



CHAD'S PIZZA AND RESTAURANT

BY RICH BELMONT

The USDA My Plate Nutrition Guide went into effect June 2, 2011. It is divided into five basic food groups: Fruits, Grains, Vegetables, Protein and Dairy. (ChooseMyPlate.gov)

Some of my friends believe there should be three additional food groups on that plate. They are Pizza, Broasted Chicken and Hamburgers. And they insist one of the best places to get all three of these groups is at Chad's Pizza and Restaurant in Dyersville, IA.

Actually, this establishment was severing good pizza, fried chicken and hamburgers long before it was called Chad's Pizza. Leroy Ott opened Leroy's Pizza in 1978 and operated it for 21 years with his wife Duanne. In 1999 Leroy was fatally injured in a car accident so Duanne continued to run the restaurant by herself for a few more years. After she remarried, Duanne Ott Thiel sold the pizzeria to Chad and Amy Clouse. She not only sold the business to Chad but also all of Leroy's cherished recipes and his coveted pizza oven. More importantly Duanne continued to mentor Chad as he learned the business and introduced many new ideas.



For as long as he could remember Chad loved pizza and dreamed of one day owning a pizzeria. When he was young he used to have pizza all the time from Leroy's Pizza. When he was older he and his sister both worked in

a pizza place and Chad discovered pizza was his passion. When Duanne decided to sell her pizzeria Chad seized the opportunity and turned Leroy's into Chad's Pizza and Restaurant.

Chad is a passionate man. You can see his devotion and love for his business the first time you visit. He is almost always in the kitchen standing in front of his oven.

His enthusiasm extends to everything he does and his appreciation for his customers is full on display. Look at the cover of his menu. It has depiction of a baseball on it which is an acknowledgement of all his loyal local patrons and of the customers he has acquired from the nearby Field of Dreams and the development of All-Star Ballpark Heaven.

Even his logo is a display of affection for his favorite music group. The typestyle and lightning bolt are borrowed from the logo of AC/DC Australian Rock Band!

Chad's Pizza is in a word: excellent! I asked him to explain to me why it is so good besides the fact he is an avowed pizza enthusiast. Here are his reasons:

1. First of all, all the ingredients are fresh. Fresh vegetables are all diced as needed.
2. Only Cortona mozzarella cheese is used. It is shredded on the premises.
3. The pizza dough is made in the kitchen.
4. So is the tomato sauce. About 12 gallons of sauce is used per day.
5. Crumbled pork sausage is made according to his own personal, proprietary recipe. The sausage is made in 1800 pound batches.
6. All the toppings and sauce are spread to the very edge of the crust. He insures the toppings are evenly spread out on the pizza so every bite has some of each ingredient in it.
7. And most importantly the pizzas are baked in a well-seasoned oven. It is a Roto-Flex Commercial Pizza Oven purchased by Leroy Ott in 1977. This gas fired oven is renowned for cooking pizzas evenly in this case at a steady 625°F.



CHAD'S SPECIAL PIZZA



The pizza is available in five diameter in inches sizes:

- Mini - 7
- Small - 9
- Medium - 12
- Large - 14
- Jumbo - 16

You can order your pizza custom built by choosing from a list of sixteen toppings plus a gluten-free crust. Or you can order one of the specialty pizzas. The most popular is Chad's Special heaped with pepperoni, home-made sausage, mushrooms, Canadian bacon, onions and green peppers.

The Hawkeye Pizza is a big hit with sports fans. It is loaded with sausage, pepperoni, Canadian bacon, mozzarella plus American and cheddar cheeses and black olives establishing the University of Iowa Black 'n Gold colors.

Taco Pizzas are also in great demand. If you crave the combination of tacos and pizza these 3 pizzas will be your favorites: Taco, Taco Supreme or Chili Taco.

Many locals either pick up or have Chad's Half-Baked pizzas delivered to them. These are the same great pizzas but are half-baked so that they are cooked in the special hot oven and baked on seasoned pizza pans. When you get them home you just finish the baking in your own oven and they taste like they would if you ate them in the restaurant.



The Broasted Chicken is outstanding! Chad is one of only about 5,000 Genuine Broaster Chicken Licensed Trademark Operators in the whole USA. This means he not only cooks in Broaster Fryers exclusively but he also uses Broaster batters and

seasonings specifically formulated for use in broasters. (Fun Fact: In 1954 the Broaster Company combined the principles of a pressure cooker and deep fryer into one processor. Pressure frying seals in more of the food's natural flavors and seals out more of the oil resulting in much juicier meats without any oily tastes).



Over several visits I noticed many customers eating appetizers. They all looked like fun things to nibble on while waiting for dinner. The most popular appetizer is the pile of food affectionately called the Garbage Basket. It is a vast assortment of Onion Rings,

Muncheez miniature mozzarella stix, Cheddar Balls, Mini Tacos, Breaded Mushrooms, Jumbo Mozzy Stix and a couple of Breaded Dill Pickle Spears. Other notable appetizers are Chicken Strips, homemade Cheese Bread, and Hot Wings that are marinated and coated in a proprietary Hot Sauce.

Chili is served every day and there are two homemade soups. Some examples are Ground Beef Noodle, Chicken Noodle, Spicy Potato, Broccoli & Cheese and Chicken and Rice.

For light eaters a salad is always a good choice. The current menu has six iceberg lettuce salad offerings. The Chicken Salad is served with either Grilled or Crunchy Fried Chicken. The Tropical Crunchy Chicken contains green peppers, tomatoes, red onions, pineapple, croutons and mozzarella cheese. The Seafood Salad is a favorite of many loyal patrons. It is piled high with crab, eggs, tomatoes, red onions, American cheese and croutons.

Broasted Cod is always a big seller at Chad's. Here's why: Hand cut fillets are marinated for 24 hours then coated with a special batter made according to Leroy Ott's personal recipe. Then they are broasted to a crispy finish.

Both Broasted Cod and Broasted Chicken are sold in Tubs and Combo Party Packs.



Hamburgers are something special at Chad's too. One- third pound burgers are cooked on a flat top. You can order a plain burger or one of Chad's masterpieces. A member of my tasting team really likes the Funk



Burger. It is served with bacon, mozzarella and American cheese, onion rings, BBQ sauce and a side of Funk Sauce (whatever that is!).



Other great sandwiches are the Flat Bread Chicken Sandwich with choice of crispy or grilled chicken and red onion, tomatoes, lettuce and melted mozzarella and cheddar cheese with either

honey mustard or homemade ranch dressing. The Steak Sandwich is my favorite. A half-pound of chopped beef is placed inside slices of Texas Toast along with sautéed onions, mushrooms, green peppers and cheese.



Lunchtime is always busy at Chad's. In addition to all the great sandwiches there is an all-you-can-eat Lunch Buffet Tuesday through Friday. This always includes Chili, the soup of the day and salad. There is always Pizza and Broasted Chicken on the buffet and usually a pasta dish or a casserole.

Chicken Strips, Beer Battered Shrimp and Broasted Chicken and Cod can be ordered in Baskets including French Fries and Cole Slaw.



The Dinners are all splendid satisfying meals. I particularly enjoyed the Spaghetti Dinner with homemade tomato sauce and tasty garlic toast. The other dinners are Beer Battered Shrimp, Broasted Cod and Broasted Chicken.

Here is a little tip: The dinners include your choice of potato (Natural Cut Fries, Beer Battered Fries, or Broasted Potato Wedges), Texas Toast and Soup and Salad bar and they are only one to two dollars more than the baskets.

There is also an All-You-Can-Eat Dinner Buffet on Friday and Saturday nights and Sunday afternoons from 11am to 2pm and nights from 4:30pm to 9pm. The Buffet always has chili, soup, salad, pizza and Broasted chicken. On Friday there is Broasted Cod and on Saturday there is Beer Battered Shrimp. The Sunday Buffet is a traditional Sunday Dinner of Broasted Chicken, Homemade Chicken Stuffing, Mashed Potatoes and a vegetable like corn.

Chad's Pizza and Restaurant has Wi-Fi (password: HoHoHoHo) and sponsors a local softball and bowling team.

The restaurant is so successful the first franchise store recently opened in Cedar Falls, IA. Franchises are available for several more cities.

CHAD'S PIZZA AND RESTAURANT

108 1ST AVE W., DYERSVILLE, IA 52040
563-875-2483 • CHADSPIZZAROCKS.COM

Hours: Mon: Closed; Tue-Sun: 11 AM-2 PM and 4:30-9 PM; Lunch Buffet: Tue-Fri & Sun: AM-2 PM; Dinner Buffet: Fri-Sat & Sun: 4:30-9 PM

Dining Style: Come as you are

Noise Level: Sometimes noisy when large family groups are present

Recommendations: All Pizzas, Broasted Chicken, Garbage Basket Appetizers, Broasted Cod, Chicken Strips, Broasted Beer Battered Shrimp, Spaghetti Dinner, Flat Bread Chicken Sandwich, Chopped Beef Sandwich, Hamburgers

Liquor Service: Beer Only

Prices: \$4.95-\$11.95; Pizzas: \$4.95-\$20

Pay Options: Cash, Debit, MasterCard, Visa, Discover

Accessibility: Front Door

Kids Policy: Menu, Booster, High Chair

Reservations: Yes-recommended for Friday nights, holidays and groups of 10 or more

Catering: Yes • **Take Out:** Yes • **Delivery:** Yes

Parking: On Street and Municipal Lot next to building