

LUNCH MENU

TRACKSIDE STARTERS



ESCARGOT – \$6.99

ESCARGOT BAKED IN GARLIC BUTTER

SHRIMP COCKTAIL – \$7.99

JUMBO SHRIMP WITH OUR CLASSIC COCKTAIL SAUCE

COCONUT SHRIMP – \$8.99

JUMBO SHRIMP HAND DIPPED IN FRESH COCONUT,
FRIED UNTIL CRISP, SERVED WITH OUR UNIQUE ORANGE MARMALADE SAUCE

CALAMARI – \$7.99

LIGHTLY SEASONED, PERFECTLY FRIED, AND TOPPED WITH TOMATO & GREEN ONION BEURRE BLANC

STATION 885 SIGNATURE SPINACH & ARTICHOKE DIP – \$6.99

BAKED WITH A BLEND OF ITALIAN CHEESES, SPINACH, AND CHOPPED ARTICHOKE HEARTS
SERVED WITH FRESH WON TON CHIPS

FRIED BUFFALO MOZZARELLA – \$5.99

FRESH MOZZARELLA, EGG WASHED AND COATED IN BREADCRUMBS, SERVED GOLDEN BROWN
WITH MARINARA SAUCE

SPIEDINI – \$5.99

FRESH MOZZARELLA AND PARMESAN CHEESE SANDWICH, COATED IN PANKO BREADCRUMBS AND
FRIED. TOPPED WITH AN OLIVE, ARTICHOKE, SUN-DRIED TOMATO AND WHITE WINE SAUCE

CRAB CAKE – \$5.99

JUMBO LUMP MARYLAND CRAB CAKE SERVED WITH FRESH WONTON CHIPS

SAUTEED BEEF TIPS – \$8.99

BEEF TENDERLOIN TIPS WITH SUN-DRIED TOMATOES AND WILD MUSHROOMS IN A GREEN PEPPERSORN SAUCE

BRUSCHETTA – \$4.99

“OLD WORLD BREAD” TOPPED WITH FRESH MOZZARELLA TOMATOES AND BASIL.
SERVED HOT OUT OF THE OVEN

CRAB STUFFED MUSHROOMS – \$6.99

TENDER MUSHROOM CAPS STUFFED WITH CRAB AND TOPPED WITH ITALIAN CHEESE

GRILLED PORTOBELLO MUSHROOM – \$7.99

MARINATED AND STUFFED WITH SAUTEED SPINACH, GOAT CHEESE, PANCETTA, ONIONS, A
SERVED WITH AN AGED BALSAMIC VINEGAR REDUCTION

MEXICAN NACHOS – \$8.99

LOADED HOMEMADE CORN TORTILLAS TOPPED WITH CHICKEN OR BEEF, SERVED WITH CHEESE,
BLACK OLIVES, ONIONS, TOMATOES, AND LETTUCE WITH FRESH SALSA AND SOUR CREAM

DEPOT QUESADILLA – \$5.99

AN OLD TIME CLASSIC SERVED WITH FRESH BLACK BEAN AND ROASTED CORN SALSA
ADD CHICKEN \$ 3.00
ASK ABOUT A VEGETARIAN VERSION



LIGHTER FARE

CUSTOMIZE ANY SALAD
ADD CHICKEN \$3.00, STEAK \$4.00, GRILLED SALMON \$5.00

STATION 885 COBB SALAD – ENTREE PORTION \$10.99 LUNCH PORTION \$8.99
SMOKED TURKEY BREAST WITH BLEU CHEESE, WARM BACON, RED ONIONS, CAPERS, ARTICHOKE HEARTS, AVOCADO, EGG, AND TOMATO WITH CRISP GREENS AND OUR HOUSE VINAIGRETTE

HEARTLAND SALAD – ENTREE PORTION \$7.99 LUNCH PORTION \$5.99
MIXED GREENS TOSSED WITH SUN DRIED MICHIGAN CHERRIES, GORGONZOLA CHEESE, HONEY CANDIED WALNUTS AND TOMATOES DRIZZLED WITH A RASPBERRY VINAIGRETTE

CLASSIC MAURICE SALAD – ENTREE PORTION \$9.99 LUNCH PORTION \$7.99
HAM, SMOKED TURKEY, MOZZARELLA CHEESE, BLACK OLIVES, SWEET PICKLES, TOMATOES, EGG, WITH CRISP GREENS. SERVED WITH A SIDE OF OUR MAURICE DRESSING

SPINACH SALAD – ENTREE PORTION \$8.99 LUNCH PORTION \$6.99
FRESH BABY SPINACH, THICK CUT WARM BACON, MUSHROOMS, AND A HARD BOILED EGG
SERVED WITH OUR HOUSE HONEY CELERY SEED DRESSING

CHICKEN CITRUS SALAD – ENTREE PORTION \$9.49 LUNCH PORTION \$7.49
CHAR GRILLED BREAST OF CHICKEN WITH RED ONION, WARM BACON, AND TOMATOES SERVED OVER COOL GREENS WITH A CITRUS VINAIGRETTE

GREEK SALAD – ENTREE PORTION \$9.99 LUNCH PORTION \$7.99
PICKLED BEETS, FETA CHEESE, RED ONION, PEPPERONCINI, TOMATOES, AND CALAMATA OLIVES WITH MIXED GREENS
SERVED WITH OUR GREEK DRESSING

STATION 885 SLIM TRACK – \$7.99
YOUR CHOICE OF TUNA SALAD, GRILLED BREAST OF CHICKEN, OR 8OZ. ANGUS PATTY SERVED
WITH YOUR CHOICE OF TWO OF THE FOLLOWING SIDE DISHES:

- FRESH SEASONAL FRUIT
- STEAMED GARDEN VEGETABLES
- COLE SLAW
- COTTAGE CHEESE

PERSONAL PAN PIZZA

ONE TOPPING – \$4.99
ADDITIONAL TOPPINGS – \$0.39 EACH

TOPPINGS:

PEPPERONI, SAUSAGE, HAM, BLACK OR GREEN OLIVES, MUSHROOMS, SPINACH, TOMATOES, ONIONS, AND PINEAPPLE

OMELETTES – \$6.99

SERVED WITH YOUR CHOICE
OF TOAST AND JELLY.

- WESTERN
- HAM AND CHEESE
- VEGETARIAN
- SPINACH, BACON, AND FETA CHEESE

SANDWICH CROSSING



**ALL SANDWICHES ARE SERVED WITH HOUSE SEASONED FRIES AND FRESH COLESLAW
ADD A CUP OF SOUP OR SIDE SALAD FOR \$1.99**

STATION 885 GOURMET BURGER – \$6.99

1/2 LB. ANGUS BEEF, TOPPED WITH SAUTEED MUSHROOMS AND CHEDDAR CHEESE WITH SLICED TOMATOES AND RED ONION SERVED ON A KAISER ROLL

GARDEN BURGER – \$6.99

A VEGETARIAN DELIGHT, SERVED WITH LETTUCE, TOMATO, RED ONION, AND RED PEPPER AIOLI

ENGINEER – \$5.99

OUR VERSION OF THE PATTY MELT, 1/2 LB. ANGUS BEEF SERVED ON GRILLED RYE WITH SWISS AND AMERICAN CHEESE TOPPED WITH GRILLED ONIONS

SMOKEHOUSE BURGER – \$6.99

1/2 LB. ANGUS BEEF, TOPPED WITH PREMIUM CUT BACON AND CHEDDAR CHEESE AND CHEF'S BARBEQUE SAUCE SERVED ON A KAISER ROLL

CONDUCTOR – \$8.99

PRIME RIB OF BEEF ON TEXAS TOAST, TOPPED WITH CARAMELIZED ONIONS AND A CHIANTI DEMI GLACE (BLACKENED UPON REQUEST), ACCOMPANIED WITH OUR SIGNATURE HORSERADISH SAUCE

CLUB CAR – \$5.99

TRADITIONAL TRIPLE DECKER SANDWICH, SMOKED TURKEY, AND THICK CUT BACON, WITH LETTUCE, TOMATO, AND MAYONNAISE, SERVED ON YOUR CHOICE OF TOAST

HOT TONI EXPRESS – \$7.99

TRY THE "HOT TONI" WITH A HOT PEPPER MIX!

SLICED RIB EYE SERVED FRENCH DIP STYLE WITH CARAMELIZED ONIONS, MOZZARELLA CHEESE, AND AU JUS

BRAKEMAN – \$7.99

SLOW COOKED HAND CARVED CORNED BEEF SERVED ON A WARM PRETZEL ROLL WITH SWISS CHEESE AND CLASSIC RUSSIAN DRESSING. TRY IT WITH TURKEY.

FREIGHT TRAIN – \$6.99

BLACKENED BREAST OF CHICKEN WITH PESTO, MOZZARELLA, AND TOMATO ON A KAISER ROLL

RAILMAN – \$6.99

CHAR GRILLED MARINATED BREAST OF CHICKEN WITH LETTUCE, TOMATO, AND MAYONNAISE SERVED ON A KAISER ROLL

THIN TRACK – \$5.99

HOMEMADE TUNA SALAD WITH LETTUCE AND TOMATO SERVED ON A CROISSANT

SWITCHMAN – \$7.99

BEER BATTERED COD OR **SEASONED PERCH** SERVED GOLDEN FRIED ON A KAISER ROLL WITH LETTUCE AND TARTER SAUCE

GRILLED PORTOBELLO MUSHROOM – \$6.99

GRILLED PORTOBELLO MUSHROOM, FIRE ROASTED RED PEPPER, RED ONION, FRESH MOZZARELLA, LETTUCE, AND TOMATO SERVED ON A CIABATTA ROLL

CRAB CAKE SANDWICH – \$8.99

JUMBO LUMP MARYLAND CRAB CAKES SERVED WITH LETTUCE AND CHIPOTLE AIOLI ON AN ARTISAN BUN



STATION LUNCH ENTREES



YOUR LUNCHEON ENTRÉE INCLUDES HOMEMADE GARLIC BREAD AND THE CHOICE OF
A GARDEN SALAD OR CUP OF HOMEMADE SOUP

6OZ. FILET MIGNON – \$19.99

OUR MOST TENDER CUT OF BEEF BROILED TO PERFECTION, FINISHED WITH OUR SIGNATURE ZIP SAUCE

CHICKEN PARMESAN – \$12.99

TRADITIONAL LIGHTLY BREADED BREAST OF CHICKEN TOPPED WITH HOMEMADE SAUCE AND ITALIAN CHEESES ACCOMPANIED WITH SPAGHETTI

POT ROAST – \$13.99

SLOW ROASTED BEEF WITH VEGETABLES AND SERVED WITH A BAKED POTATO

CHICKEN STIR FRY – \$11.99

FRESH GARDEN VEGETABLES TOSSED IN A LIGHT TERIYAKI GLAZE SERVED OVER RICE PILAF

WILD MUSHROOM PASTA – \$12.99

SAUTEED OYSTER, CRIMINI, AND SHITAKE MUSHROOMS IN A WHITE WINE DEMI GLACE SERVED OVER ANGEL HAIR PASTA. FINISHED WITH FRESH PARMESAN CHEESE

BLACKENED CHICKEN AGLIO OLIO – \$13.99

BLACKENED CHICKEN AND TENDER ANGEL HAIR PASTA TOSSED WITH PESTO AND EXTRA VIRGIN OLIVE OIL WITH TOMATOES, BLACK OLIVES, AND PINE NUTS. FINISHED WITH FRESH PARMESAN CHEESE

PERCH AND CHIPS – \$12.99

LIGHTLY SEASONED AND FRIED, ACCOMPANIED WITH STEAK FRIES

FISH AND CHIPS – \$9.99

OUR BEER BATTERED GOLDEN FRIED COD ACCOMPANIED WITH STEAK FRIES

ATLANTIC SALMON – \$15.99

PAN SEARED, THEN OVEN ROASTED AND BRUSHED WITH HERB INFUSED CLARIFIED BUTTER

STATION SPAGHETTI – \$9.99

TOSSED WITH OUR HOMEMADE MEAT OR MARINARA SAUCE

SHRIMP SCAMPI – \$14.99

JUMBO SHRIMP SAUTEED WITH WHOLE BUTTER, WHITE WINE, GARLIC, FRESH HERBS AND SERVED OVER LINGUINI

MEAT OR CHEESE RAVIOLI – \$12.99

TOSSED WITH YOUR CHOICE OF HOMEMADE MARINARA OR MEAT SAUCE

HOMEMADE LASAGNA ALLA BOLOGNESE – \$9.99

AN ITALIAN CLASSIC WITH BECHAMEL, HEARTY MEAT SAUCE AND ITALIAN CHEESE

WHITEFISH – \$14.99

GREAT LAKES WHITEFISH TOPPED WITH A SUN DRIED CHERRY BRANDY CREAM SAUCE

1/2 SLAB BABY BACK RIBS – \$15.99

HOUSE SMOKED AND SERVED WITH BARBEQUE SAUCE

* MAY BE COOKED TO ORDER.
NOTICE: CONSUMING RAW OR
UNDER COOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF
FOOD BORNE ILLNESS

