



Shultzie's Supper Club

by Rich Belmont



Several weeks ago I received an e-mail from Pamela in Dubuque. She stated she went to Shultzie's Supper Club in Dickeyville, WI and recommended I try it. She had All-U-Can-Eat Shrimp prepared three different ways and she said all three styles were exceptional. So Pamela, this review is for you!

Shultzie's is easy to get to. From the Dubuque- Wisconsin Bridge you take Hwy 151 North to Exit 8 and then turn left onto Hwy 61 North through Dickeyville and it's located on the right side. It's only a 10 mile and 15 minute ride from the bridge.

This restaurant carries on the traditions of Supper Clubs that have been in this location for a long, long time. The building was built in 1936 and was known as Mueller's Supper Club for many years. Nine years ago it was purchased and renamed Shultzie's by Bob and Sandy Shultz. They also own and operate Hideaway Acres Supper Club in Benton, WI. Their son, Tony Shultz, does a fine job running Shultzie's because, after all, he has been around supper clubs for over 13 years now. His Executive Chef is Tommy Taylor who started cooking when he was 16 years old. Tommy garnered experience as Sous Chef under Jimmy the Greek at El Dios in Brockton, MA. Then for 9 years he was an Executive Chef and Corporate Trainer for the restaurant chain Bugaboo Creek Steakhouses. When he moved to Wisconsin he became the Executive Chef at Fennimore Golf Courses and Cottonwood Supper Club, both in Fennimore, WI.



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Tony and Tommy know how to run a supper club. They use fresh ingredients, hand cut all of their steaks and make their own soups, salad dressings and sauces. Chef Tommy even blends seasonings according to his own personal recipes.

In typical supper club fashion there is an excellent soup and salad bar. There are always three different soups to choose from. Steak and Onion and Shultzie's Potato Soup are always available and the 3rd soup is Chef's choice. On recent visits I enjoyed Texas Chili and Sausage Chicken Gumbo. The salads are always fresh and the dressings taste like they were just made the same day.



The menu is only two pages. However, I found it is important to take your time and read it carefully because there are a lot of items to choose from.



For starters there are several appetizers. The Onion Rings are very popular because onions are freshly cut and dipped in homemade beer batter and then fried. The Shrimp Cocktail is a good choice because it contains 5 Extra Jumbo (16-20 size) Shrimp.

There is a section on the menu called "On the Lighter Side". This is a good place to look when you are not too hungry or you have brought along the kids. Here you will find a 2 piece chicken dinner or chicken strips or sandwich or a fish sandwich or breaded fried shrimp. The latter is a plate of 12 to 13 bite size tasty shrimp. The hamburger is a great choice. It is a 10 oz. hand formed patty that is made from grilled chuck freshly ground by Hauber's Processing, which is located just across the street from the restaurant. The French Dip packs a lot of flavor. This sandwich is made from sliced, prime rib and is served with an au jus made from the roast's fond (pan drippings).

The steaks are USDA Choice grade, hand cut by Tommy and seasoned with one of his special blends. The Ribeye, New York Strip (above right) or Tenderloin Filet are all excellent choices. So is the Prime Rib (right) which is served every day and first roasted for 1.5 hours at high temperature and then roasted another 1.5 hours at low temperature with a coating of special seasonings. The Pork Chop dinner is really good too. They are supplied by Hauber's Processing and are grilled

with a very complimentary blend of spices. I myself particularly like the Ground Round: a full pound of freshly ground beef I like to order covered with sautéed onions and grilled mushrooms.

Shultzie's Supper Club is very proud of their Chef's Specialties and rightly so. The Grilled Ham for example, is a large slice of smoked, buffet style ham steak. The Stuffed Chicken Breast is hand packed with Chef Tommy's homemade bread stuffing and is topped with a delicious broccoli and cheese sauce. I recently had Pork Filet Mignon and I am seriously thinking of going back this week-end for another one. This dish is butterflied pork tenderloin wrapped in bacon and sprinkled with one of the Chef's special seasoning blends.



The BBQ Ribs are good too. Full Rack Smoked Pork Ribs are cooked in a proprietary homemade sauce for 3 hours. Just before serving they are coated with your choice of either regular or hickory flavored Sweet Baby Ray's™ BBQ Sauce. The Fried Chicken is impressive as well. I say the chicken (pictured above with the ribs) is impressive because the breasts are huge! Only very large 3 and a half to 4 pound Gold'N Plump chickens are served here. They are marinated and then broasted under high pressure.

Shultzie's Supper Club

108 S. Main Street, Dickeyville, WI 53808
608-568-3754 • Find them on Facebook

HOURS: Sun – Thu: 4:30 pm – 9 pm

Fri – Sat: 4:30 pm – 10 pm, Mon: Closed

DINING STYLE: Casual

NOISE LEVEL: Conversational

RECOMMENDATIONS: Onion Rings, Shrimp Cocktail, Pork Filet Mignon, BBQ Pork Ribs, Broasted Chicken, All-U-Can-Eat Shrimp, All-U-Can-Eat New York Strip, Canadian Walleye, Turtle, Prime Rib, Campfire Potatoes

LIQUOR SERVICE: Full Bar, Ice Cream Drink Specialties

PRICES: \$9.95 - \$36.95

PAYMENT OPTIONS: Cash, Debit, Checks, All Credit Cards except Amex

ACCESSIBILITY: Front Door and Restrooms

KIDS POLICY: Menu items from "On the Lighter Side", High Chair & Boosters

RESERVATIONS: Yes **CATERING:** Yes **TAKE OUT:** Yes

DELIVERY: No **PARKING:** Private Lot

Sometimes when you go to a supper club you just feel like having pasta so Shultzie's does accommodate you there too. You can order Fettuccini Alfredo with chicken or shrimp. Or perhaps you might like to try the Spaghetti with meatballs. The chef prepares the meatballs from his own recipe of pork and beef mixture. The Lasagna is packed with whole meatballs and covered with a buttery tomato sauce. This lasagna is what I call American Style because it contains the usual parmesan and mozzarella cheeses but has cottage cheese instead of the Ricotta used in more traditional Italian lasagnas.



There are 13 Seafood entrees on the menu. The Seafood Bake (above) is a good choice with a generous assortment of cod, shrimp, scallops and clam strips. So is the Shrimp Scampi sautéed in oil, butter, garlic and parmesan. The 2 cold water Lobster Tails are truly a decadent dish. The most popular seafood dinner is the Canadian Walleye. It is offered as a baked fish but many regulars special order it grilled in the skin with butter and seasonings. They will tell you it tastes like "Poor Man's Lobster".

Turtle (right) is a House Specialty.

It is supplied by Schafer Fisheries (SchaferFish.com). Schafer's retail store is in Fulton, IL and its processing facility is in Thomson, IL. They are experts at plucking Mississippi Snapping Turtles out of the Mississippi River and processing the meat. Just so you know these turtles are not an endangered species. Schultzie's par boils the meat for 3 hours prior to coating it with beer batter and frying it. Many people insist if you concentrate when eating turtle you can taste 7 different flavors: chicken, pork, beef, lamb, fish, duck and shrimp. I must confess, however, when I have tried it all I tasted was, wellturtle!



When Pamela contacted me she inadvertently clued me in on the Nightly Specials. There are several special deals available Tuesday through Thursday nights. On a recent midweek visit my usual taste-testing crew explored these specials. They were explained to us by our very patient, knowledgeable, and helpful waitress, Janice Vandewiel. The All-U-Can-Eat Shrimp Special (below) is a good one. When you order this entrée you can reorder all the shrimp you desire and mix or match three different styles. They can be: 1) Broiled with a proprietary seasoning blend, 2) Deep Fried with a specially seasoned hand dipped batter or 3) Scampi style basted in oil, butter, garlic, lemon, parmesan cheese and parsley.

Now it's my turn to clue you in. The All-U-Can-Eat New York Strip is a fantastic deal! It's not technically all you can eat since you can order up to three steaks. But the single serving New York Strip is 12 oz. and if you take the deal you can get three of them for only \$3.00 more. And yes, by the way, each one of these steaks is the full 12 ounces trimmed of all the fat.

While I'm thinking of specials let me point out there are Friday Seafood Special deals on Cod, Catfish and Pan Fried Bluegills. You can enjoy a New York Strip and Shrimp special for only \$15.95 on Friday nights. And if you would like to try something a little different the current Saturday Special is Broasted Beef Tips with onions and mushrooms. When it's your birthday don't forget to ask for your free serving of Chef Tommy's cheesecake.

Before I conclude this review I should point out all dinners come with soup and salad bar and choice of potatoes. I mention this because in my opinion two of the potato sides are outstanding. The French Fries are crinkle cut which means they have corrugated edges. These edges allow for more surface area to absorb oil causing them to be delightfully crunchy. The Campfire Potatoes are also worth trying. These are simply sliced potatoes mixed with grilled onions, butter and seasonings and baked in foil. Now I have a dilemma because I won't be able to decide which of these potato sides to order on my next visit!

When this article is published there will only be 17 days to Saint Patty's Day. You might want to think about visiting Shultzie's Supper Club for Slow Roasted Corned Beef, Cabbage and Boiled Potatoes. This dinner has to be good because, remember Chef Tommy Taylor is an Irishman from Boston! It will be served Friday, Saturday and Sunday, March 15th to the 17th.



Don't forget to have dessert! Shultzie's Supper Club makes great Grasshopper, Charlie Brown, Brandy Alexander, Pink Squirrel and Golden Cadillac ice cream drinks. They are the perfect ending to a great dinner!