



TASTY PLACES

One-of-a-kind local eateries

Gaylord Herald Times

Editor's note: This is a weekly series profiling unique local restaurants in the Gaylord area. The order of the features has been determined by a random draw.

A6

Wednesday, August 14, 2013

The Railside Bar & Grill

FYI

8805 M-32
West, Elmira

231-546-3248

Hours:

Noon to
11 p.m.,
Sunday-
Saturday

Prices:

Sandwiches
start at \$5;
entrees up to
\$17

Atmosphere:

Casual road-
house, family
friendly

Specialties:

Elmira potato
burger,
Polish nachos,
Polish platter,
fish entrées,
burgers, pizzas



Miranda Troy loves to eat pierogies at the Railside Bar and Grill.

Specials

Monday:

Two Polish chili
dogs

Tuesday:

Polish platter,
Kielbasa and
sauerkraut,
golumpki and
two pierogies

Wednesday:

\$5 burgers

Thursday:

65 cent wings

Friday:

All-you-can-eat
fish fry

Karaoke every

Friday
at 9 p.m.

Saturday

and Sunday:
"Make your
own" bloody
Mary bar

Sunday:

Pizza night

The famous Potato Burger is always on the menu

ELMIRA —

Chef Randy Troy has the perfect gig at the Railside Bar and Grill.

"Bob gives me free reign," said Troy, referring to the eatery's owner, Bob Huppert.

Huppert and his business partner Larry Beurkens purchased the former Elmira Inn in 2005 and have turned it into a destination for great bar food, pizzas, Polish specialties and the one-of-a-kind Elmira potato burger.



Chef Randy Troy

After graduating from the Oakland Community College culinary program, Troy cut his cooking chops at Marsh Ridge Resort, before opening the White Wolf Inn in Vanderbilt, the Tyrolean Restaurant and Lounge in Gaylord, and helping open the Ugly Bar and Grill in Vanderbilt.

He credits his grandmother for inspiring his love of cooking.

"She would go out and harvest a chicken and throw it into a pot," Troy said. "Sometimes, she would cook for 25 people. I don't know how she did it. That was my influence."

When Troy arrived at the Railside four years ago, his Polish genes felt right at home.

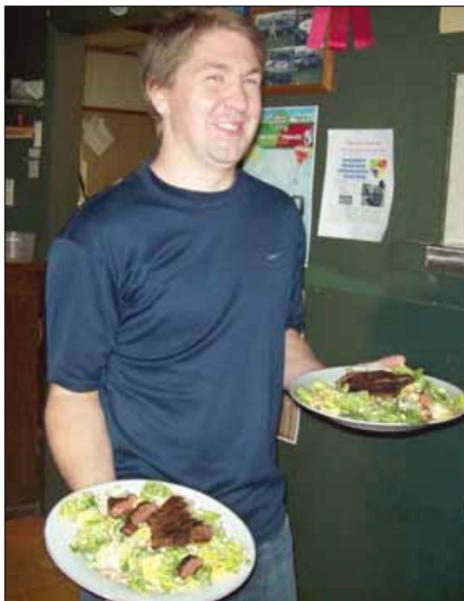
"I knew we needed a niche," Troy said. "I'm Polish and being Polish in a Polish community — I thought we'd try some authentic Polish dishes. It's worked out well."

Troy's Polish platter, or "Polski talez," with kielbasa and sauerkraut, golumpki, pierogies, fresh vegetables and braised cabbage (\$13.49), and Polish nachos, boasting a base of thick cut potatoes, with kielbasa, bacon and melted Cheddar Jack cheese, shredded cabbage, diced onion and tomatoes drizzled with horseradish sour cream (\$7.99), are perennial favorites.

"I know better not to mess with Randy's menu," Huppert said. "We are one of the few bars around that has a full menu. We have a wonderful local following from Gaylord and Elmira and return travelers heading to Boyne. Our snowmobile business is incredible. We are near the trails."

Huppert added there are times when people are lining up to get in.

"They come for the quality and the consistency of the food," Huppert said. "It's so



Ken Young offers fast friendly service.

important."

So is the service, and guests at the Railside are always served with a smile.

"They've got good food; this is my kids' favorite restaurant," said Kari-Visser-Robel, who frequents the Railside. "They like the black 'n bleu steak Caesar salad and they like to play the music. It's a nice family atmosphere. We do carryout, too, on the way home from work when I don't feel like cooking."

Everything on the restaurant's menu is made from scratch and cooked to order, from the homemade fries and potato chips to the zippy horseradish sauce.

"A local farmer from Ferguson Farms has been dropping off fresh produce all summer," Troy said. "We get our sausage and bacon from Plath's in Rogers City."

Troy enjoys creating sandwiches, entrées and seasonal dishes like the "Polish torpedo" and "Jordan Valley chicken."

"We get ideas from our customers, too," he said.

Then there is the famous Elmira potato burger, a Railside staple and tradition in Elmira.



The famous Elmira potato burger



BLACK 'N BLEU steak Caesar is a popular salad.

Troy believes that over the years, he has perfected the substantial sandwich.

"We mix ground beef, shredded potatoes, spices and shredded Cheddar and grill it to order, then if you'd like it done the traditional way, we dip it in beer batter and deep fry it," he said.

The giant patty is topped with a slice of Cheddar cheese and horseradish sauce and served on a pretzel roll.

There is no chance that guests will leave hungry.

Troy has the easy answer to what keeps guests coming from near and far to the Railside.

"Great food, good times, we're so casual and friendly here," he said. "Folks can come to see Randy Troy and get a belly-full of burgers."

Story & photos by Judy Wagley