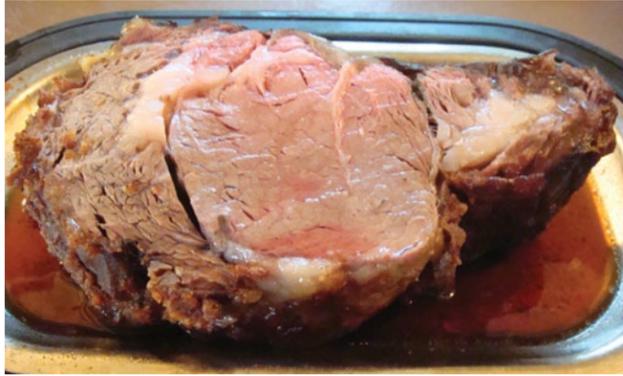




**Village Bar Supper Club**

by Rich Belmont

Prime Rib is always delicious! When it's the specialty of the house it's fantastic! In the Tri-State area nobody does prime Rib better than Village Bar Supper Club in Kieler, WI. That's why this restaurant was awarded the Hospice of Dubuque's Best Fest Best Prime Rib in 2012.



The Standing Rib Roast, also known as Beef Rib Roast or Prime Rib, is one of the eight primal cuts of beef. It is one of the most flavorful cuts of meat money can buy. The chefs at Village Bar Supper Club are experts in the art of preparing this regal beef. First they hand rub it with a secret blend of spices. Then they slow roast it in dry heat for over 4 hours in a cook and hold oven.

You can order it in 3 sizes: Petite (a whole pound), Queen (a pound and a half) or King (two and a half pounds) of melt in your mouth beefy goodness. Since it's the Signature Dish it is available every night the restaurant is open and is even the Saturday Special when you get it for two dollars off the regular price.



This restaurant is a village bar and it is also an old supper club. It has been in the same location since 1931. It's easy to get to and its only 7 and a half miles and a 10 minute drive from the Dubuque-Wisconsin Bridge. You take Route 151 North to Exit 5 and bear right onto County Road HHH and follow it through Kieler until you see it on the left side of the road.



Kurt and Shelley Thumser purchased the business in 2001 and thoroughly remodeled and updated the entire facility. The restaurant is a family operation with Kurt running the bar, Shelley in charge of the kitchen and their two daughters, Kelley and Jessica, taking care of customers.

When you are seated you are immediately served the first customary indicator you are in a Supper Club: the relish tray! Here you will



find Braunschweiger, cheese spread, vegetables, homemade ranch dip, and homemade shredded crab salad. Other clues might include the rather extensive menu and the Frogs Legs entrée Supper Clubs always seem to have. Incidentally, the Frog Legs served here are quite large. Shelley uses 4 to 6 count which means she buys 4 to 6 pairs per pound and then lightly butters and deep fries them.

When you begin to read through the menu you might also get the idea you are in a Steak and Seafood restaurant. Besides the Prime Rib there are six other hand-cut steaks to choose from. The Top Sirloin, T-bone, Ribeye, New York Strip and Ground Steak are all popular choices. The most requested, though, is the Beef Tenderloin Filet. This muscle doesn't get used much so it is the tenderest and one of the most expensive cuts of beef.

**Village Bar Supper Club**

3410 County Road HHH, Kieler, WI 53812  
608-568-3004 [www.villagebar.webstarts.com](http://www.villagebar.webstarts.com)

**HOURS:** Mon, Thurs, Sun: 4-9 p.m., Fri - Sat: 4-10 p.m., Sun: Breakfast: 8 a.m. - Noon, Tue - Wed: Closed

**ATMOSPHERE:** Casual Supper Club **NOISE LEVEL:** Conversational

**RECOMMENDATIONS:** Prime Rib! Combo Appetizers, Brandy Old Fashioned, Tenderloin Filet, Lobster Tails, Fried Shrimp, Beef Tips, Chicken Cordon Bleu

**LIQUOR SERVICE:** Full Bar, Brandy Old Fashioned

**PRICES:** \$5.95 - \$28.95 **PAYMENT OPTIONS:** Cash, Debit, Local Checks, Visa, MasterCard, Discover

**ACCESSIBILITY:** Front Door and Restrooms

**KIDS POLICY:** Welcome! Many menu items kids love. High Chair & Boosters available

**RESERVATIONS:** Yes (1 to 30)

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

**PARKING:** Large Private Lot

So here is where I have to let you in on a little secret. The Tenderloin has two ends, the butt and the tail. The tail end is smaller and pointed so it is not suitable for steaks. So Shelley cuts these off and makes them into the Beef Tips with Rice or Noodles Monday Night Special. These are so tasty and are especially good when you add sautéed mushrooms, onions and green peppers.



There is a large selection of Seafood Dinners. Choose from Lobster, Shrimp, Scallops, Cod, Salmon, Catfish and King Crab. You will see many people enjoying Lobster. That's because only cold water South African Lobster Tails are served here. These are spiny lobsters renowned as the world's premier lobster offering unequalled freshness, sweet and mild taste, and texture.

You will also notice others chowing down on King Crab Legs. Shelley treats her customers right by buying what the industry calls pack-count 16-20 split. This means there are 16 to 20 legs per 10 pounds and the individual legs are pre-split down the middle. They are considered medium size and are quite hefty. My favorite seafood items are the shrimp choices. I mix it up by sometimes ordering Boiled Shrimp, then Deep Fried Shrimp and then Shrimp Scampi. They are delightful and fairly large: 16 to 20 count per pound which is Extra Jumbo according to the Standard Shrimp Chart. When you can't make up your mind it's always a good idea to order the Seafood Platter. It has a nice assortment of Cod, Scallops, Shrimp and Lobster served with melted butter.



Of course, we can't forget the name of the restaurant is Village Bar Supper Club. Like a traditional Supper Club there is always something for everybody. Perhaps you would like to try the Spare Ribs, lightly smoked and slow cooked for 4 hours in BBQ sauce made from a house recipe. There is also the Imperial Club Smoked Ham Steak and your choice of either Fresh or Smoked Pork Chops. There are also five chicken dishes you will enjoy.

The Stuffed Chicken Breast is notable. It's stuffed with garlic herb cream sauce and Swiss cheese and baked with special seasonings and served over rice or with potato. I like to order the Chicken Cordon Bleu which is crammed with ham and Swiss cheese, dipped in light batter then fried and covered with garlicky milk gravy.

If all of the above is not enough to tempt your taste buds there are also six pasta dishes. Chicken Parmesan comes over spiral pasta which incidentally is called Fusilli. There is Chicken or Shrimp Alfredo served on Fettuccine and covered with a cream sauce. There is also Meat Ravioli or Lobster Ravioli. The latter is stuffed with real lobster, none of that imitation stuff. And the Spaghetti & Meatballs are coated with a homemade meat sauce.



Visit the Village Bar Supper Club for Sunday breakfast too. You will love Shelley's homemade Cinnamon Rolls. Try one of the popular Breakfast Skillets or Eggs Benedict covered with fresh made Hollandaise Sauce. If you are up for it order the Hungry Man's Breakfast: eggs your way with a full one pound Ribeye steak!

Oh, and dare I say it: don't forget dessert! Top off your dinner with a great ice cream drink. Perhaps a mint flavored Grasshopper or a Golden Cadillac made with Galliano and Crème de Cacao that tastes like almonds. Or you might prefer a Brandy Alexander with brandy and Crème de Cacao or my favorite the Charlie Brown with an almond-chocolate flavor. Then there is the Pink Squirrel which is an interesting one. It's made with Crème de Noyaux. This is pink Crème liqueur usually made from apricot kernels but can also be derived from peach or cherry kernels and tastes like almonds. Oh, and one more thing: the word crème does not refer to the use of cream. It actually applies to any liqueur with high sugar content. OK, Dining Enthusiasts, class dismissed!

