



Gobbies Sports Pub & Eatery

219 N. Main Street, Galena, IL 61036
815-777-0243; GobbiesGalena.Com

HOURS: Sun-Thu 11am – 9pm, Fri–Sat 11am –10pm, Bar till 1am
ATMOSPHERE: Casual
NOISE LEVEL: Conversational; Loud during games
RECOMMENDATIONS: Stuffed Pizza; Meat Lover's, Georgeo's and Gobbie's Pizza; Gyro Platter; Italian Beef; Giant Cheese-burger or Texan BBQ Burger
LIQUOR SERVICE: Full Bar; Beer & Soda
PRICES: Apps: \$8 to \$13, Pizza: \$15 to \$23, Sandwiches: \$8 - \$10
RESERVATIONS: Not accepted; Private Parties up to 200
PAYMENT OPTIONS: Cash, Debit, Major Credit, No Checks
ACCESSIBILITY: Dining Room and Restrooms
KIDS POLICY: Welcome; Video Games; High Chair; No Menu
CATERING: Available for all occasions
TAKE OUT: Yes **DELIVERY:** No
PARKING: On Main Street/ Lot at 201 N. Commerce Street



Gobbie's Sports Pub & Eatery

by Rich Belmont

Gobbie's in Galena, IL is a great place to go when you want to meet with friends and family or just hang out and watch a ball game. This sports bar has thirteen flat panel HDTV's, a video game room and champion shuffleboard. It also has a full bar and 35 beers to choose from.

Frank Rigopoulos and his sons Dino and Sam own the Log Cabin Steakhouse just down the street. In 2001 they took over Gobbie's from a cousin. Then they brought in Dimitri, their relative from Greece. He took charge of the kitchen and

added many of his own recipes. Over the next few years the family remodeled and expanded the interior. After months of planning they have just opened a beautiful and exciting courtyard.

Jeff Hasken, General Manager for the last eight years, has always been a master of Galena hospitality. Now he has an indoor, outdoor facility that really showcases his talents for arranging good times.

Gobbie's is more than just a comfortable sports bar. Because of its affiliation with Log Cabin the food is exceptionally good and it is impossible to leave hungry.

Every pizza or sandwich automatically includes beer nuggets and house salad. The nuggets are homemade pizza dough mixed with sweet basil and some other secret ingredients. Then they are fried like donuts, sprinkled with parmesan cheese and served with a side of marinara sauce. The house salad is tossed with delicious



raspberry vinaigrette. However, if you prefer something a little less sweet you can request several other salad dressings. Keep in mind that while the salad and nuggets can be addictive you must save room for your lunch or dinner.

The pizzas are thick with toppings and the sandwiches are all oversized.

The pizza dough is made from scratch. Some of the most popular pizzas are the Stuffed: your favorite toppings are placed between two pie crusts and covered with sauce and cheese. The Georgio named after Dimitri's son: contains sausage, pepperoni, onions, mushrooms, green peppers and mozzarella cheese. And then there is Gobbie's: all of the above plus Canadian bacon, tomatoes and green olives.

The burgers are tasty and big: half pound big! They are made from Log Cabin's Black Angus New York Strip end cuts. The meat

is ground on the premises, hand formed and then char broiled just the way you like them. They tell me the most popular are the Cheeseburger and the Texas burger topped with Hickory Smoked Bacon and BBQ Sauce. My favorite is the Jalapeno Burger covered with Jalapeno Peppers and Swiss cheese.

The Italian Beef sandwich named after Dino's son Foti is also a crowd pleaser. Slow roasted Black Angus Ribeye is sliced thin and served with Au jus and Mozzarella Cheese with Sweet Peppers or Mild Giardiniera on the side.

Of course, the Italian sandwich is really good but the Greek specialty, Gyros, is number one! The Gyros served here taste like they were just sent over from Greece. The meat is a blend of 80% lamb and 20% beef formed into a cone. It is broiled on a vertical rotisserie and sliced into crispy shavings. It is served on pita bread and accompanied by Tzatziki





And that reminds me; The Log Cabin/ Gobbie's Enterprise now does catering. All of its Steaks, Chicken and BBQ dishes can be supplied anywhere in the tri-state area. Chef Peter Katchivas, a longtime BBQ specialist from Dubuque, has been hired to manage the full time catering operation. All of your favorite dishes are available for small or large parties and the menu can be adapted to fit your budget requirements.



Sauce. This sauce is made from Yogurt, Cucumber, Garlic, Onion and a Red Wine Vinegar base.

The new courtyard is a wonderful place to relax or hold parties. It has beautiful outdoor wicker chairs and sofas covered by offset umbrellas. There are tables under a pergola and flower pots that give it the ambience of a beer garden. Two fireplaces and outdoor heating units will be installed in the next few weeks so it will be enjoyable to sit out there though the entire fall season.

The courtyard also has a BBQ rotisserie and grill. There is a week-end menu consisting of Greek chicken, BBQ Baby Back Ribs, Pulled Pork Platters and Sliced Prime Rib Sandwiches. These are accompanied by Cole-slaw, Baked Beans and Seasonal vegetables. The current veggie is Fincel's Sweet Corn.

All of these items can be ordered family style so you can host your own BBQ without the work of doing it at home.



So come on over to Gobbie's. Watch some football or hang out with your friends in the courtyard. You might want to coordinate your visits with some upcoming events below.

Sep 25 & 26: The 43rd Annual Tour of Historic Galena Homes.

Sept 25 & 26: Warren, IL Pumpkin Festival (a 42 minute ride from Galena).

Oct 1: Pre-Oktoberfest Party sponsored by Gobbies with proceeds going to the Galena Lions Club.

Oct 2: Galena Oktoberfest.

Oct 9: Galena Country Fair.

Oct 30: 32nd Annual Halloween Parade

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