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The Grill at Lacoma Golf Course

By Danny Fairchild

I'm not a golfer. Like many lads, my first experience at driving was driving Grandpa's golf cart. I've embarrassed myself on the driving range. I've even done golf fundraiser for work, but I was way too busy to play even if I wanted to. Get me on a mini golf course, and I'm a happy man. Get me on the links and... well... I'll just enjoy the view. I've done advertising copy for a golf course designed by the legendary Tom Fazio. Apparently he's a big deal? Shrug.

So I'm not a golfer, but you know what I am? An eater. I don't care WHERE the yum is, I'll go there and eat that yum. I can't help your golf game, but I can tell you that if you're looking for a laid back, tasty bite to eat in a lovely setting, The Grill at Lacoma Golf Course is your place.

Here's a bit of Lacoma Golf Course culinary history. It used to be that Lacoma had hardly any food options. After playing a round, you could get some popcorn and/or a jumbo dog. Granted, it was a damn good jumbo dog. And I get it. When you leave Lacoma, you have to go right past Timmerman's, so why compete with them for the sit-down crowd?

Then, back in January of 2019, the clubhouse burnt down. While yes, this sucked, the memories made at Lacoma were on the course itself, not in the clubhouse. But now they had a clubhouse-shaped hole on their property and a chance to build back better. And they did. With a beautiful, full bar, an incredible view, and good food. They're still not competing with the menu at Timmerman's. This is bar food. The kind of food that gives me life but will probably kill me.

And yeah, I know what you're thinking. Lacoma isn't as out of the way as a lot of golf courses, but it's still a little out of the way to go for bar food. Why would you go there if you weren't already there to golf? Two words: Duck wontons.

That's why you have to go there. You already like crab rangoons, right? One of the greatest culinary inventions ever. Ever wonder "Why crab?" It doesn't have to be the only kind of rangoon, right? How about we put some duck

bacon in there? Yes, that's bacon made from duck. Smoky, ducky, yum-yum. And cream cheese, of course. Then let's round out the flavors with sweet corn, wrap it all up in a fried wonton, serve it up with some sweet chili sauce, and you know where it goes from there? Into your mouth with a satisfied, "Mmmm!"

You have to go there at least once to try the duck wontons. I don't mean to oversell them. But there are duck wontons being served in the Tri-States. Are you honestly going to do nothing with that information?

And that's just an appetizer. And if you like to keep it classic with your apps, then get ready for Bavarian pretzels, mini tacos, cheese curds, and jalapeño poppers. Or you can get a little cute with cheesy hash puppies. No, that's not something you can pick up at an Illinois dispensary. They're like hush puppies, but cheesy and made of shredded potatoes.

Alrighty! Now let's get on with the main course. Can you imagine the old clubhouse serving paninis? Oh, what a comical thought! But paninis have risen from the ashes of the old clubhouse like a beautiful culinary phoenix. This opens the door to anything from your classic turkey melt to a Cubano sandwich. That's right, one of the greatest sandwiches ever created, the Cuban, is waiting for you in panini form at Lacoma Golf Course. Or you can get one of the other greatest sandwiches ever created: the reuben. We ordered the reuben, and even those in our party that don't dig on kraut thought it was damn good. And I hardly ever miss an opportunity to order a Cuban. The reason for that is because a Cuban is made of thin-sliced ham, pork carnitas, Swiss cheese, spicy mustard, and pickle chips. There's no weak member of the team there. Mmmm. I've had Cuban sandwiches at renowned joints in Tampa and honestly? I think we make them better here in the Midwest. I don't know why. Maybe because I'm pretty sure we keep all the best pork to ourselves.

The reuben was actually a misunderstanding. We intended to order the "brat reuben." It's a reuben. No surprises so far with the corned beef, kraut, Thousand Island dressing, etc. But 'cept now we're taking that deli classic and saying to hell with kosher and putting a juicy brat patty on there then serving it on a brioche bun. A reuben... with a deliciously seasoned pork patty on it. Gotta be sacrilicious, right?

If you're looking for something a little lighter, then might I draw your attention to the salads and wraps. Ever try to split a wrap between four people? You tend to end up with a salad anyway, hehe. But if we hadn't hacked the crap out of it, the wrap was beautifully constructed and contained. Sometimes wraps can get messy. These wraps aren't

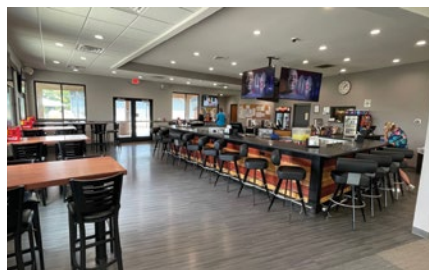
merely assembled. They're built. We got the honey BBQ wrap, featuring tossed BBQ chicken, fresh veggies, and tortilla strips. So good with a delightful crunch.

And of course, you got some burger options, all brioche-bunned and delicious. You've got your classic burger, of course. Along with some everywhere-faves like a blue cheese burger or a western burger (bacon, onion rings, BBQ sauce, of course). But you've also got a burger called the Green Jacket. Golf reference. It's got pimento cheese and bacon on it. How friggin' Tri-States is that?

And then there's the view. Lacoma has always been a beautiful course, and even though golf is not for me, you just can't beat the setting. I don't know if looking at well tended countryside helps with the already yummy taste, but it can't hurt, right? It's a pretty chill hang.

Oh! And before I forget! If you're missing those heady Lacoma days of yesteryear, where you get back to the clubhouse ready to wrap your mouth-bones around one of those delicious jumbo dogs, well... stop doing that. You don't have to fruitlessly pine. A lot has definitely changed since Lacoma rebuilt their clubhouse as something better, but those jumbo dogs are still there and as good as ever. But that's not the only thing on their Quick Menu. If you're hungry but gotta get going, you owe it to yourself to try a fast sandwich or a brat. Add a bag of chips while you're at.

But seriously. Long live the jumbo dog. ■



The Grill at Lacoma Golf Course
 8080 TIMMERMAN DR, EAST DUBUQUE, IL
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Hours: Mon-Fri: 11 AM-9 PM;
 Sat: 11 AM-7 PM; Sun: 8 AM-7 PM

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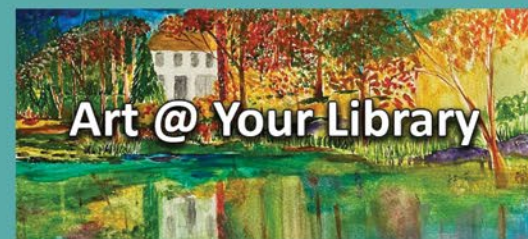
DANNY DOESN'T TAKE CRAP FROM NOBODY, BUT HE'LL TAKE FOOD FROM ALMOST ANYBODY. IF YOU WANT TO FIGHT DANNY, OR FEED HIM NOM-NOMS, EMAIL HIM AT DINING@DUBUQUE365.COM.



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