



### 3 Mile House



by Rich Belmont

3 Mile House is so named because it is three miles from the Julien Dubuque Bridge. It is one of the few Supper Clubs left where you are always treated like you are a member of an exclusive club even if you have never been there before.

Supper Clubs have an interesting history. The first one was started by Lawrence Frank who was from Milwaukee, WI. So you would think he established his club in Milwaukee, right? Nope! It was actually located in Beverly Hills, CA. Similar clubs started appearing on the edge of towns but curiously not so much in California. They became popular in the 1930's and 40's and mostly in the upper Midwestern states of Ohio, Michigan, Minnesota and Wisconsin. Over the years they became less known for entertainment and more for good food enjoyed in casual and comfortable surroundings.

3 Mile House is in keeping with this tradition. Known originally as the High Hat it was located in rural Hazel Green right on Highway 35. About 55 years ago it completely burned to the ground and was rebuilt further back from the highway and renamed 3 Mile House. Paul and Velma (known as Red) Moor purchased the club in October, 1980. They in turn sold it to their son and daughter-in-law in 1997.



Even then, Jeff (everybody calls him Chop, above, left) and Julie Moor were not new to this business. Chop had been involved with the club his whole life and he and Julie (above, right) were high school sweethearts who have now been married for over 29 years. Moreover, Julie started working as a waitress at 3 Mile House in 1980. Together they have 32 years experience in this same place. Furthermore, three of their four children, Dustin (above), Allie and Hillary are currently active in the restaurant.

All the earmarks of a traditional Supper Club are evident here. It does not serve lunch and is open for dinner six days per week. It has a reputation for outstanding traditional cocktails including Old Fashions, Manhattans and Martinis for very favorable prices. The entrees are varied, simply delicious, and you have a lot of them to choose from: 28 to be exact. And, of course, you are always served the hallmark of the Supper Club: the Relish Tray!



Relish Trays are only found in Supper Clubs and are a welcome starter to a great dinner. The tray here includes celery, carrots, radishes, cauliflower and green peppers. However, the real stars on this tray are the Ranch Dip, Cheese Spread and Braunschweiger. These are all made here in the kitchen and are fresh and extremely tasty. The cheese spread is so popular you can now find 3 Mile House Spreads in your grocery store. And before I forget, there is also an enticing bread appetizer they call Grease Bread. Pieces of bread are oven baked with special seasonings and I myself cannot stop eating them. Be careful not to fill up too much on these tasty morsels because you are about to enjoy your dinner immensely.



I like to start out with a Shrimp Cocktail containing several 16/20 shrimp. The number designation means there are 16 to 20 shrimp per pound and are considered extra large by the shrimp people. These same size shrimp are also available in the Shrimp Dinner. The kitchen staff peels and deveins these shrimp and either boils or hand batters them by hand before frying.

### 3 Mile House

370 State Road 35, Hazel Green, WI 53811  
608-748-4455 • [www.3MileHouseDining.com](http://www.3MileHouseDining.com)

**HOURS:** Restaurant: Tue – Thu, 4:30 p.m. – 9:30 p.m.  
Fri – Sat: 4:30 p.m. – 10:30 p.m., Sun: 4 p.m. – 9 p.m., Mon: Closed  
**Bar:** Opens half-hour before restaurant

**ATMOSPHERE:** Casual Supper Club

**NOISE LEVEL:** Conversational

**RECOMMENDATIONS:** Shrimp Cocktail, Tenderloin, Rib-Eye or T-bone Steaks, BBQ Ribs, Ground Sirloin, Fried Chicken, Beef & Noodles, Beef Tips and Rice, Seafood Platter, Fried Shrimp, Alaskan King Crab Legs

**LIQUOR SERVICE:** Full Bar; Old Fashions, Manhattans, Martinis

**PRICES:** \$8.25 to \$29.95

**PAYMENT OPTIONS:** Cash, Debit, Checks, All Credit Cards

**ACCESSIBILITY:** Front door – yes, Restroom - no

**KIDS POLICY:** High chair & booster, No menu

**RESERVATIONS:** Yes **CATERING:** No **TAKE OUT:** Yes

**DELIVERY:** No **PARKING:** Large private lot

3 Mile House is well known for its steaks. They are all hand-cut and you have your choice of Tenderloin, Rib-Eye and the totally awesome T-Bone for the "hearty appetite." They are not kidding when they say that either. That T-Bone is served as either a pound or pound and half steak! I think it's a good idea to order the bigger one. After all, it's another half pound and its only \$3.00 more!



All the beef steaks (and the hand-cut ham steak, too) are cooked on a flat top to your preferred temperature. They always get it right. It's just one of the many ways Chop's and Julie's 32 years of experience insures you always get total satisfaction.

During a recent visit I had a really good Ground Sirloin. The beef is ground in the kitchen and I could tell it was very fresh. I can't wait to visit again when I'll remember to order it with onions and mushrooms. Since it was a Tuesday night our friendly server, Allie Moor, suggested Margie should try the Tuesday special: Beef Tips and Rice. What a great suggestion! A large bowl of tenderloin chunks with onions, green bell peppers and mushrooms was presented with rice on the side. It was like eating shish kabob in a bowl and it was fantastic! Incidentally, I learned the Tuesday special is either Beef Tips with Noodles served the traditional way with tenderloin tips mixed with egg noodles and homemade gravy or Beef Tips and Rice. With the latter you choose either white or wild rice or even a baked potato. I guess then technically they should call it Beef Tips and Potato.



On another visit my guests and I took a while to decide what to have because they have so many entrées. Luckily, our knowledgeable waitress, Brittany Slaats was a great help. I ordered BBQ Ribs. These are tender spareribs oven baked for 4 hours and covered with a tangy thick sauce. Christy went with the Tenderloin and she said it was "juicy and tender to the last bite" just like the menu says. Margie liked her Peel & Eat Shrimp dish and Bryce was particularly pleased with his Seafood Platter. He had lots of shrimp, scallops cod and even a lobster tail cooked in its shell to play with.



3 Mile House offers something for everyone. There are steaks, pork chops, grilled chicken breasts, fried chicken, an impressive ham steak, beef tips and ten seafood entrees including shrimp, crab, lobster, scallops, catfish and codfish. For the adventurous there is even Turtle on some Wednesday and Thursday evenings. This is baked first and then fried. Some people say they can taste up to seven distinct flavors. I don't know, I have tried it and all I could taste was, well... turtle!



When you can't make up your mind, it's time to order a Combo. There is Steak with Lobster, Steak with King Crab and Steak with Shrimp. You can also choose Combinations of Ribs and Shrimp, Chicken and Pork Chop or Chicken and Ribs.

All dinners include the veritable Relish Tray, baked potato, or hash browns, or French fries or vegetables and tossed salad, or cottage cheese or coleslaw. By the way, did you ever wonder where the name coleslaw came from? Well, I have so I looked it up. The Dutch word for cabbage salad is Koolsalade. Over time this word was shortened to Koozla and then we Americanized it to coleslaw and watch, pretty soon we will be calling cabbage salad just plain slaw.

Sunday night is a good time to visit. The special is the four -piece Fried Chicken Dinner. Its hand breaded, deep fried and only \$10.50!



And you know me; I always say life is too short to skip dessert. So in keeping with old Supper Club tradition top off your delicious dinner with an ice cream drink like a Grasshopper, Pink Squirrel or Brandy Alexander!