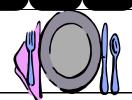




University of Georgia Cooperative Extension Service

Dining Out



Make Wise Menu Choices



Menu Descriptions to Avoid	Request To Be Limited or Removed	Words To Look For
Fried, Deep Fried	• Butter	• Lettuce and Tomato, Vegetable
Crispy	• Salt	 Low-fat, fat-free salad dressing or mayonnaise
 Batter-dipped 	 Mayonnaise 	 Low-sodium
 Cheese Sauce 	"Special" Sauce	 Light wine sauce
 Golden Brown 	 Salad Dressing 	 Poached
Creamed	• Cheese	 Grilled
 Au Gratin 	• Bacon	• Broiled
 Sautéed in oil or butter 	Nut Topping	• Baked

Save Money on Your Bill

• Watch for Daily Specials

• Order smaller portions (Senior's or Children's menus)

• Split a meal with a friend or take half home for leftovers

• Ask about Senior Discounts



Tips For Making Healthy **Restaurant Selections**

Diners

- Order smallest entrée or share
- Request veggies without butter or salt
- Split baked potato
- Request butter and salad dressings on the side



Italian Restaurants

- Share pasta or get doggie bag
- Choose tomato or marinara sauces rather than cream sauces
- Go light on garlic bread
- Beware of high sodium sausage



Pancake/Waffle Houses

- Request "light stack" pancakes
- Request egg substitutes
- Fill omelets with vegetables
- Beware of high-fat and sodium sausages

Buffets

- Survey before you dig in
- Use small plate
- Pile no thicker than deck of cards
- Take 1-2 tablespoon portions

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