



Timmerman's Supper Club

7777 Timmerman Drive, East Dubuque, IL 61025
815-747-3316 • www.TimmermansSupperClub.com

HOURS: Bar: 4:30 pm - Close, Dinner: Mon - Thurs: 5 pm - 9 pm
Fri - Sat: 5 pm - 10 pm, Sun: 4:30 pm - 9 pm (Brunch: 10 am - 2 pm)

ATMOSPHERE: Fine Dining, Country Club Casual Dress

NOISE LEVEL: Conversational

RECOMMENDATIONS: **Sunday Brunch:** Omelets, Carved Ham & Beef; **Appetizers:** Stuffed Mushrooms, Baked Kasserli, Water Chestnuts; **Entrees:** Chicken Oscar, Chicken with Artichokes, Ribeye Steak, Filet Mignon, Seafood Platter, Alaskan King Crab legs, Shrimp & Lobster Sauté.

LIQUOR SERVICE: Full Bar; Martini's

PRICES: \$12.95 to \$59.95

RESERVATIONS: 2 persons up; Brunch: 5 or more only

PAYMENT: Cash, Debit, Local Checks Only; MC, Visa, Discover, Amex

ACCESSIBILITY: Power Lift from Lobby

KIDS POLICY: Menu, High Chair and Booster Seat

CATERING: No • **TAKE OUT:** Yes • **DELIVERY:** No

PARKING: Large Private Lot



TIMMERMAN'S SUPPER CLUB

by Rich Belmont

Many old time Dubuquers are aware Timmerman's Supper Club was built on a bluff by Helen Timmerman. But I wonder how many know Helen Ihm was one of 13 children and joined the Black Franciscan Order at age 16? She taught school and left the Order six years later. Three years after that, in 1936, she married Robert Timmerman.



Helen began her career in the restaurant business when she went to work at The Chateau Supper Club. At the time The Chateau was a swinging place. It was located on Highway 52 North of Dubuque and it was owned by Lefty Dalsing. He was known for featuring big name bands like Harry James, Count Basie and Dubuque's own Paul Hemmer Orchestra.

Helen learned the restaurant business and after a few years she and her husband opened a bar in Happy Corners, WI and soon after took over The Chateau. She had Timmerman's built in 1961 and quickly acquired a reputation as a colorful character. She always wore long, flowing gowns and if you tried to get into the Club dressed inappropriately she would throw you out. In true supper club fashion Helen insisted you first visit the bar and have a few drinks before being seated for dinner. She ruled the club until she retired in 1985 at the age of 74.



Now back in the day supper clubs were high class establishments. They were prevalent mostly in the upper Midwestern states of Wisconsin, Minnesota and Michigan. Usually located on the edge of town most clubs operated all night providing cocktail hours, good food and nightclub style entertainment.

Of course, today they aren't open all night and they function like regular restaurants. There aren't too many left either. There are just a few in the Tri-State area.

Today Timmerman's is co-owned by Mark and Jodi Hayes (pictured above) and Gary Neuses. Mark and Gary were both hired at the club by second owner Dave Thiltgen. Mark started as a dishwasher 26 years ago. Gary began as a bartender when he was only 18 and has now been there for 24 years.

The dishwasher and the bartender became good friends. And it didn't take the third owner, Juan Rodriguez, too long to discover Mark and Gary knew

everything they needed to know to run a first class showcase restaurant. In 2003 Juan gave the two men the opportunity to take over the business. So between them Mark and Gary have 50 years experience at the same location. This is quite ironic since this year Timmerman's is celebrating its 50th year in East Dubuque!

Mark and Gary are experts in providing superior cuisine at reasonable prices. They also understand the need to keep the menu fresh and up to date. This is why they recently brought Executive Chef Larry Ikonopoulos into their kitchen. Larry is the son of a chef and he is the former co-owner of Gobbies in Galena. More recently he was the Executive Sous-Chef of the Empress (now called Hollywood) Casino in Joliet, IL. He has resided in commercial kitchens for over 30 years. He is ably assisted by his Sous-Chef, Forrest Clark who has been at Timmerman's for over 7 years.

The new kitchen team continues the tradition of Supper Club Continental cuisine. The menu is an exciting collection of grills, sautés, sauces, pastas, steaks and seafood.



Starting with the appetizers, for example, choose from Mushrooms stuffed with crab and cream cheese; or Oyster Rockefeller. The broiled oysters are topped with spinach, hollandaise and parmesan. The Baked Kasserli is a sheep's milk cheese imported from Greece. My favorite is the Water Chestnuts Wrapped in Bacon served in a tangy BBQ sauce.

There is an unusually large selection of entrees. Timmerman's offers Prime Rib every night. It is Choice Grade beef coated with a specially prepared seasoning and slow roasted for 4 hours. The Fried Chicken is coated with Mies, a blend of 13 herbs and spices, flour, dry milk and eggs. Mies provides a light, delicate coating that enhances flavor by sealing in juices and reducing oil absorption. The Ribs are baby back and are braised in a specially blended honey sauce for over 5 hours.

The most popular beef entrees include the Ribeye served with Béarnaise sauce made from egg yolks and clarified butter. Also, in high demand are the Hand Cut Filet Mignon and my favorite, the Steak Diane, a Supper Club's signature dish. It's not found on too many menus these days but here it is the number one sautéed meal. It is expertly prepared with brandy and Dijon mustard.

There are many chicken dishes too. The Chicken with



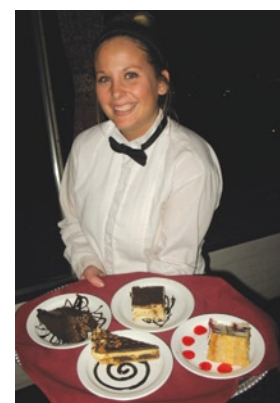
Artichokes is a delicious breast browned with mushrooms, shallots and Dijon mustard and deglazed with white wine. The artichokes are then added with a touch of cream, lemon juice and pine nuts.

The current menu also has eleven seafood entrees. The Seafood Platter is extraordinary. It contains a huge pile of fried shrimp, scallops, lobster, King Crab legs and cod. The crab legs platter is also impressive. It is piled high with Alaskan King Crab legs weighing close to a half pound each!



If you haven't been to Timmerman's in a while you should go and try some of the new menu items. Now there is an Asian Salmon salad and a Grilled Chicken salad. The Chicken Chardonnay is sautéed with butter, mushrooms, asparagus, fresh basil and white wine. Then the chicken is placed on top of tortellini hand tossed with white wine, red peppers, Dijon mustard, butter and spinach. The chicken Oscar is topped with Béarnaise sauce and then heaped with lump crab and asparagus. Another new item is the Shrimp & Lobster Sauté Platter. This appetizing plate of 5 large shrimp and medallions cut from lobster tails are sautéed with sun-dried tomatoes, shallots, fresh spinach and basil. They are then finished with brandy, Dijon mustard and cream and served over cappellini pasta.

Should you still think the menu does not offer you enough choices the Chef always provides at least one and sometimes two nightly specials. These are dishes that are off the menu such as roasted duck, pork chop Florentine, osso buco or stuffed roughly.



As one of the area's remaining supper clubs Mark and Gary are proud to serve you an authentic Sunday Brunch. There are many Sunday buffets around but only a couple of Brunches. By this I mean there is a full offering of both breakfast and lunch items on the table. Help yourself to ribs, fried chicken, salads and Eggs Benedict. In true brunch tradition there is a chef cooking omelets to order and a carving station with Fleur De Lis buffet ham and Inside Round of Beef. I must say the Brunch is bargain! The all you can eat price is only \$12.95 for adults, \$5.50 for children 3 to 10 and children under 3 are free.



This restaurant has the uncanny ability to accommodate any size group on short notice. The main dining room seats 200 people. The adjoining Palisades Room holds another 100 and the upstairs private Pilot Room seats up to 30 more. It is not unusual to see tables with eight, twelve or twenty people enjoying themselves.

In case you are wondering, the bunny house is still there. It has been moved to the left of the main dining room to afford the rabbits more protection. Your kids will be happy to know the bunnies will return just before Easter.

Timmerman's Supper Club continues the nightclub tradition. It is one of only a couple places that still have a dance floor. There is a disk jockey on Saturday nights from 7:30 to 11:30 pm and he loves to play your requests. He will also be there on Valentine's Day, February 14th playing your favorite omantic tunes.

The Club is open every night so be sure to visit soon. Enjoy the panoramic view of the Tri-States Mississippi Valley. Perhaps you can imagine what it must have looked like to the person sitting in your chair 50 years ago!

