



Jack's Chicken Palace

1107 University Ave • Dubuque, IA • 563-588-2003

HOURS: Tues-Sat 10:00a-8:45p, Sun: 10:00a-7:45p, Mon: Closed

RECOMMENDATIONS: Onion rings, chicken dinners and cube steak sandwich

PRICE: Dinners: \$4.99 to \$8.10, Sandwiches: \$2.40 to \$3.65

PAYMENT OPTIONS: Cash, Check

TAKE OUT: Only



by rich belmont

OK. Today you had a really busy day at work. This afternoon you have to take the kids to practice. Tonight you are going to a meeting or perhaps visiting friends. So what are you going to do for dinner? Well, why not stop on the way home at Jack's Chicken Palace? The dinners are delicious, fast, inexpensive,

and they are packaged in containers that double as plates. You get satisfying meals and no dirty dishes!

This chicken takeout place is very well known to lifelong Dubuquers. It originally opened more than a half century ago as Feeney's Chicken Palace. After a few years Jack Terry took it over and renamed it Jack's Chicken Palace. He perfected his frying techniques over the next 18 years and then turned it over to his son-in-law, Nick, who ran it for another 25 years or so.

Jack's Chicken is a Dubuque landmark. It is still in its original location and you can easily find it because there is a rather large white chicken on a pole outside the front door.

Jeff Field, the current owner, worked at Jack's all during high school and thereafter. He grew up in the business and Nick taught him how to cook chicken and make sandwiches so well he now cooks in his sleep! Just kidding!

His wife, Linda, owns and operates University Cut N Style in the same building. They have worked side by side on University Hill for more than 20 years.

Jeff knew there were many loyal customers who kept coming back for chicken and fish dinners, hamburgers and onion rings. Some of them brought their children who then introduced their children to the delights of Jack's.

So when Jeff took over he made sure he didn't change a thing. He just continued frying chicken, making sandwiches and preparing salads the same way they were always done. By cooking to order and using his hands instead of machines.

Of course chicken is the staple. More than 1,500 pounds go out the door every week! More white chicken is ordered than dark and the most popular pieces are breasts and legs. Go figure! Chicken is hand battered and cooked to order. If you call ahead it will be hot and ready to go. When you go in unannounced you will have to wait 15 minutes.

A dinner includes a breast, leg, thigh, wing, french fries, cabbage salad and a warm, buttered dinner roll. You can order all white dinners consisting of two breasts and two wings and substitute potato, macaroni or bean salad. These are all really good and made fresh daily.

For large families or parties, buy the chicken by the box. The menu has prices for 8 to 36 pieces. However, you can order any quantity up to 1,000 to go!

You cannot forget to have some onion rings! They are the thin, stringy kind and are handmade every day. They are so good Dubuquers who have moved away must come back for their chicken and onion ring fix. Several have even asked for uncooked onion rings to travel home with them.

Of course, there are many other tasty items on the menu. Fish dinners are very popular during the Lenten Season. There are hamburgers, chicken, pork fritter and cube steak sandwiches. The newest item is the quarter pound brat patty.

The next time you need lunch or dinner in a hurry, remember Jack's Chicken Palace. Your family and friends will think you stayed home all day cooking for the King and Queen... at the Palace!

