

Kids Favorites

10 & UNDER \$5.95
Served with choice of one side

GRILLED CHEESE SANDWICH
Add Ham \$1.00

GRILLED QUESADILLA

HAND BREADED CHICKEN STRIPS
Baked or Fried

MACARONI AND CHEESE

SPAGHETTI WITH MARINARA OR BUTTER AND CHEESE

CARROT STICKS, VEGETABLE PLATE AVAILABLE

Drinks

COFFEE, TEA, DECAF, HOT CHOCOLATE \$1.50

JUICE \$1.65
Orange, Apple, Cranberry, Grapefruit

FOUNTAIN DRINKS \$1.50
Coke, Diet Coke, Sprite, Bargs Rootbeer

Desserts

COMING SOON!

From the Fountain

COMING SOON!

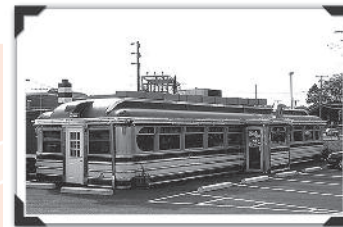
Diner History



In 1939 the nation's leading diner manufacturer, the Jerry O'Mahony Co. of Elizabeth, New Jersey, rolled out of its factory diner #1107 which it touted as its largest deluxe model complete with chrome, green Italian marble countertops, Tiffany glass clerestory windows in a monitor style roof and hand laid quarry tiled flooring. The company showcased their creation in the 1939 New York World's Fair.

After the fair diner owner / aficionado, Al McDermott, purchased the Streamline-Moderne style diner and had it towed to Fall River, Mass. where it operated with great success for 14 years. His moniker was "Justly Famous since 1939". Looking to serve more customers in Fall River, Al Mac purchased a larger Deraffle diner in 1953 where it still operates today.

The O'Mahony was sold that year to a Greek immigrant, Tommy Borodemus, who was looking to expand out of his 16 stool 1936 Worcester lunch wagon which he had purchased with the \$600 New Deal bonus offered to WWI veterans by FDR to counteract the effects of the great depression. Borodemus had the diner moved to the nearby seaside town of Middletown, R.I. and renamed it "Tommy's Deluxe Diner".



The Greek family opened the diner to much fanfare and passed down its operation for four generations. Countless memories for the family and its patrons were generated over the years. The diner was featured in many TV spots and on Charles Osgood's CBS Sunday Morning. In 2006, with mounting competition from fast food outlets and restaurant chains, the family decided to sell the property to the Tim Horton doughnut chain. A long search began for a deserving home for this rare piece of Americana. Although other cities were considered, Oakley, Utah was offered to preserve the diner's history.



In May of 2007 the diner was transported across the country, weaving its way through designated back roads complete with state police escorts and pilot cars. The diner arrived in Oakley in mid-July and began its complete restoration. Unlike the few remaining diners still operating on the east coast, thankfully, little structural and cosmetic changes had occurred over the diner's 70 year history. Those that did were replicated from

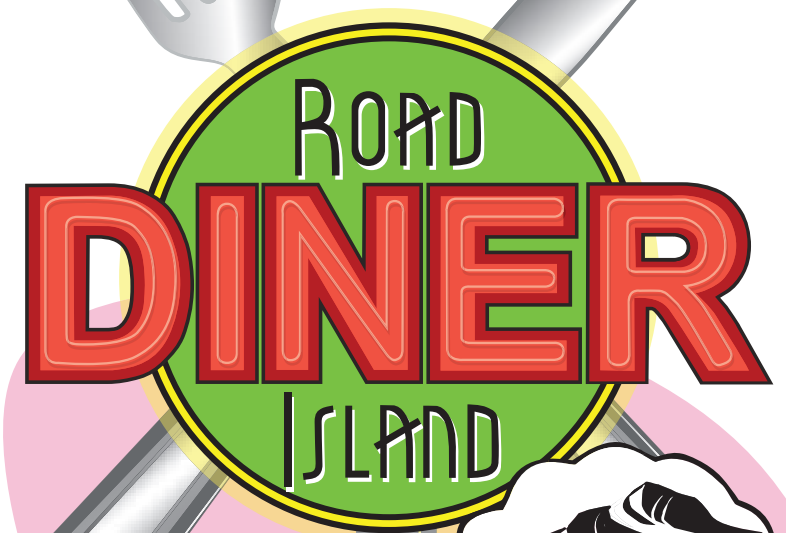
old photos. What you see now is what you would have seen in 1939 as this depression-era pre-war diner was wheeled out of the factory. The tabletop remote jukeboxes, flat TV's and air conditioning are modern embellishments.

In honor of this icon's legacy we have named it the "Road Island Diner" because of its origin and the fact that it was placed on the island in the road. We hope you enjoy your stay with us, marvel at the bygone craftsmanship and we look forward to your return.



Timbermill Banquet room available

Justly Famous Since 1939



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981 Weber Canyon Rd
Oakley, UT 84055
(435)783-DINR (3467)
www.RoadIslandDiner.com

Banquet, Catering and Take Out Available

Appetizers

HAND CUT CHILI CHEESE FRIES \$5.95
Choose meat or veggie chili, and cheddar jack cheese

ASIAGO DIP & BEER BREAD CRUSTINI \$6.95
Add bacon or artichoke \$.95

CHICKEN DRUM STICKS \$7.95
Fried and tossed with choice of zesty honey mustard or
Bullseye BBQ Sauce

SILVER DOLLAR CRAB CAKES \$10.95
4 Maryland style cakes served with remoulade sauce

Soups & Salad



SOUPS DU JUOR, HOMEMADE CHILI

Ask your server for our daily offerings

CUP \$2.95 BOWL \$4.95

SPRING GREEN SALAD \$5.95
Mixed greens and romaine, tossed with
tomato, cucumber, sliced almonds, croutons, choice of dressing

BABY SPINACH SALAD \$6.95
Tossed with whole grain mustard vinaigrette, feta crumbles,
bacon bits, and house made croutons

HOUSE MADE CAESAR SALAD \$6.95
Our house recipe dressing, tossed with chopped romaine, asiago, and
house croutons

BEET AND GRAPEFRUIT SALAD \$6.95
Sliced beets, grapefruit sections, candied rhubarb, and sliced almonds
tossed with citrus vinaigrette and placed on a bed of mixed greens

Add chicken or grilled salmon to any salad \$3.95

Selection of dressings, all made in house

RANCH

BLEU CHEESE

BALSAMIC VINAIGRETTE

CAESAR

THOUSAND ISLAND

CITRUS VINAIGRETTE

WHOLE GRAIN MUSTARD VINAIGRETTE

CUMIN VINAIGRETTE

**15% GRATUITY IS ADDED TO GROUPS
OF 6 PEOPLE OR MORE.**

NO MORE THAN 4 SEPARATE CHECKS PER TABLE

Sandwiches

Served with choice of fries, side salad, or cup of soup

CLASSIC REUBEN SANDWICH \$9.95
We house make our own corn beef, piled high on toasted rye bread
topped with sauerkraut, thousand island dressing and swiss cheese

FISH SANDWICH OF THE DAY \$8.95

BULLSEYE BARBECUE PULLED PORK SANDWICH \$8.95

LAMB-A-DAMA DING-DONG SANDWICH \$9.95
Local Utah lamb, slow roasted with our special southwestern rub,
pulled and tossed with sauce made from the natural au jus

HOUSE MADE MEAT LOAF SANDWICH \$8.95
We make our meatloaf with pork, bacon and beef, and season it to perfection.
Seared and served on our own special oat bread. You can have it your way
with your favorite sauce - chipotle demi, mushroom gravy or marinara.

*** Our Meatloaf is gluten free ***

QUARTER POUND ALL BEEF HOTDOG \$4.95

STUFFED PIZZA BURGER \$7.95
A combination of italian sausage and ground chuck, stuffed with a mixture
of provolone, asiago, mozzarella and cream cheese, grilled and topped
with marinara and provolone. Served with lettuce and tomato.

CROISSANT SALAD SANDWICH \$7.95
Choose of chicken, egg or tuna

HOUSE ROASTED TURKEY CLUB \$8.95
We marinate and roast our turkey to perfection, sliced and served on toasted
bread of your choice, with dill Havarti, bacon, lettuce, tomato and mayo

CLASSIC BACON, LETTUCE AND TOMATO \$6.95

HOUSE MADE HUMMUS WRAP \$6.95
Classic garlic hummus, made in house, wrapped in flour tortilla,
stuffed with tomato, cucumber, jicama, carrot and alfalfa sprout

GRILLED BALSAMIC MARINATED PORTOBELLO SANDWICH \$8.95
Grilled Portobello, served with lettuce, tomato, alfalfa sprouts, and your choice of cheese

*** We are happy to make your option on gluten free bread ***



Sauces

**CHIPOTLE DEMI
MARINARA**

**MUSHROOM GRAVY
CREAMY CHEESE SAUCE**

Build Your Own

Everyone has their favorites, we let you build your perfect meal
Served with choice of fries, side salad, or cup of soup

HAND MADE THIRD POUND HAMBURGER \$9.95
Served with lettuce, tomato, pickle and 2 toppings

OLD SCHOOL DINER BURGER \$8.95
Served with lettuce, tomato, pickle and 2 toppings

GRILLED CHICKEN SANDWICH \$7.95
Served with lettuce, tomato, pickle and 2 toppings

THIN SLICED PRIME RIB SANDWICH \$9.95
Served in a crusty hoagie with 2 toppings and a side of au jus

HOUSE MADE MACARONI AND CHEESE \$7.95
We make our special cheese sauce and 3 cheeses to order and bake.
Choose 2 toppings to toss in.

*** We have brown rice pasta, for our gluten free friends ***

Choice of Toppings Include

**BACON
HAM
SALAMI
ROASTED GARLIC**

**SAUTEED ONION
MUSHROOM
PEPPERS
JALAPENOS**

**CHEDDAR
SWISS
PROVOLONE
BLEU CHEESE**

PEPPER JACK CHEESE
Each extra topping \$.75

Entrees

All entrees come with house rolls, side salad or cup of soup and a side dish
Served After 4 pm

HOUSE MADE MEAT LOAF \$11.95
Choose your favorite sauce to top it off

BULLSEYE BBQ BABY BACK RIBS
Half Rack \$13.95 Full Rack \$18.95

STUFFED CHICKEN BREAST \$12.95
Our 10 oz chicken breast is stuffed with mushrooms, artichoke
and spinach seared and served with mushroom sauce

GRILLED SALMON WITH SAUCE DU JOIR \$13.95

12 oz. GRILLED BEEF RIB EYE STEAK \$17.95



Sides

Each Extra Side Dish \$2.50
**HAND CUT FRIES
POTATO SALAD**

**HAY STACK ONIONS
JICAMA SALAD**

After 4 pm
**VEGETABLE DU JOIR
WILD RICE PILAF**
**COUNTRY SMASHED RED POTATO
BAKED STUFFED POTATO**

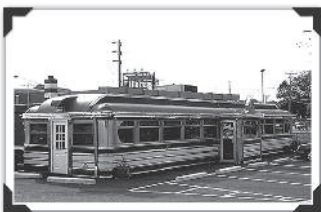
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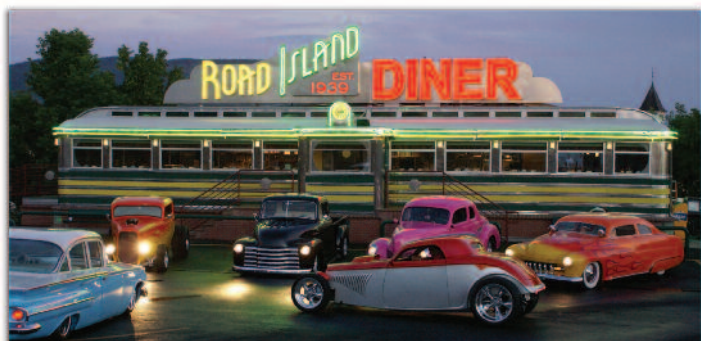


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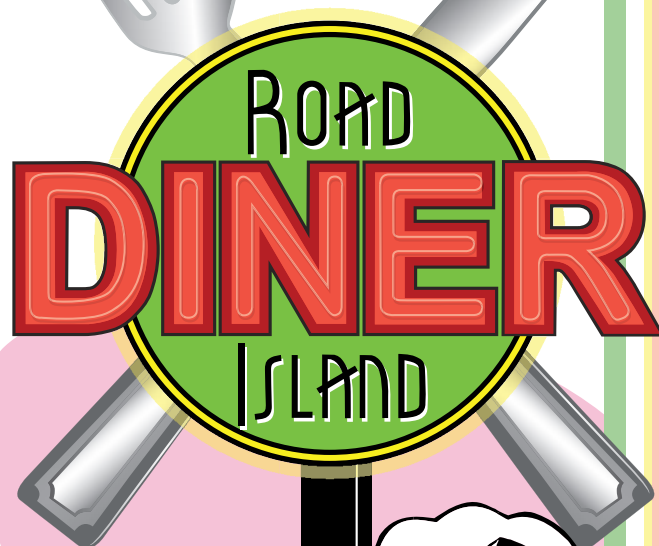
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**Banquet, Catering and
Take Out Available**

Breakfast

Thursday and Friday served until 11 am
Saturday and Sunday served until 12 pm

THE AMERICAN CLASSIC \$7.95

2 Eggs any style, choice of breakfast meat, hash browns, choice of toast, biscuit or 1 pancake

JOHN'S CALIFORNIA OMELETTE \$8.95

3 Egg white omelette filled with tomato, spinach, and feta cheese.
Served with hash browns and slice fruit.

STEVE'S "GOOD FOR WHAT ALES' YA" OMELETTE \$8.95

The perfect morning after fixer up 3 egg omelette filled with chorizo, avocado, & dill havarti cheese.
Served with hash browns and toast.

"BUILD YOUR OWN" OMELETTE OR FRITTATA \$8.95

3 Egg omelette with your favorite 3 ingredients, choice of potatoes and toast
Additional Items add \$.75

Meats	Vegetables	Cheeses
BACON	ONIONS	CHEDDAR
HAM	MUSHROOMS	SWISS
SAUSAGE	TOMATO	PEPPER JACK
CHORIZO	PEPPERS	DILL HAVARTI
	SPINACH	
	ARTICHOKE	
	AVOCADO	
	JALAPENO	

CHICKEN FRIED STEAK AND EGGS \$8.95

Sirloin steak breaded and fried, topped with classic pepper cream gravy. Served with choice of breakfast potatoes and toast.

BISCUITS AND SAUSAGE GRAVY \$7.95

Our special cheddar biscuits served up with sausage cream gravy, and 2 eggs any style

CORNED BEEF HASH AND EGGS \$7.95

GIN'S FAVORITE VEGGIE MESS \$6.75

O'brian potatoes fried with carrots, onions, peppers, broccoli, corn, tomato and cheese
Add meat or eggs \$ 1.95

Sides

EACH EXTRA MEAT SIDE DISH \$2.70
APPLEWOOD BACON BONE IN HAM
LINK SAUSAGE CHORIZO

EXTRA EGGS \$1.25 EGGS
EGG WHITES \$1.00

BREADS \$1.25
WHITE CHEDDAR BISCUIT
WHEAT CROISSANT
RYE ENGLISH MUFFIN
SOUR DOUGH MULTI GRAIN GLUTEN FREE

POTATOES \$1.50
HASH BROWNS O'BRIAN POTATOES

OTHERS \$1.50
SEASONED BLACK BEANS SLICED TOMATOES

SAUCES \$1.50
HOLLANDAISE CREAM GRAVY
SALSA SOUR CREAM

From the Griddle

SALLY LUNN BREAD FRENCH TOAST \$7.95

Homemade sweet yeast bread dipped in creamy egg custard

FLUFFY BUTTERMILK PANCAKES

3 stack \$6.95 2 stack \$5.95

HEARTY OAT AND DRIED BERRY PANCAKES \$7.95

EGGS BENEDICT \$9.95

Toasted english muffin, canadian bacon, poached eggs with true hollandaise sauce. Served with hash browns.

CHESAPEAKE BENEDICT \$10.75

Toasted english muffin, seared tomato, backfin blue crab, poached eggs with hollandaise sauce. Served with hash browns.

BREAKFAST BURRITO \$7.50

2 Fluffy scrambled eggs with sauteed peppers, onions, sausage and cheese wrapped in a flour tortilla and crisped on the grill. Served with seasoned black beans, hash browns, salsa, and sour cream.

BREAKFAST SANDWICH \$6.95

Bacon, egg (your way) and cheddar cheese on a croissant. Served with slice of fruit or tomato.

SEASONAL FRUIT PLATE WITH YOGURT \$7.95

OLD FASHIONED OATMEAL \$4.95

Served with choice of nuts, raisins, brown sugar, milk and syrup

Drinks

COFFEE, TEA, DECAF, HOT CHOCOLATE \$1.50

JUICE \$1.65

Orange, Apple, Cranberry, Grapefruit

FOUNTAIN DRINKS \$1.50

Coke, Diet Coke, Sprite, Bargs Rootbeer

