

2023

Rusted Rail and Rock Island Oyster Bar, Menu, Date unknown

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RUSTED RAIL

& Rock Island Oyster Bar

COUPLINGS:

Rib Eye

(marinated if desired)

7.95

Steak
& Lobster

13.95

Steak
& King Crab

11.50

Steak & Shrimp

7.50

Strip Sirloin

8.95

Spike of Beef

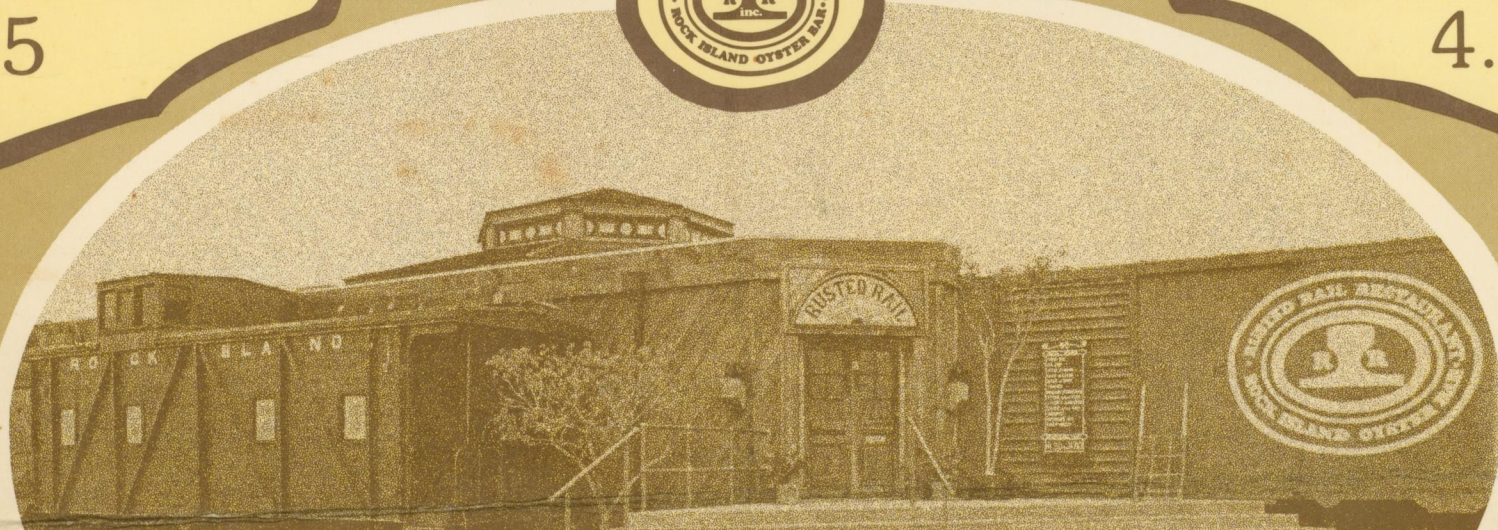
(served on Bed of Rice Pilaf)

4.75

Boneless
Breast of Chicken

(served on Bed of Rice Pilaf)

4.75



Prime Rib
8.50

Rack of Lamb
(served on Bed of Rice Pilaf)
8.95

Fan Tail
Shrimp
(Fresh Jumbos,
Fried or Sauteed)
5.95

Fried
Oysters
(a Baker's Dozen)
5.25

Steak Oscar
(Rib Eye topped with Alaskan
King Crab, Asparagus Spears
and smothered in
Hollandaise Sauce) 10.50
Alaskan King Crab
(Steamed)
10.95

Oysters
&
Shrimp
5.95

Catch of
the Day
(of Fresh Fish
served Broiled Almondine)
5.75

INCLUDED:

A VISIT TO OUR SALAD BAR WITH ABOVE ENTREES

•OR A CUP OF HOMEMADE SOUP IF YOU'RE SO INCLINED.

Extras

Soup95	(House Specialty)
Baked Idaho75	Seafood Gumbo . 1.95
Sauteed Mushrooms . 1.75		Rice Pilaf75
Artichokes	1.50	Salad Bar . . . 2.95
Oysters on the half shell 1/2 Dozen	2.50	
(served at your table or in the Caboose)		Dozen 4.50

HOMEMADE DESSERTS

Mud Pie	1.25
Cheesecake	1.25
Coffee, Tea30
Soft Drinks35

Recommended wines
for your selection on
reverse side



RED DINNER WINES

<i>Cabernet Sauvignon</i>	7.50
<i>St. Emelion</i>	8.95
<i>Gamay Beaujolais</i>	6.50
<i>Chateauneuf du Pape</i>	10.95

WHITE DINNER WINES

<i>Pouilly Fuissie</i>	12.95
<i>Johannisberg Riesling</i>	6.50
<i>Pinot Chardonnay</i>	8.50
<i>Soave (Bolla)</i>	6.50

ROSÉ DINNER WINES

<i>Mateus Rosé</i>	6.50
<i>Lancers Rosé</i>	6.95

LIEBFRAUMILCH

Anheuser

6.50

From the birth of the railroad in Baltimore in 1827, the web of steel rails spread magically across the country, winding through mountains and stretching across prairies headed for exciting destinations. By the early 1900's passengers found railroad travel the ultimate way to get there in unsurpassed style, luxury and convenience for it seemed then that someone thought of everything . . . superb food, gracious service, and cushiony comfort. Nothing has ever seemed to equal the fascination of those bygone days perhaps because those nostalgic bits of history always bring back memories of adventure and romance we recall with eagerness and respect. While you're here, you may as well know a bit about just how everything we call THE RUSTED RAIL all came to be.

The Oyster Bar, for example, is actually a 1913 vintage caboose from the Tex Mex Line. And, if you look closely, the smaller side dining rooms are really old boxcars (revamped slightly for our purposes) and the main dining rotunda is fashioned after an old roundhouse where everything sorta comes together. We don't have time for all the stories behind all the beautiful and unusual things here in THE RUSTED RAIL, but you should know the front doors are from an old building in London demolished in 1903. The stained glass you see in the rotunda is all original creations from Black

LIEBFRAUMILCH

Anheuser	6.50
Blue Nun	6.95

CHAMPAGNE

Korbel Brut	12.95
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HOUSE WINES

	Glass	1/2 Litre	Litre
Inglenook			
Burgundy	1.00	2.50	4.50
Chablis	1.00	2.50	4.50
Rose'	1.00	2.50	4.50

da is all original creations from Black Art Glass in San Antonio. New Orleans made some contributions, too, since it's famed for antiques and collectibles like our copper kettle turned salad bowl, the brass cash registers, and the tiffany and carnival glass lamps. Above you in the boxcar dining rooms are tin ceilings brought from New York, and on the walls here and there are various documents and memorabilia. And, as if you could miss them or we could do without them, our plants, above and all around you, since the place wouldn't look the same, or feel as good without them.

There's lots more to tell but it'll have to keep for another time. Just remember, here at THE RUSTED RAIL we've tried to think of everything to bring you a unique dining experience. A chance, we hope, for you to relive the pleasures of an era long since past.

RUSTED RAIL Rock Island Oyster Bar

ALL ABOARD

Dinner Served

5-10 Sun., 5-11 Mon.-Thurs.

5-11:30 Fri. & Sat.

Happy Hour 4:30-6:30

Design & Copy - Barry Mushrush, Roy Babb

