	<b>1</b> 00	DIN	NE
SOUP & CHILI			BUI
DAILY SOUP:	CUP: \$5.45	BOWL: \$8.45	Served Sub Lo

HOUSE CHILI: @ CUP: \$6.45 BOWL: \$9.45

# **STARTERS**

CHILI CHEESE FRIES	\$12.75

Seasoned Fries, House Chili, Cheddar, Sour Cream, Green Onion

### **ONION RINGS** \$12.75

Beer Battered Onion Rings. Served with Chipotle Aioli and Southwest Ranch

#### GARLIC BREAD \$9.75

Served with Balsamic and Oil Dipping Sauce

#### CHIPS AND DIP \$9.75

Hand Cut Potato Chips Served with House Made French Onion Dip

#### CLASSIC CHICKEN WINGS \$13.75

6 Wings Tossed in Franks Red Hot or BBQ Sauce. Served with Carrot and Cucumber. Choice of Blue Cheese or Ranch

## LOADED NACHOS

Tortilla Chips, Cheddar Cheese, Shredded Lettuce, Fried Jalapeños, Pico de Gallo, Cilantro Avocado Cream

# SALADS

Add Chicken \$6.00, Shrimp \$9.00, Steak \$10.00, Salmon \$10.00 Choice of Dressing: Ranch, Blue Cheese, Italian, Oil & Vinegar, or White Balsamic

### CHEF SALAD

\$16.95

\$12.95

\$12.95

\$14.75

Romaine, Turkey, Ham, Bacon, Hard Boiled Egg, Tomato, Cheddar, Swiss, Avocado. Choice of Dressing

# HOUSE SALAD

Spring Mix, Tomato, Cucumber, Carrot, Onion. Choice of Dressing

# CAESAR SALAD (8)

Romaine, Parmesan, House Croutons, Red Onions, Tomato, Caesar Dressing

### **RGERS & MORE**

d with choice of French Fries, Sweet Potato Fries, or Side Salad Sub Loaded Baked Potato \$1.00 | Sub Chili Cheese Baked Potato \$2.00 Sub Black Bean Burger for \$1.00. Extra toppings: \$2.00 - Bacon, Avocado Extra Toppings: \$1.00 - Jalapeño, Mushroom, Caramelized Onion

#### OAKLEY BURGER (F) Gilley \$17.95

Double Patty Burger with American, Caramelized Onion, Shredded Lettuce, House Sauce, Potato Bun

#### PATTY MELT (F) Gakley \$17.95

Double Patty Burger with Swiss, Caramelized Onion. House Sauce, Sourdough

#### MESSY BURGER Gate \$17.95

Double Patty Burger with Swiss, Mushroom Gravy, Potato Bun

#### FISH TACOS () \$18.95

Blackened Cod, Shredded Lettuce, Oueso Fresco, Pico de Gallo, Cilantro Avocado Cream, Corn Tortilla. Served with Chips and Pico de Gallo

### **REUBEN** (%)

Braised Corned Beef, Swiss Cheese, Sauerkraut, House Sauce, Marble Rye

#### ALL-AMERICAN BURGER 🛞 🦛 \$16.95

Double Patty Burger with American, Lettuce, Tomato, Onions, Potato Bun

#### SPICY CHICKEN SANDWICH \$18.95

Buttermilk Fried Chicken Thigh, Honey Sriracha Sauce, Brussels Cole Slaw, House Pickles, Ciabatta Bun

### CLUB SANDWICH (F) Oddley

Turkey, Ham, Lettuce, Tomato, Onion, Bacon, Cheddar, Dijon Aioli, Sourdough

> - SIDES -**FRENCH FRIES · SWEET POTATO FRIES** HOUSE POTATO CHIPS · SIDE SALAD

**CHIPS & PICO DE GALLO** \$6.45

MASHED POTATOES - \$6.45 + Sausage Gravy \$3.00 + Mushroom Gravy \$3.00

LOADED BAKED POTATO - \$6.75 CHILI CHEESE BAKED POTATO - \$7.75

**ENTREES** 

### **FETTUCCINE ALFREDO**

\$23.95

\$27.95

\$26.95

Grilled Chicken Breast, House Alfredo, Herb Roasted Mushroom, Shaved Parmesan, Garlic Bread

# SALMON PICCATA

Panko Crusted Salmon, Angel Hair, Lemon, Butter, Shallots, Herbs, Capers, Vegetable of the Day

#### PANKO CRUSTED PORK CHOP \$27.95

10 oz Pork Chop with Herbs, Mustard Demi, Mashed Potato, Vegetable of the Day

# FLAT IRON STEAK

6 oz Steak with Garlic Butter, Vegetable of the Day, Mashed Potato

MEAT LOAF

### \$24.95

\$18.95

\$16.95

\$18.95

Smoked BBQ-Mustard Sauce, Vegetable of the Day, Mashed Potato

# FISH & CHIPS

Hand Battered Cod, French Fries, Lemon, Tartar Sauce

# SHRIMP SCAMPI

\$25.95

Shrimp, Angel Hair, Shallots, Garlic, Herbs, Tomatoes, Creamy Lemon Sauce, Garlic Bread

#### PAUL'S COUNTRY FRIED STEAK \$18.95

Sausage Gravy, Vegetable of the Day, Mashed Potato

20% gratuity added to parties of 6 or more. \$2.00 charge for split plates 💿 Cluten Free 🛞 Cluten Free Optional 🕬 Baked in Oakley Bakery Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

ALL DAY	000V
COUNTRY FRIED STEAK	\$18.95
2 Eggs Any Style, Sausage Gravy, Hash Browns or Country Potatoes, Toast	
BREAKFAST BURRITO	\$16.95
Chorizo Sausage, Queso Fresco, Chili Colorado, Scrambled Eggs, Mexican Rice. Served Sour Cream, Avocado	with Salsa,
DENVER OMELET 💿	\$15.95
2 Eggs, Ham, Bell Peppers, Onion, Cheddar Cheese. Hash Browns or Country Potatoes,	, Toast
BISCUITS AND GRAVY	\$15.95
2 Eggs Any Style, Sausage Gravy, Hash Browns or Country Potatoes	
SPINACH MUSHROOM OMELET 🕞	\$15.95
2 Eggs, Swiss, Mushroom, Spinach, Onion. Hash Browns or Country Potatoes, Toast	
BELGIUM WAFFLE	\$14.95
Choice of Bacon, Ham, or Sausage Patty. Served with Whipped Butter & Powdered Sug Add Chocolate Chips or Apple Pecan Cinnamon Butter for \$2.00. Upgrade to 100% Maple Syrup	
B HISTORY	

The Oakley Diner is a rare classic Streamline Moderne 60' x 16' Art Deco diner car restaurant located in Oakley, Utah. It was prefabricated as Diner #1107 in 1939 by the Jerry O'Mahony Diner Company, located in Elizabeth, New Jersey. Known as the "Cadillac" of diner companies because of its steel frame construction, their motto was, "In our line, we lead the world." They produced 2,000 diners from 1917 to 1941 with only four pre-war Art-Deco streamline style diners to still be in operation.

After construction, it was displayed on exhibition at the 1939 World's Fair in New York. After the Fair, it was sold to Al McDermott who had it towed to Fall River, Massachusetts, where it operated for 14 years. In 1953, it was sold to Greek immigrant Tommy Borodemos, who had it transported down the turnpike to Middletown, Rhode Island, where it operated for 4 generations as Tommy's Deluxe Diner. The Diner closed in May 2006 and was purchased in 2007 by Utah businessman, Keith Walker, who transported it to Oakley, Utah. After a year of restoration, it was opened in July 2008 as The Road Island Diner. It was operational until 2021, when it shut down due to COVID-19/ staffing issues. Steve Smith purchased the diner shortly after and oversaw a complete restoration into what it is now, the "Oakley Diner". Grand opening was held in September of 2023 along with the Oakley Bakery.

The Oakley Diner (O'Mahony Dining Car #1107) was added to the National Register of Historic Places by the National Park Service on August 21, 2009 and is said to be the only pre-war, Art-deco streamline diner (constructed to mimic a rail dining car) west of the Mississippi River.

