



by Rich Belmont

JULIEN DUBUQUE INTERNATIONAL FILM FESTIVAL DINER'S GUIDE

Four days and evenings, the week-end of April 19-22, 2012, we will be attending parties, panel discussions and screenings of entertaining and thought provoking movies. These events will be conducted at various downtown Dubuque locations including the Diamond Jo Casino, Holiday Inn, Grand Opera House and Hotel Julien Dubuque. Getting around to the phenomenal number of scheduled activities and meeting brilliant and talented local and global filmmakers will no doubt make us all very hungry! So here is my Julien Dubuque International Film Festival Diner's Guide to restaurants in and around the festivities.

LOT ONE

100 Main St. • 563-587-0200 • www.LotOneDBQ.com

Bar: 11 am – 2 am, Kitchen: 11 am – 9 pm

Sun Brunch & Booze, 10 am – 2 pm

At the corner of 1st & Main this is a sports bar with several TV's. It's a classy place because a huge investment was made remodeling the building with wood paneling, tin ceiling and framed art work. Voted Best Bar, Best Fest 2007. Thursday Lunch Special is a Carmichael Basket and Friday is the Philly Basket. Burgers are popular, especially the Roaming Hot Buffalo: lean ground Bison topped with jalapeño and pepper jack cheese. Also popular is the Thai Chili Chicken Wrap consisting of either charbroiled strips or crispy chicken wrapped in a tomato basil tortilla with cheese and vegetables.



VINNY VANUCCHI'S LITTLE ITALY

180 Main St. • 563-588-9600 • VinnysDubuque.com

Sun - Thu, 11 am – 9 pm, Fri – Sat, 11am-10 pm

Richly appointed with over 100 large framed photographs of family members. This is an authentic Sicilian and Southern Italian Restaurant serving garlic bread, pizzas, pastas and chicken, veal and steak specialties. Popular lunches are the Soup, Salad, Garlic Bread Special and Chef Roberto's Baked Sausage Ragu, a classic dish of penne pasta, spicy Italian sausage, peppers and mushrooms in a homemade marinara sauce. For dinner try Pasta Ala Vinny: linguine with shrimp, lobster and crabmeat in olive oil, garlic and hot sauce. Another one of their best dinners is Seafood Italiano, a dish of shrimp, scallops, lobster and crabmeat in a creamy sauce topped with three cheeses.

MASON DIXON SALOON

163 Main St. • 563-582-3445 • MasonDixonSaloon.com

Bar 11 am – 2 am 7 days, Kitchen, 11 am – 8:30 pm

Southern hospitality right here in Dubuque! There are lunch specials every day. The Mason Burger is excellent: a specially seasoned Angus beef patty topped with bacon and pep-

per jack cheese. So is the Rib Eye Steak Sandwich topped with fresh mushrooms, roasted green and red peppers and onions with pepper jack cheese on Texas toast. The dinner house specialty is Mason Dixon Ribs. They are slow roasted and prepared according to a secret rib recipe. They are only available on Thursday and Sundays from 4:30 pm until they are all gone. Regulars go early because they are quickly sold out. The Dixon Chicken grilled chicken breast topped with bacon and Swiss cheese is a big seller and you will see a lot of Rib Eye steaks coming from the kitchen as well.



CAROLINE'S (HOTEL JULIEN DUBUQUE)

200 Main St. • 563-588-5595 • HotelJulienDubuque.com

Hours: Open for Breakfast

Lunch: Mon – Sat 11 am – 2 pm

Dinner: Sun – Thu 4:30 pm – 9 pm, Fri – Sat, until 10 pm
Caroline's offers just the right combination of casual yet refined dining you expect in a boutique hotel offering elegant accommodations and impeccable service. Breakfast favorites are Belgium Waffles, Caroline's Banana Bread French Toast and Eggs Benedict with Florentine Sauce. For lunch try the Fish Tacos of Ahi Tuna, cheddar cheese, diced tomatoes and Jalapeño lime sauce or the Paradise Salad with apples, strawberries, feta cheese, candied walnuts and your choice of grilled chicken, salmon or Ahi tuna. Favorite dinners include Glazed Beef Short Ribs braised in an aged apple cider and beouf glacé and Roasted Pork Tenderloin herb roasted with maple, cinnamon and cherry glaze.

CRUST ITALIAN KITCHEN & BAR

299 Main St. • 563-582-6889 • CrustDubuque.com

Sun - Thu, 11 am – 9 pm, Fri – Sat, 11 am – 10 pm

Crust is an Americanized version of an Italian Trattoria offering simple food in a casual atmosphere. It is well known for pizzas and meatball, sausage or chicken parmesan sandwiches. A couple of the most popular pizzas are Three Little Pigs containing capicola, Italian sausage and bacon and Thai One On with a spicy peanut ginger sauce, chicken, mozzarella, green onions, carrots and Napa cabbage.

THE BANK GASTROPUB

342 Main St. • 563-584-1729 • TheBankDBQ.com

Bar: 11 am to Close, Kitchen, 11 am – 9 pm, Closed Sun
Pub grub available Fri – Sat late night

Housed in the old German Bank Building, The Bank is very much a modern pub with high quality food. The Bank has excellent burgers including the build your own Bank Burger and the Chipotle with jalapeño, pepper jack and chipotle mayo. The Italian Beef is real Chicago style with giardiniera on the side. Dinner features include pastas, burgers and unusual entrées like Chicken Dijonnaise and Pork Marsala.

PEPPER SPROUT

378 Main St. • 563-556-2167 • www.PepperSprout.com

Tue - Thu: 5-9 pm, Fri - Sat: -10 pm, Closed Sun & Mon

If you are looking for a true Midwest gourmet experience this



is the place. The cuisine is bold and exciting. Like the South American Sautéed Shrimp & Scallops in a pineapple, curry, almond and coconut sauce. Or the hand-cut Grilled Pork Rack with a bourbon, bacon, pineapple sauce. The German Sausage Gnocchi with sauerkraut and homemade mustard sauce is outstanding. And so is the Open Faced Cheeseburger with peppered bacon and smoke gouda made with Japanese Kobe Beef considered a delicacy throughout the world.



PAUL'S TAVERN

176 Locust St. • 563-556-9944, 9 am – 2 am daily

This tavern has been operating continuously for over six decades. Stop in and see the big game on display in cases mounted on the walls and even the ceiling. While you are eating check out the Big Horn Sheep from Montana, the Grizzly Bear and Wolverine from British Columbia, the Polar Bear from the Arctic Circle and many other animals too. The menu has only six items. Ham sandwich, Ham and Cheese, Tuna Salad, Grilled Cheese, Beef Burger and Cheese Burger. It's fascinating to watch the burgers being cooked on the gas-fired Broilator where over 100 burgers have been cooked every day for 62 years.



SHOT TOWER INN

290 Locust St. • 563-556-1061

Mon - Thu, 11 am – 11 pm, Fri - Sat till 12 a.m., Sun till 10 pm
Just up the street from Paul's Tavern is the Shot Tower Inn. It has been serving pizza and sandwiches since 1961. People come from all over to satisfy their cravings for specialty sandwiches like the Italian Grinder and the Italian Meatball. The Grinder is ground spicy sausage topped with mozzarella and likewise the Meatball is ground up spicy beef with Italian sea-

soning and covered with mozzarella cheese. The pizzas are the heart of this landmark restaurant. In particular, the Gourmet pizzas are intriguing. For example, the House Special has spinach, tomatoes and cheese and the Bianco is made from marinated tomatoes, oregano and mozzarella and olive oil.



WOODFIRE GRILL (Diamond Jo Casino)

301 Bell St. • 563-690-4755 • www.DiamondJo.com

Mon - Thu, 5-9 pm, Fri - Sat, 5 pm - 10 pm, Closed Sun
Enjoy a most delightful fine dining experience with a cozy fireside atmosphere. This is the perfect place to relax with cocktails and fine wine while you are anticipating the culinary delights to follow. Choose the stunning Steak Au Poivre 28 ounce giant cowboy rib eye with 14 inch bone. Or perhaps you would prefer a seafood entrée like Sea Bass, over-nighted from Honolulu, pan seared in clarified butter, oven baked and served over sautéed baby spinach. The wine cellar is stocked with over 275 wines all carefully selected by Certified Sommelier Jim Terry. Just for fun try using the Enomatic Self-Serve Wine dispensing system to sample up to 32 different wines in one, two or four ounce servings.

KITCHEN BUFFET (Diamond Jo Casino)

Lunch: Mon-Sat, 11 am - 3 pm, Dinner: Sun - Thu, 5-9 pm

If you would like to feast on a prodigious assortment of all you can eat high quality food then the Kitchen Buffet is for you. Then you will notice the line cooks are cooking at their stations right behind the serving tables. There is no doubt every menu item is freshly made. The selections change on a daily basis. You will find stations for salads, pizza, Italian food such as sausage and peppers or baked ziti, International cuisine, grilled foods like pork chops and seared fish, American Heritage, for example, roasted chicken, Asian foods like wings or beef and broccoli, and desserts of pies, cookies, cakes and a cupcake menagerie.

MOJOS (Diamond Jo Casino)

Mon - Thurs, 4 pm - 12 am, Fri 4 p.m. - 2a.m.,

Sat, 11 am - 2 am, Sun, 11 am - 12 am

Mojo's is also in the Diamond Jo Casino and is a great place when you are in the mood for drinks, light meals and snacks. The theme is Cajun flavors and you can choose pizza, burgers, appetizers and wings in 5 flavors. The hand battered and deep fried Louisiana Alligator Bites are really good and by the way, they don't taste like chicken! The Ragin Cajun Nachos are spicy and a good choice for a burger is the Jalapeño Bacon Pepperjack. 365 loves the BBQ Sliders!

RIVER CITY BEEFSTRO BAR & GRILLE (Holiday Inn)

450 Main St. • 563-556-2000 • HolidayInn.com/Dubuquel

Breakfast Available, Lunch: Sat - Sun, 11 am - 4 pm

Dinner: Mon - Sat 4 pm - 10 pm, Sun, 4 pm - 9 pm

You will find good soups and sandwiches on the lunch menu. The Beefstro Burger is a half pound of char broiled Black Angus Beef. The chicken sandwich is prepared with Cajun spices and the Grilled Steak is served open face on garlic French

bread. The blackened shrimp wrapped in bacon is popular in the evening as are all the steaks which are USDA Choice Grade and aged a minimum of 21 days.



ADOBOS MEXICAN GRILL

756 Main St. • 563-556-4407 • [Facebook/AdobosMexicanGrill](https://www.facebook.com/AdobosMexicanGrill)

Mon-Fri, 11 am-9 pm, Sat-Sun, 11 am-2 pm, 5 pm-Close

Adobos is nothing fancy but the food is authentic Mexican. The cuisine is all based on the Chef's own recipes and the flavors are derived from his special blends of seasonings. Popular entrees are the Ranch Rice Bowl, Fajitas, Crazy Chicken, Quesadillas and Steak Tampiqueño or Steak Tapatio or Steak Ranchero. The home made sauces are what makes this restaurant different from other Mexican restaurants.



MANNA JAVA WORLD CAFE

269 Main St. • 563-588-3105 • www.MannaJava.com

Mon-Sat, 7 am - 9 pm, Sun, 8 am - 2 pm

Manna Java has the look and feel of a big city hotel bar. You can run in early and grab an espresso or latte brewed from artisan gourmet roasted coffee and some European style pastries. This restaurant has its own bakery so all the pastries and breads are baked daily. At lunch time stop in for a world class sandwich like the Appollonia: smoked turkey, prosciutto, provolone, fresh mozzarella, and tomato and basil pesto on crusty French bread. In the evening engage in lively conversation with friends over some gourmet pizza. Manna Java serves healthy 100% organic grass-fed Piedmontese beef burgers with unusual toppings including creamy mushroom gorgonzola sauce or mild green chilies and Asadero cheese.



L.MAY EATERY

1072 Main St. • 563-556-0505 • www.LMayEatery.com

Thu-Sun-Mon, 4:30 pm - 9 pm, Fri - Sat Till 10 p.m.

L. May is one of the liveliest bars and restaurants in town. Red Wine Sangria is very popular this time of year and there is a large craft beer selection and an assortment of wines carefully

chosen for the spring season. The six gourmet pizzas are all awesome. The entrées are just what you would expect in a contemporary eatery. For example the Chilean Salmon is a filet covered with a fresh herb coating of chives, parsley, tarragon and rosemary. The Filet Mignon will melt in your mouth and the Meatloaf is exceptional. The loaf is prepared from 95% lean ground Angus and is mixed with onions, peppers and carrots. Then it is topped with a sauce prepared from pan roasted cherry tomatoes, olive oil, capers and little tomato juice.

SALSAS MEXICAN RESTAURANT

1091 Main St. • 563-588-2880

Lunch: 11 am - 2 pm, Dinner: 2 pm - 9 pm, daily

Salsa's is the place to go if you are in the mood for traditional Mexican-American cuisine. The extensive menu includes appetizers, vegetarian plates, Fajitas, Burritos, Enchiladas and no fewer than 22 house specialties. In this restaurant Fajitas are popular because there are at least six different kinds. The same is true of steaks where the patrons can choose Tampiqueño, Mexicano, Ranchero, Carne Azada or Chile Colorado.

TONY ROMA'S (Grand Harbor Resort)

350 Bell Street • 563-690-3249 • GrandHarborResort.com

Hours: 6:30 am - 10:30 am, Lunch/Dinner: 11 am - 10 pm

Located in the Grand Harbor Resort this restaurant offers beautiful views of the Mississippi River. Tony Roma's is considered by many to be the pioneer of Baby Back Ribs but is also well known for its Saint Louis Ribs, Beef Ribs and Short Ribs. It was voted Best Ribs, Best Fest 2010, 2011, and 2012. As part of the resort complex Tony Roma's offers breakfast with great pancakes, French toast and omelets and a lunch menu of salads, sandwiches, burgers and special lunch features. There are eight half-pound Angus beef burgers to choose from and excellent fresh salads. The Signature Steaks are high quality, grain-fed beef and are char-grilled to your liking. The seafood items are all outstanding.



STAR RESTAURANT AND ULTRA LOUNGE

600 Star Brewery Drive • 563-556-4800 • DBQStar.com

Hours: Mon - Sun, 11 am - Close

Star Restaurant is in the historic Star Brewery Building overlooking the majestic Mississippi River. It is very popular with the "in crowd" because of its contemporary sleek décor, glowing orange bar, riverside patio, and superb cuisine. The Blue Plate Special Monday through Friday lunches are much in demand. The White Chicken Nachos are a big seller as is the Navajo Grilled Chicken and the Iowa grown Pork Loin, encrusted with a seasoned rub of brown sugar, coffee and garlic, is an example of the sophisticated skills of the restaurant. While Star is primarily an American cuisine restaurant its similarities to a high end steakhouse are obvious. All the Beef is Prime Grade and aged for approximately 28 days on the premises. The Filet Mignon is the most popular cut; however the Bone-In Rib Eye and Kansas City Strip are highly prized as well. Prime Rib is on the menu every night and on Saturdays it is all-you-can-eat from 5 to 8 pm.