

# Good Eats across North Dakota



Let us take you on a trip across the state to savor some of the freshest, finest and most unique restaurants!

We'll start in Grand Forks with **The Red Pepper**. Voted one of the "Best Late Night Foods in the U.S.A." by Esquire Magazine, the Red Pepper has been a landmark in town since the 1960s with its inexpensive yet fresh-made grub.

**The Toasted Frog** is an eclectic and inviting restaurant and lounge that is perfect for dinner or after-work martinis. Enjoy the exemplary food and drink, the friendly service and the warm and welcoming atmosphere. Craving fried pickles? Look no further than "The Frog" in Grand Forks or Bismarck.

Looking to satisfy your appetite in a quaint place that won't allow you to get lost in the crowd? **JL Beers** is the spot for you! Its motto is "Seating for 1,000 ... 47 at a time!" Located across the state, JL Beers offers a variety of taste tantalizing burgers. The impressive and always changing selection of draft beers will have you coming back for more.

A trip to the **Peacock Alley** in downtown Bismarck is like a walk through North Dakota history. Formerly the prominent and luxurious Patterson Hotel, Peacock Alley offers unrivaled historical ambiance, combining today's taste with yesterday's traditions. Prime rib, gourmet burgers and monthly chef's specials are offered for lunch or dinner.

Featuring wood-fired rotisserie cooking, **Doolittle's Woodfire Grill** in Fargo is an experience that ignites all of your senses! The open flame cooking gives the dishes a savory wood roasted flavor while floating a mouth-watering aroma throughout the restaurant. The outside patio is perfect for enjoying the summer nights.

## Fine Dining in North Dakota

The chef-owned **Pirogue Grill** offers elegant cuisine and warm hospitality in downtown Bismarck. The food is sourced from top-quality seasonal ingredients featuring local and organic components wherever possible. The seasonal menu offers a mix of new and signature dishes inspired by great food from around the world.

**10 North Main** in Minot is the collaboration of Lance Behm, Josh Duhamel, Jonathon Peterson and Chadwyn Schmidt. The atmosphere is warm and cozy, making it perfect for a regular night out or celebrating a special occasion. Elk, prime rib, smoked ribs and chicken are just a few of the offerings.

The **HoDo Restaurant** at the Hotel Donaldson in Fargo is the only restaurant in the state to be granted a Four Diamond rating by the AAA, a coveted designation awarded to fewer than three percent of AAA-recognized restaurants. The intimate setting, combination of locally and organically grown fresh ingredients and unique dishes make for an unforgettable dining experience.

Settled in the luxurious Rough Riders Hotel, **Theodore's Dining Room** offers a historic and elegant atmosphere. Located in Medora, it offers a change of pace from the town's outdoor fun but still with a taste of the Old West.

Also in Medora is the nationally acclaimed **Pitchfork Steak Fondue**. Every evening, chefs load steak onto pitchforks and fondue them Western style. Savor your steak and all the fixings as you overlook the picturesque Badlands from atop a bluff at Tjaden Terrace. As guests enjoy their meal, they are serenaded with tunes performed live by cast members of the Medora Musical.

*North Dakota*  
LEGENDARY

# Looking for cultural foods?

**North Dakota has plenty to offer as the land was settled by immigrants from the Nordic region, Germany and from nearly every part of Western Europe.**

No matter the size of your appetite, the authentic Scandinavian cuisine at **Norsk Høstfest** simply cannot be beat. Choose from among four sidewalk cafes, Scandi-The Scandinavian Kitchen, En to Tre fine dining and many more. For Viking-sized appetites, indulge in some culinary favorites such as Danish Aebleskivers, Swedish meatballs, or Norwegian lutefisk. For those with more delicate appetites, sample the lefse, Royal Danish Pastry, Rommegrot, Icelandic Ponnukokur or rice pudding.

Cheese Buttons, also known as Kase Knoepfla, are a German-Russian pioneer dish of tender noodle dough stuffed with seasoned cheese and onions. This dish is specific to the Dakota Territory and has a special place in the hearts of those who grew up with them. Cheese Buttons can be found throughout parts of North Dakota, but the **Ukrainian Culture Institute** in Dickinson is sure to have some year-round.

## **North Dakota Sweets**

The oldest creamery in North Dakota, **Pride Dairy** in Bottineau, is also the last small town creamery in the state. Named one of the top 50 ice cream parlors in the United States by USA Today, Pride Dairy has also been named North Dakota's Best Ice Cream.

Juneberry pie is one of North Dakota's summer delicacies. Juneberries grow wild on bushes in coulees and pastures and have a fleeting season. At **Lund's Landing** on the north shore of Lake Sakakawea, homemade Juneberry pie is on the menu year-round.

For a salty and sweet treat, check out family-owned **Widman's Candy Shop** in Grand Forks. Using potatoes grown in North Dakota's rich Red River Valley combined with family recipe chocolate, Wildman's offers a one-of-a-kind candy. "Chippers," as this top selling treat is known, pays homage to North Dakota's agriculture industry as well as to old-fashioned goodness.

## **Small Town Stops**

**Larson's Drive Inn**, located in Larimore, has become a favorite across the state. Tucked into a grove of trees on the edge of town, the effort it takes to find Larson's is well worth it. "Monster" burgers, classic malts and smothered fries are just a few of the delicious menu staples.

**The Chieftain** in Carrington has long been known as a great stop for its café experience and homemade baked goods. Located along the main highway, the Chieftain is hard to miss as its massive chief statue waves at passersby at the entrance.

**Dakota Drug** in Stanley is known for its original soda fountain and is home to the only surviving Whirl-A-Whip machine still in use anywhere in the world. A Whirl-A-Whip mixes candies or other ingredients into its ice cream. Peanut butter, watermelon candies, Oreo cookies and even dill pickles are just some of the items available to mix in.

