



LOUISBURG JUNCTION

BY RICH BELMONT

Louisburg Wisconsin is a small unincorporated community with about 30 homes. It's close to Kieler but if you want to find it you have to plug Cuba City into your GPS.

And there are two reasons why you want to find it. There are two great places to visit that have been there seemingly forever. One is Louisburg Garage, the Chrysler and Jeep Dealer and the other is Louisburg Junction, the soon to be famous and Wisconsin's newest Supper Club.

Okay, Louisburg Junction only opened on June 23, 2016 so it hasn't been there forever. But the building it's in has been a Supper Club for a long, long time. It has been known as Valentine's, Seven Hearts and Heads Up and is probably most fondly remembered as The Hound Supper Club. After Heads Up closed the building sat empty for several years. Now it has been brought back to life and Louisburg is once again a place to visit when you want delicious food carefully prepared in accordance with all the traditions of Wisconsin Supper Clubs.



When you visit Louisburg Junction the first thing you notice is how clean and modern everything is. The new owners completely remodeled the entire building. The spacious kitchen is outfitted with all new equipment, the bar area is new and the dining room has been freshly painted, carpeted and furnished with new tables and chairs.

The second thing you see is the bar is serving classic Supper Club drinks including the Old Fashioned, Gimlet, Martini, Manhattan, Bloody Mary and Margarita.

When you peruse the menu you realize the history of the place is speaking to you as if the walls can talk. All of the old standard Supper Club comfort foods are there for your enjoyment.

And then comes the taste. Everyone in your dinner party is pleased. So now you know the new owners of this place know what they are doing. Obviously they have talent and experience!



Louisburg Junction is owned by Nancy Aurit, her daughter Cindy Aurit and her granddaughter and her husband Alycia and Jeremy Kidwell.

Nancy has been in the restaurant business for over 50 years. At one time or another Nancy and her late husband, Wayne "Buck" Aurit, owned several food establishments in the area including Buck's Bar, Hideaway Acres Supper Club and Red's Supper Club. From time to time Nancy managed other restaurants such as Wheel In as well.

Cindy grew up in the business having worked in the Wheel In and Red's Supper Club.

Jeremy managed and cooked in D'Amore's Italian Restaurant in Los Angeles.



In modern Supper Clubs the traditional relish tray has been replaced by the salad bar. And this club has a nice one. The lettuce is crisp and fresh, the dressings are thick and creamy and there is a nice assortment of red beets, green olives and other salad ingredients. There is also very good home-made pasta salad and macaroni salad.

The soups are all made in-house too. On a recent visit I enjoyed Beer Cheese Potato with Pork and on another visit I had to go back for seconds of a very savory Beef Noodle soup. On other nights you might find Ham and Bean, Potato, Chicken Noodle or many other possibilities.

The Appetizers are all very good but some of them are exceptional. They include:



Signature Onion Rings – the kitchen staff chooses only the best onions for these rings. They are sliced and coated with a special dry breading and deep fried.



Wisconsin Cheese Curds – these are fresh, lightly battered and fried. They come from Wisconsin's best cheese curd producers and are not at all greasy.

Chicken Strips – breasts are cut into strips and hand dipped in a home-made breading. This breading is seasoned specifically for chicken and is not the same breading used on the onion rings.



For those with smaller appetites there is a nice selection of sandwiches. The Hamburgers are made from hand pattied ground beef and are charbroiled. You can choose a Cod Filet or Chicken Filet Sandwich or my tasting team member Neil's favorite, Grilled Ham and Cheese. This one is a generous pile of thinly sliced ham with your choice of American, Cheddar or Swiss cheese between two slices of Texas toast.



The Steaks are all Choice Grade and hand-cut. The Ribeye is the most popular and the Tenderloin Filet is a close second. My favorite is the Ground Beef Steak which is charbroiled and covered with sautéed Portabella mushrooms and onions.

The Pork Ham Steaks and Ribs are all exceptional because they are supplied by Weber Meats in Cuba City, WI.



The Pork Filets are cut from a whole boneless pork loin. They are thick slices so they are butterflied and then chargrilled. The bone-in Smoked Ham Steak is also chargrilled.



Baby Back Ribs are massaged with homemade dry rub and then baked for 5 hours.

The fabulous Chicken Breasts are either grilled or hand battered and Broasted in a high pressure Broaster Fryer.



Seafood lovers are in for a treat at Louisburg Junction. They get to choose: Fried or Baked Cod, or deep fried Whole Catfish, or lightly breaded or broiled Scallops, or lightly breaded or broiled Extra Jumbo Shrimp.

There are a number of potato choices to accompany your entrées. They include:

French Fries – coated in a light beer batter
Sweet Potato Fries – Margie's favorite
Baked Potato – with sour cream or butter
Hash Browns – with or without cheese and onions
Sour Cream-Chive Fries – these have an unusual taste and are my favorite

On a recent Sunday night my tasting team was comprised of eleven people. We were served efficiently and professionally by our outstanding server Dana.



DEEP FRIED WHOLE CATFISH



There are Nightly Features to make your dinner excursion more interesting and enjoyable. Fried or Baked Cod is the Friday Feature and the Saturday Feature is always Prime Rib which is seasoned with a homemade rub and slow roasted with white wine and a special au jus. Thursday and Sunday Features are Chef's Choice and can be anything from Lasagna the Italian Way made with Ricotta Cheese to a Chicken Cordon Bleu Sandwich made with Canadian bacon and Swiss cheese.



On Thursday and Sunday nights you might find homemade cinnamon rolls or some other special treat on the salad bar. Last Sunday we enjoyed homemade Cornbread with fresh whole corn kernels.



In keeping with Supper Club traditions Louisburg Junction makes awesome Ice Cream Drinks for dessert. All of the classics are available for a fitting end to a memorable dinner. They include Grasshopper, Pink Squirrel, Charlie Brown, Brandy Alexander and the Golden Cadillac.

Louisburg Junction can be booked for private parties. You choose the menu and decide if you want it served family style or as a buffet.

Louisburg Junction is in a neat out of the way location so Wi-Fi is available. The password is: EatDrinkBeMerry.

Louisburg Junction is also a fun place to drive to and it is only 7 and a half miles and a 10 minute drive from the Dubuque-Wisconsin Bridge. Go North on US 151/US 61 and take Exit 5. Stay to the right onto County HHH through Kieler. Make a right turn onto County H and right again onto Louisburg Road. It doesn't take long to get there and you are guaranteed to have a good time!

LOUISBURG JUNCTION, LLC

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Hours: Bar: Thu-Sun: 4 PM-Close
Dining Room: Thu & Sun: 5-9 PM; Fri & Sat: 5-10 PM
Dining Style: Casual

Noise Level: Conversational
Recommendations: Nancy's Old Fashioned; Onion Rings; Ribeye; Prime Rib; Beef Tenderloin Filet; Ground Beef Steak; Pork Filet; Grilled Ham Steak; Broasted Chicken; Fried or Baked Cod; Whole Catfish; Ice Cream Drinks
Liquor Service: Full Bar; Ice Cream Drinks Specialties
Price: Appetizers: \$5.95-\$7.95; Entrées: \$12.95-\$22.95
Pay Options: Cash, Debit, All Credit Cards
Accessibility: All Doors and Restrooms
Kids Policy: Menu, Highchairs & Boosters
Reservations: Yes • **Catering:** Yes • **Take Out:** Yes
Delivery: No • **Parking:** Private Lot