

PIONEER NEWS



www.PioneerGrillandSaloon.com

Downtown Tainter Lake

235-9927

Spring 2009

LEAGUES

Volleyball Season starts w/ meetings the week of April 20th, practice the following week & league play the 1st week of May. Fill out your roster & mail w/ a check.

Individuals welcome, we will help you find a team.

Bean Bags

season starts w/ meetings the week of April 27th, practice the following week & league play the 2nd week of May.

Horseshoes

If you are interested in joining a league, please leave your phone # for Bob.

Frisbee Golf

Come & play Frisbee Golf this summer! Our 9 hole course is AWESOME! Leagues & tournaments now forming - call Bob @ 235-1840

Nature Walk

Come & experience the natural beauty of Lambs Creek on our Lambs Creek Nature Trail.

POKER

No Limit Texas Hold 'Em every Sunday & Thursday night. No buy in - everybody welcome. Check our web site for details!

SHUTTLE BUS

Our little blue bus will continue to provide rides for those people who wish NOT TO DRIVE. Call us & we will pick you up and take you home.



PRIVATE MEETINGS

Our new addition is sectioned off to allow private meetings w/ full PA & power point presentations. Call to schedule yours at NO CHARGE!

MEAT RAFFLE

Johnny sent Jake's Meat Raffle over to us when he closed and it is still going strong! Stop out on Sunday morning for a chance to win beef, ribs, chicken or the famous Bachelor's Box! Drink specials begin at 9 am. Marty Guarneri is your Meat Raffle MC!

DINING

Dawn Shipman joins us as our dining room hostess and wait staff manager. Check out our newly expanded smoke free dining room w/ new padded oak booths, tables & chairs.

SUNDAY BANDS

Save our Music! We will continue the corner's tradition of Sunday afternoon bands in the summer by offering many of your favorite bands from (2-6) & BBQ Charcoal Chicken (5-7).

PRIME RIB

Sat nights - reservations recommended!

Go to PioneerGrillandSaloon.com for a schedule of bands & current events!

Party at the Pioneer!

All Fool's Day
Wednesday April 1st - DJ

Tax Day
Thursday April 16th - DJ

May Day
Friday May 1st - DJ

Cinco De Mayo Tuesday May 5th - DJ

Bands & BBQ
Sundays (2-6) June thru August

Saturday Nights Rock
Outstanding bands all year long
We will be moving outside May 1st
weather permitting!

See our web site for party details!

Mondays

8 Ball Pool Tournaments \$10 entry - double elimination

Tuesdays

Promotion TBA

Summer Wednesdays

Happy Days - DJ w/ 50's & 60's music Sing along or just listen!

Thursdays

Karaoke

Poker Tournaments - everyone welcome

<u>Fridays</u>

Bands, DJ & Karaoke

Saturdays

Bands plus our DJ

Summer Sundays

Bands & BBQ 2-6

Poker Tournaments - everyone welcome

Check out our web site for details & updates!

WEDDING RECEPTIONS!

We are the affordable alternative to expensive wedding receptions. No facility charge and your entertainment may be provided at no cost. See WEDDING FACILITIES on our web site for details.

REUNIONS & PARTIES

The Pioneer is a great place for your private gatherings, office parties, company picnics, class reunions, family reunions, wedding receptions, anniversaries, birthdays, going away parties, etc.

Onsite catering available! Groups of all sizes welcome! (10-1000)

CALL 235-1840 NOW TO BOOK YOUR PARTY



E5699 Cty Rd D Menomonie, WI 54751 715-235-9927 **VB** hotline 233-3008 **Pioneer Grill & Saloon**

Amount Paid:
Initial:

Entry fee is \$50 thru April 15 Entry fee is \$60 after April 15

2009 SUMMER VOLLEYBALL ROSTER

Captain:	·		Co-Captain:		
Signature:Address			Signature:Address		
Name	Address	City	Phone #	Signatur	
1					
2					
3					
4					
5					
6					
7					
8					
9					
	e Night	So	league you wish to pla econd Choose Night		
6 P	erson Co-ed Sun N	Mon Tues	Wed Thurs	Division	

6 Person Women's - call for details

A & B

By signing this roster, I recognize that the Pioneer & any agent or employee of the Pioneer's cannot be held responsible for injuries sustained while participating in any of the activities on the premises of the Pioneer.

PioneerGrillandSaloon.com



E5699 Cty Rd D Menomonie, WI 54751 715-235-9927 BB hotline 233-3008 Pioneer Grill & Saloon NEW THIS YEAR
4 BAGGER CONTEST
\$5 per person per league
Winner takes all!
Ask Jackie for details

2009 SUMMER BEAN BAG ROSTER

Team Name:_										
Captain:Signature:Address			Signature:							
						Phone #:			Phone #:	
						Name	Address	City	Phone #	Signature
1										
_										
6										
7										
8										
	Please choose the	e night &	league you wish to play o							
riist Choice	0		C							
	Last Year Team	raille &	MgIII							

You may play as many nights as you wish

4 Person Bean Bag Leagues on:
Sun-Mon-Tues-Wed-Thur evenings plus Sunday afternoons (please circle one)
Division A or B (please circle one)

New this year - 2 Person Power League - \$10 person 100% payout

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PioneerGrillandSaloon.com

FROM OUR KITCHEN

Our Guarantee

Best burgers, steaks & pizza in the area. If you are not 100% satisfied with your meal, as always, it will be corrected or replaced.

Lunch Specials

Soup, salad & sandwich You pick two - just \$5.00

Comfort Food Specials @ \$6.50

Each night we feature a different homemade special that includes mashed potatoes, gravy & veggies!

All New Friday Fish Fry

Hand cut haddock - batter fried or baked, potato, clam chowder & salad bar Only \$7.95

Sat Night!

Charbroiled BBQ Ribs & Succulent Slow Roasted
Prime Rib

Evening Specials

Mondays

AYCE wings \$6.95 Meatloaf dinner \$6.50

Tuesdays

99¢ burgers Turkey dinner \$6.50

Wednesdays

AYCE wings \$6.95 Salisbury Steak dinner \$6.50

Thursdays

6 oz. Sirloin \$5.50 Pork chop dinner \$6.50

Fridays

Fish Fry \$7.95 1/4 Ck dinner \$6.50

Saturdays

Prime Rib \$12.95 Spaghetti & Meatballs \$6.50

Sundays

Baked Half Chicken dinner \$6.50

We use the authentic Anchor Wing sauce from Buffalo NY!

Easter & Mother's Day Buffet (11-3)

Carving station featuring: sirloin of beef, smoked pit ham, smoked turkey breast, sweet potatoes, mashed potatoes w/ gravy, veggies, dressing, rolls, soup, salad bar & desert beverage included! \$11.99 (Reservations recommended)

Lake Superior Fish Boil

A hearty plate of boiled whitefish, red potatoes, sweet onions & carrots covered in a butter sauce served with rye bread and coleslaw \$7.50 FRI 4/17/09 (5-till gone)

Pioneer Pizzas

Fresh pizza dough marinated 48 hours in olive oil, Italian seasoning & basil, then top w/ your favorite ingredients!

Wood Grilled Pizzas

Coming soon!
Wow, are they awesome!

PIONEER HOMEMADE PIZZA

TRADITIONAL OR THIN CRUST WITH A MILD GOURMET SAUCE TOPPED WITH A FOUR BLEND CHEESE! SERVED DAILY UNTIL CLOSE.

The Story of our Steaks:

Our Mission:

To serve the best steak in the area.

Many of us miss the tender aged steaks at the Bolo, so how did they do it? We discovered their secret. Aging the beef!



What is an aged steak? Beef that is refrigerated under controlled conditions for several weeks becomes more tender as it ages. Ours are aged longer than the Bolos and more tender!

The Journey:

We started by consulting with the beef experts at SYSCO FOODS of Baraboo to find their best cut of New York Strips and Rib Eyes, which is already wet aged 4 weeks for maximum tenderness. After studying research done by Colorado State University, we found that 4 weeks is the industry standard for wet aging steak. Our mission, can we improve upon that tenderness and taste profile! We purchased cases of strip loins and rib eye loins and aged them in our commercial coolers, cut them into steaks and sampled them after 5 weeks, 6 weeks, 7 weeks, 8 weeks, 9 weeks, 10 weeks, 11 weeks, 12 weeks WOW, what a difference. Now how about dry age? We put 1 day, 2 days, 3 days, 4 days, and 5 days of dry age on top of the wet age. Can we tell a significant difference? YES! 10-12 weeks of wet age followed by 1-2 days of dry age! FORK TENDER and melt in your mouth! The cooking process? Pan fried..Charbroiled...Grilled on a seasoned flat top? The seasoning? None...Some? Before or after cooking? How about a finishing sauce? The salt? None...Table salt...Kosher salt...Sea salt?

Success:

Our signature steaks are wet aged for 10-12 weeks, dry aged for 1-2 days, cut to order, seasoned lightly with sea salt, grilled on a charbroiler, topped with herbed butter and served with a pippin hot baked potato. We serve our steaks with a steak knife, although you shouldn't need one. As this aging process takes several weeks, we have limited quantities available, so reservations are recommended. Our goal is simple: to serve a steak that you will remember as "One of the best damned steaks I ever ate" and where - at the Pioneer in Menomonie. The journey was worth it, we are proud of the outcome - our specialty steaks! Try one, we guarantee it will be one of the best steaks you have eaten in the area, maybe the best.

The Prime Rib Story:

After years of experimenting, we believe we have the corner on the market on this one! We inject the aged rib roast with garlic infused olive oil, heavily coat the exterior of the roast with special seasoning, then vacuum seal the roast to enhance the seasonings into the meat and let it rest in the cooler for 2 days before slow roasting for hours until fork tender. Limited quantities - reservations required by noon on Fridays.

Steak menu and prices on the back

WE ARE THE ONLY RESTAURANT IN THE AREA THAT AGES OUR BEEF ON PREMISES. (AGED & HAND CUT IN HOUSE!)

Warm and pink, charred and rare, juicy and flavor-rich - It's called USDA aged steak for a reason. Come taste for yourself...Claim your steak today!

Signature Steaks - available Thursday - Saturday

Before each juicy, delicious steak is delivered to you, it is hand-selected, aged for tenderness, cut thick to ensure juiciness and hand trimmed. Then it is expertly seasoned and seared over a red hot grill to seal in its bold flavor. Topped with fresh herbed butter that sizzles seductively on your plate, announcing the arrival of a fantastic steak you'll be talking about for days.

Ribeye

Well-marbled for peak flavor, deliciously juicy. Carefully hand-cut and aged just right. 14 oz... served with a pippin hot baked potato and side salad\$17.99

New York Strip

Full bodied texture that is slightly firmer than a rib eye. Our most flavorful cut. 14 oz....served with a pippin hot baked potato and side salad....\$17.99

Prime Rib

Meticulously aged, generously seasoned with special seasonings, then slow-roasted to seal in the savory beef flavor and tenderness, hand-carved to order and served with our mouth watering au jus and creamy horseradish sauce. A culinary delight! Includes garlic mashed or baked potato and a side salad.

10 oz...**\$12.99**....16 oz....**\$16.99**Prime Rib Available Saturday Night Only!

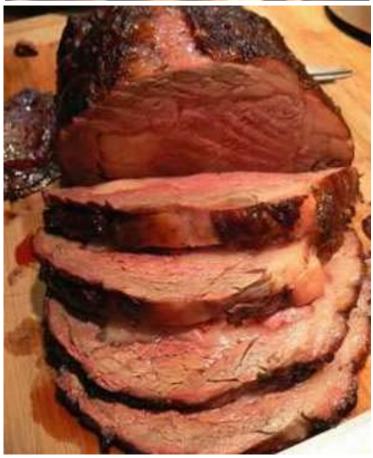
Reservations recommended!

Limited quantity specialty aged steaks may sell out in the course of an evening consequently, we cannot guarantee availability of our specialty steaks without a reservation.

Please see "The Story of our Steaks" on the back

For maximum tenderness we recommend medium rare





Rare - cool red center, Medium rare - warm red center - very juicy, Medium - pink center, Medium Well - slight pink center, Well - cooked thru and thru (not responsible for well done steaks)

Pioneer Grill & Saloon E5699 County Road D Menomonie, WI 54751

If you would like to receive our newsletter by email, please let us know! If you no longer want to receive our newsletter, please email us to take you off our list. Info@PioneerGrillandSaloon.com

ENTERTAINMENT KARAOKE THURSDAYS DJ' FRIDAYS BANDS ON SATURDAYS ALL YEAR LONG! OCT — MAY ENTERTAINMENT INSIDE JUNE - SEPT ENTERTAINMENT OUTSIDE JUNE - AUGUST BANDS ON SUNDAY 2-6 BAND SCHEDULE AVAILABLE ONLINE!

WHERE THE MUSIC IS HOT & THE BEER IS COLD!

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