



Trackside Bar & Grill

by Rich Belmont



I thought Trackside Bar & Grill in Peosta, IA was so named because it is located right near the railroad tracks crossing Peosta Street. Nope, I was wrong. Actually Trackside got its name because the owners, Shannon and Charlie Lundgren are big NASCAR fans. Shannon managed the Dubuque County Fairgrounds, the home of the Dubuque Speedway, for 6 years. They decided on the name because their restaurant is about halfway between the Dubuque Speedway and the Farley Speedway.

Trackside is in an interesting building. It was built in 1928 and was a barn for pigs and cows. In the 1980's and 90's it was a little bar called Our Haus. When Shannon and Charlie purchased the property the building had been vacant for 2 years. They immediately began transforming the barn into more of a tavern than just a bar. All the plumbing and electrical was replaced and a new roof and siding was installed. They remodeled the kitchen in order to bring it up to Iowa Food Code Standards. Then they modernized the restroom making it accessible to people with disabilities.

Trackside opened May 5, 2006. It wasn't long before there were so many patrons coming to visit it became necessary to triple the size of the parking lot.

Trackside Bar & Grill is in good hands. Shannon has a great deal of experience in Hotel Food and Beverage Management. She ran the Dubuque County Fairgrounds and is currently the Manager of Quality Inn & Suites in Peosta.



Charlie loves to cook, especially for large groups of people. Charlie and Shannon worked together in the Food and Beverage Department of the Pelican Pier and Island Princess Cruise Yacht in Dubuque.



Charlie is a competitive meat smoker, too. He has two trailer mounted commercial smokers. He is a master smoker of pulled pork, chicken and pork tenderloin and uses mostly apple wood. He has his own recipe for a dry rub which is excellent. You don't have to take my word for it, though. Charlie has taken the 1st Place

Silver Skillet Award at the Annual VSA Arts of Dubuque 100 Men Who Cook Expo in several consecutive years. Besides catering numerous business outings and graduation parties Charlie has competed in many smoked meat festivals. He has cooked for 400 attendees of the World Pork Expo at the Iowa State Fairgrounds the last three years. I don't know how he finds the time but he also has served as a judge for the 15,000 member Kansas City Barbeque Society!

As you know, running a bar & grill is a lifestyle so it is a family endeavor. Even daughters, Alexis and Sydney, help out when they can take a break from their school activities. So that's why there are always fun parties, special drinks and daily specials going on. That's also why Shannon has already booked several parties for the recently remodeled Loft Private Room with a seating capacity of up to 40 people.

Right now the Specialty Party Drink is the Rumbut. This consists of Butter Shots with RumChata. If you have ever had Mexican Horchata you have an idea of what RumChata is. It is a cream liqueur made from a blend of five-time distilled Caribbean rums with Wisconsin dairy cream flavored with cinnamon and vanilla.

{ march 2013 }



Trackside's menu is arranged in five sections: Appetizers, Burgers, Sandwiches, Wraps and Pizza. The appetizers make for great munchies. French fries are popular because they are sprinkled with Charlie's special blend of seasonings. You can order onion rings, mushrooms, mozzarella sticks, mini tacos, cheese curds or jalapeño poppers. Or you can request a combination basket of any three of all of the above. The Hot Wings are exceptional. They have a very light coating of special wing sauce so they remain crispy and are never mushy like wings get when they are over sauced.



Trackside Bar & Grill

709 Peosta Street, Peosta, IA 52068
563-556-3390 • www.TracksidePeosta.com

HOURS: Mon: 11 a.m. – 5 p.m. (Kitchen closes @ 2 p.m.)
Tue – Sat: 11 a.m. – 9 p.m. (Sun: Closed)
(Bar open till 10 p.m. Tue-Thur, till Midnight, Fri-Sat)

DINING STYLE: Come as you are **NOISE LEVEL:** Conversational
RECOMMENDATIONS: Daily Lunch Specials, Hot Wings, Garbage Basket, Lunker Burger, Sadie Burger, Burn Out Burger, Grilled Chicken & Island Chicken Sandwiches, Buffalo Chicken Wrap, Pizza, Chili, Pulled Pork & Smoked Pork Tenderloin

LIQUOR SERVICE: Full Bar, Rumbut Signature Shot

PRICES: \$2.50 - \$12.75

PAY OPTIONS: Cash, Debit, All Credit Cards, No Checks

ACCESSIBILITY: Front Door and Restroom

KIDS POLICY: High Chair & Booster

RESERVATIONS: No **CATERING:** Yes

TAKE OUT: Yes **DELIVERY:** No **PARKING:** Private Lot

The Burgers are notable. So much so the Dubuque newspaper, The Telegraph Herald, ran an article on May 15, 2011 naming Trackside number 3 out of 7 Best Burger Joints just outside the Dubuque and Tri-State area.



The burgers are made from 1/3 pound always fresh, never frozen, ground beef purchased from Silker's General Store in Epworth, Iowa (www.Silkers.com). The butchers in the meat department there know how to handle meat. After all, Silker's has been in business for over 100 years! The hamburgers are coated with Charlie's special seasoning and cooked on a char broiler so they have a delicious crunchy exterior. Trackside has served over 91,000 burgers in the seven years they have been open. Some of the specialty burgers are impressive. For example there are the Sadie (top of column) with sautéed green olives and Swiss cheese or the humongous Lunker Burger (below). This is an open faced burger sandwich covered with Chili that has ground beef and French fries mixed in with it along with onions and shredded cheese.



My favorite burger is the Burn Out Burger. First the patty is charbroiled with Konriko Jalapeño seasoning. (Konriko is made with salt, ground

jalapeño powder, black pepper, garlic and other spices). Then the meat is covered with pepper jack cheese and jalapeño slices (at right). Lastly, Ken's Boom Boom sauce is poured over the top of it. For those of you who don't know what Boom Boom Sauce is I can tell you it is made with soybean oil, water, vinegar, sugar, egg yolk, chili, red bell peppers and Chili de Arbol peppers. Charlie describes it as 1000 island dressing with an attitude!



The sandwiches are very good. In my opinion the stand-outs are the Island Chicken Sandwich with diced Canadian bacon, pineapple and Swiss cheese, the Swiss Cheese and Bacon Chicken Melt, the Breaded Pork Tenderloin and the Carmichael with sautéed onions.



The wraps are very popular to the tune of over 100 sold each week! I particularly like the Grilled Chicken Wrap consisting of specially seasoned charbroiled chicken and grilled onions and the Steak Wrap made with shredded sirloin and grilled onions.

The Chili is listed in the Wrap section of the menu. I think it belongs in its own section because it mustn't be overlooked. It's made from scratch with fresh ground beef, three beans and powerful spices. (Notice I said there were beans. Yes, Charlie comes from the school of thought that declares chili must have beans!).



Pizza is usually sold in the evenings. It is a 12 inch thin crust with your choice of 9 toppings. Or you can order the Deluxe with all nine of them. The ingredients are all fresh.

Many of the regulars have learned it is possible to custom order their own favorite menu items. For example, you can ask for Boom Boom Sauce on grilled chicken or request your burger in a wrap or express your desire for a combination grilled cheese and smoked pulled pork.

There are always specials at Trackside. You need to check the board when you walk in. Sometimes there are pulled pork sandwiches, fish sandwiches, twelve piece shrimp dinners just to name a few. Starting in April there will be Friday night Steak Fries with Ribeye steak.

There are Daily Lunch Specials consisting of some of Charlie's favorite meals not appearing on the menu. In the coming weeks you could be having Sloppy Joes, Super Burritos with Potatoes Ole, Chicken Alfredo, Open Face Pork Sandwiches, Tuna & Noodle Casserole, Lasagna,



Smoked Pork Loin, Pulled Pork Sandwiches (Bryce's favorite, above) and Smoked Chicken. Each month's specials are planned in advance so you can check them out on the website at www.TracksidePeosta.com.

The Lunch Specials are a good deal especially when you take advantage of the Buy 9 Lunch Specials get the 10th one free program. When you receive your free lunch you are entered into a monthly drawing for a chance to win an After Work Party free bucket of beer and appetizer.

Trackside Bar & Grill is a great place to visit. It's a little place with 7 flat screen TV's so it's a fun place to watch a game or just hang out!