



Water Street Pub & Eatery

202 W. Water Street, Shullsburg, WI 53586
608-965-3228 • WaterStreetPlace.com

HOURS: Mon – Tues: Closed, Wed – Thurs: 11 am – 8 pm
Fri – Sat: 11 am – 10 pm, Sun: 11 am – 3 pm

ATMOSPHERE: Casual **NOISE LEVEL:** Conversational
RECOMMENDATIONS: Chicken Wings, Onion Strings or Pub Sweet Potatoe Fries for Appetizers. Reuben or Bacon Cheeseburger for Lunch. Crusted Beef Tenderloin, Grilled Pepper Chicken or Alfredo Fettuccini Entrees and Friday Fish Fry.

LIQUOR SERVICE: Beer and Wine only. New Glarus Fat Squirrel on tap. Other beer is bottled. Featured brews are Capital, Goose Island, Leinenkugel, New Glarus. Imports from 15 countries.

PRICES: Appetizers: \$3.25 to \$12.95, Sandwiches: \$6.25 to \$13.95, Entrees: \$9.50 to \$18.95

RESERVATIONS: Only for parties of 6 or more.

PAYMENT OPTIONS: Cash, Check, Debit, Credit (No AMEX)

ACCESSIBILITY: Front Door and Restrooms

KIDS POLICY: Friendly, Kids Menu, Coloring, High Chair, Booster

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

PARKING: On Water Street



You should be excited because believe it or not, you will have some wonderful meals and a lot of fun!

Water Street Pub & Eatery

by Rich Belmont

This is a great time to take a ride through Southwestern Wisconsin. You can admire all the Fall scenery as you anticipate having a great lunch or dinner at the Water Street Pub & Eatery in downtown Shullsburg. It's only a 35 minute ride and a 28 mile trip from downtown Dubuque and it's easy to get to. Just take Route 151 North across the Wisconsin Bridge, turn right at Exit 1 onto Route 11 East and stay on it as you go through Hazel Green, Benton and into Shullsburg. Then go right at the arrow pointing to Historic District and you will be there in just a couple minutes.

In 1818 Jesse Shull began buying furs for John Jacob Astor of the American Fur Company. He built a trading house where Perry Street in Galena, Il is now. Then in 1820 to 1821 he followed Indian trails in search of better locations and built his first camp where Shullsburg is now located. Native Indians showed Mr. Shull several ore deposit locations. He spread the word and soon the area was teeming with lead miners. The first of these miners were called Badgers because many lived in holes they dug in the ground. I always thought the Wisconsin Badgers got their name from a furry little animal!

The mining industry went through some hard times around the Civil War but by 1880 was again prospering. Most of the beautiful brick buildings in Shullsburg



were built in the mid 1880's. The Water Street Pub & Eatery is located in a building constructed in 1883. From 1909 to 1933 this stately edifice was the First National Bank of Shullsburg. On June 25, 1925 it received some notoriety when Chicago Blackie (real name Joe Dawsie) and his gang used five blasts of nitroglycerine to crack the bank's vault and steal \$25,000.

Gary and Susan Weiskircher opened the Water Street Pub & Eatery in October, 2006. They both grew up in the area and wanted to bring fine dining to the historic city. Susan was previously an office administrator in Chicago and Gary acquired his culinary skills by attending the Don George Culinary School in Illinois and working as a chef for the past 32 years. Susan is Pub Manager and Gary is Head Chef. Together they preside over a very warm and inviting Eatery where you can always expect consistently good, high quality, freshly prepared first class meals.

To get started, try the Pub Fare Combo consisting of chicken wings, onion strings, pub fries, cheese curds and Jalapeno poppers. The Pub Fries make a good appetizer all by themselves. These are a mixture of

hand cut Yukon Gold and Sweet Potatoes. Or you can order your fries with all Yukon Gold or all Sweet Potatoes.



The salad is quite unusual. It includes Iceberg Lettuce, assorted Bell Peppers, Carrots, Cucumbers, Radish, Red Onions, Grape Tomatoes, Kalamata Olives, Applewood Bacon, Dried Cranberries and your choice of dressing served on the side.

By now you should be getting the idea this is no ordinary Pub. Susan and Gary always exceed your expectations with their signature dishes. The Crusted Beef Tenderloin is hand cut, then coated with roasted red peppers and toasted chopped garlic. It is accompanied by a tangy bourbon mustard sauce. The Pepper Chicken is a grilled chicken breast with fresh onions and peppers served over a lusciously nutty couscous topped with cranberry sauce. The Fettuccini Alfredo Pasta is cooked perfectly and then topped with a freshly made Romano and Heavy Cream



Sauce. It is especially good when ordered with grilled chicken.

There are five seafood dishes on the menu too! The Salmon has a very tasty lemon dill butter sauce. The most popular seafood entrée is the hand cut Deep Cold Water Canadian Walleye. You can have yours either broiled or lightly battered.

The sandwiches can be ordered any time and are as big as they are reasonably priced. The Half Pound Burgers are made from locally supplied, fresh, never frozen, specially seasoned beef. They are hand formed only after you order. Gary believes the bread is half the sandwich. It took him a year experimenting with buns before he was satisfied with the toasted buns your burgers are served on.



Cornish Pasty day. Thursday is Home-made Pizza and every first Thursday of the month is Liver and Onions. Fish Fries are on Friday and you can order a one pound Ribeye or Cornish Pasty on Saturday.



The Friday Fish Fry is just like I remember from the time I lived in Milwaukee. The fish is served golden brown in 0 trans-fat oil and you have your choice of Cod (hand cut from 16 to 32 ounce loins) or Blue Gill or Smelt (referred to as "Wisconsin Shrimp" by the locals). If you bring people with you who don't like fish, don't worry! The fried chicken is just as good. Of course, a good dinner is not complete without dessert. The New York style Cheesecake and the Molten Chocolate Lava Cake are always on the menu. And on week-ends you might find Nellie's freshly baked pies, if you're lucky!

Likewise, the Grilled Chicken Breast, Philly Steak and Grilled Pesto Chicken sandwiches are delicious in themselves but more so because they come on toasted hoagies. The Corned Beef sandwich is cooked to perfection. It is sliced from slow roasted brisket spiced with special house seasonings. My favorite is the Reuben which is a truly exceptional sandwich! The Brisket is piled at least an inch high on grilled marble rye bread. Then the sandwich is stuffed with fresh sweet kraut, melted Swiss cheese and Thousand Island dressing. These Corned Beef Sandwiches are as good as any you would find in a New York Jewish Deli. Obviously, the local citizenry already know this. In a city of 1140 residents the Water Street Pub goes through 60 to 90 pounds of Brisket per week!

To keep things interesting there are also daily specials. Wednesday is Nachos and

Chef Gary can accommodate your special dietary needs. MSG is never used and if you are lactose intolerant or require a gluten free dinner, just advise your server.

Shullsburg has many unusual shops in historic buildings. When you see the city you might decide to stay for a few days. Susan and Gary can accommodate you with lodging as well. Upstairs there are three beautiful rooms and a two room suite available for romantic get-aways.

So take the time to visit Water Street Pub & Eatery. Bring some friends and you will all have a great time. Like their motto says "A good friend'll come visit you in jail but a great friend'll sit there next to you and say: Dang! That was fun!

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