with a sherr		Bre
flavored sauce over wild rice	5.25	
urgundy Beef Rolls stuffed with		Cro
sauteed mushrooms, onion and		
parsley	5.95	Chu
nimp platter - pan sauteed		
in garlic butter	8.95	Reu
		//ea
teak and shrimp platter	9.45	
The second second		Ola
eef Strogaroff on bed of wild ri	ce 6.45	
the second secon		0.1

SANOWICHES

Beef-burger	1/3 pound grilled to your order with lettuce and tomato.	3.50
	with cheese (Swiss on Cheddan)	4.00
Roast Beef So	induich - sliced thin, served open	
	face on ruje with sauteed onions	3.5
Breast of Tw	key - white meat, sliced thin	
	Lettuce and mayo	3.5
(roque Monsie	ur - Ham and Swiss with Dijon	
	mustand, grilled golden brown	3.50
Chunky Tuna o	and Date Nut Bread- with onion	
	and nuts and cottage cheese	3.2
Reuben - Swin	as cheese, conned beef and saurknau	
	on our white rye bread, grilled	3.9
Old Rail (Lui	Car-bacon, turkey, Lettuce,	
	tomato, mayo on our sandwich loaf	3.7
Diet Plate -	our 1/3 pound Lean ground chuck	
	burger, cottage cheese, tomato	3.7.

piping-hot buttered pop-overs ! Many selections available for children under 12 at half price for half portions.

and/on fresh vegtable of the day.

All dinners served with our home-made

PAUL F. STAPEL HOST CHEF DANNELL FUGLSETH BAKER TINA DOUGETTE ASSISTANT MANAGER JAMES KURZAVA PLAND BALOWIN

Your choice of salad and dressings, potato

Menu subject to change and availability of ingredients