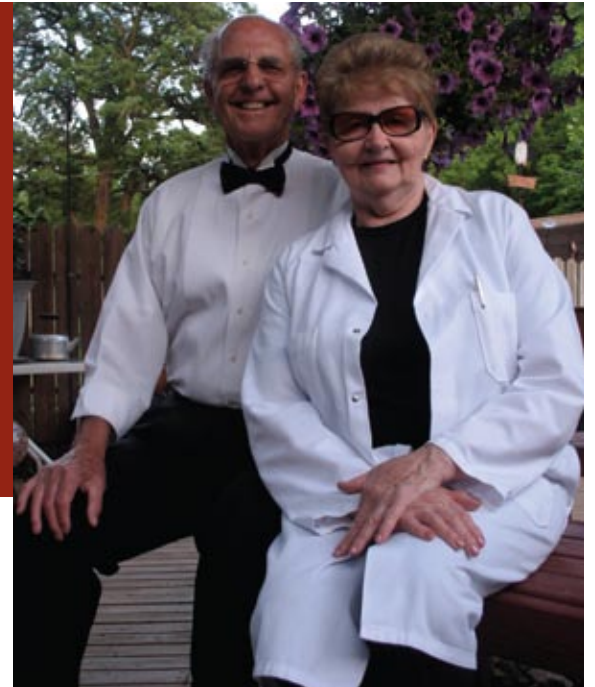




**Kall Inn Supper Club**  
 4089 Sandy Hook Road, Hazel Green, WI 608-748-4393  
**HOURS:** Dinner, 4 pm – 10 pm Thurs – Sun, Closed Mon - Wed  
**ATMOSPHERE:** Casual Supper Club **NOISE LEVEL:** Quiet  
**RECOMMENDATIONS:** Poppy seed Dressing Salad; Top Sirloin, Rib Eye or Ground Sirloin; Catfish, Cod or Walleye; Fried Chicken or Pork Chop; Smoked Pork Ribs.  
**LIQUOR SERVICE:** Full Bar; most wines are splits served chilled; bottled beer only.  
**PRICES:** Appetizers: \$3.95 to \$7.95, Entrées: \$9.50 to \$23.95  
**RESERVATIONS:** Accepted 2 to 40  
**PAYMENT OPTIONS:** Cash, Debit, Major Credit Cards – No Checks.  
**WHEELCHAIR ACCESS:** Front door and Restroom  
**TAKE OUT:** No **DELIVERY:** No **PARKING:** Large private lot



by rich belmont

**KALL INN SUPPER CLUB**

Over the river and through the woods to grandfather's house we go. Yes, that's right! To get to the Kall Inn Supper Club from Dubuque we take the Wisconsin bridge across the Mississippi River. At the second exit on Highway 151 we turn left onto Badger Road, go around the bend and turn left onto Sandy Hook Road. Now we go through the woods on a really cool tree covered road. Just when we think we are lost the Supper Club appears on our left. It really is grandfather's house because Wayne and Mary Kahle raised 5 kids in their home over the restaurant. All the kids worked there while growing up and have now contributed 10 grandchildren to the Kahle family!

Wayne's parents, Ben and Mable, started the Kall Inn Tavern and Dance Hall in 1945. It was

originally located in Kieler, WI in what is now known as the Thums Up Pub & Grill. They operated the Tavern and conducted wedding dances and euchre tournaments while primarily selling burgers, chicken, shrimp and catfish. The beer was trucked in from Schlitz, Pabst, and Blatz in Milwaukee and Potosi Brewery in Potosi, WI. In 1955, the Kall Inn Tavern relocated to its present location. The building was built in 1948. It was a simple structure with four poured concrete walls, a green tile over concrete floor, and fish tanks. That's because the present day Kall Inn was moved into the former Haney's Fish Market! The main highway to Dubuque went right by the front door, and people stopped to buy fresh fish caught in the Mississippi River. By 1955 the Fish Market was long gone and Kall Inn was building a reputation for consistently good food at reasonable prices.

In 1957, Wayne returned from the Navy after serving aboard the USS Battleship New Jersey. He bought into the family business and soon purchased one of the first pizza ovens in the area. Over the next few years Wayne introduced several innovations, like supporting softball and bowling teams, and bus trips to ball games and concerts. He particularly

enjoyed sponsoring golf tournaments. There are many golf ball displays lining the restaurant attesting to his love for the sport. However, he says his greatest and smartest decision was marrying Mary Taylor in 1959 and convincing her to come into the business.

It took a year for Wayne to persuade Mary to give up her career as a surgical nurse and become Kall Inn's chief cook. With Mary in charge of the kitchen the business thrived. In the late 1950's, Eagle Point Road became the main road to Dubuque and 15,000 cars a day passed by the Tavern's front door. In 1977, Wayne and Mary converted the business from a bar and grill to a full service menu supper club.

In 1982, Eagle Point Toll Bridge was closed, and there was some concern the Supper Club might have to close along with it. Not to worry though! All of the regular customers continued to find their way to the Kall Inn. The food was so delicious and the atmosphere so friendly the people didn't mind taking the little tree covered road through the woods!

Wayne and Mary officially took over full ownership and operation of the restaurant in 1965. They have been running it like a well oiled machine for over 45 years. Their motto is, "Fine Quality Food and Cocktails at Reasonable Prices." You will usually find Wayne and sometimes his daughter, Jayne Petersen, behind the bar. They are expert mixologists who specialize in Old Fashions, Manhattans and Margaritas. Mary is Head Chef, supervising a staff of experienced cooks, including her daughter, Kim Kahle.

In keeping with Supper Club traditions, you will receive a warm welcome as soon as you walk through the door. Take a seat at the bar and enjoy a beer or cocktail or two. A server will then take your order and get your appetizer started before showing you to a table.



A relish tray stocked with cheese spread, pickled beets, homemade pâté and garlic toast will be waiting for you. Then have a crisp, cold, fresh salad. Try it with the house poppy seed sweet and sour dressing. It's made from Mary's secret 40-year-old recipe.

Selecting your main dish is a hard decision. There are so many amazing and delicious choices! The five steaks are all USDA Choice, center-cut, grain-fed beef. The Filet Mignon is Barrel Cut for melt-in-your-mouth flavor. I especially enjoy the Ground Sirloin; a full pound of steak, grilled just right, and accompanied by Grilled Onions and Sautéed Mushrooms. The deep fried Chicken, Gourmet Thick Cut Pork Chop and Super Spud potatoes are lightly dusted and wonderful. They are all cooked at low temperature, under controlled





The Kall Inn is known throughout the Midwest for the exquisitely tasty Farm Raised, low-fat Catfish. Don't be concerned; they haven't served catfish caught from the Mississippi River in over 50 years!

If you are interested in trying something a little different, the Shrimp stuffed with Crabmeat and Cheese is a good choice. Or you can order Half and Half Combos of Steamed Shrimp and Scallops, or Jumbo Deep Fried and Steamed Shrimp or Jumbo Fried and Stuffed Shrimp.

Besides Catfish, there are several other fish dinners to choose from: Grilled Salmon, Baked Flounder, Walleye and either baked or fried Cod. Of course, if you live in Wisconsin you already know every fine restaurant has Friday Fish Fry. And Kall Inn is no exception! Every Friday, plate after plate of Fried Catfish, Cod and Walleye are brought out to hungry patrons.

low pressure in special Henny Penny fryers. Many diners order the spuds with cheese, onions and mushrooms. Wayne's specialty is the BBQ Smoked Pork Ribs. He prepares them by slowly basting in a tangy, special sauce made from an ancient secret recipe.

You must not leave before finishing dinner with a truly scrumptious dessert! The tempting selections vary but typically include Cheesecake, Raspberry Tort and Tuxedo Cake. The latter is a chocolate layer cake



separated by cream filling, and covered with cream frosting and a chocolate glaze. And then there is the famous Kall Inn Bread Pudding with Hot Carmel Sauce and the fabulous, truly sinful Carrot Cake that is to die for!

If you are so inclined, Wayne loves to make After Dinner Drinks with his Soft Serve Ice Cream machine. He is an expert at concocting the Nutty Irishman, Butterball, Brandy Alexander, Grasshopper and Pink Squirrel to name just a few.

Wayne and Mary would like everyone to know: "We have been blessed with wonderful bartenders, servers, bussers and kitchen staff over all these years. With their support we have a great team and a great restaurant."

And never forget: "Life is short ... have the dessert!"



Visit us @ [cookin somethingup.com](http://cookin somethingup.com)

## Upcoming Events @ Cookin Something Up:

**Samples Week • June 14 - 20**  
Stop in for daily samples of wine, dips, infused teas and some of our favorite goodies!

**Thai Cooking • June 15 • 6p - 9p • \$35**  
Thai Spring Rolls, crispy noodles with beef, mixed salad with curried peanut sauce, Thai style sweet and sour vegetables, bananas in coconut milk

**Indian Class • June 17 • 6p - 9p • \$35**  
Pakora (onion fritters), lentils with green beans, Nawabi chicken with almonds, egg curry, potato fry, fenugreek bread, vermicelli pudding

**Kid's Father's Day Class • June 19 • 11a - 1:30p • \$25**  
Perfect for ages 4 and up. Kids will enjoy making a wonderful gift for dad along with some fun and tasty spring snacks. So much fun!

**Cookin Something Up** 1640 JFK Road Dubuque 563-583-3761 Mon-Fri: 10a - 6p Sat: 10a - 5p Sun: Noon - 4p