

# dsm RESTAURANT WEEK

AUGUST 16-25, 2019 GREAT MEALS FOR \$28 AND A GRAND PRIZE

2019



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# ARTS & CRAFTS



From James Beard nominated restaurants to a buzzy craft beer scene, Des Moines is emerging, progressive and not at all what you think. From steak de burgo and pork tenderloins to crab rangoon pizza and award-winning lagers, we have something for everyone; assuring that while taste is subjective, we'll never go out of style. Find fulfillment in the most unlikely of places, and catch what you've been missing.

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# TASTE THE TOWN

2019 RESTAURANT WEEK AUGUST 16–25, 2019

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It's back—bigger, better and, dare we say, *tastier* than ever! That's *dsm's* Restaurant Week, Aug. 16-25.

**BIGGER?** 44 participating restaurants, the most ever.

**BETTER?** Restaurant Week opens this year with a new fun kickoff event Aug. 15 from 5 to 7 p.m. with food and music in Ankeny's District Town Square at Prairie Trail on Southwest Main Street.

**TASTIER?** Our photo sessions confirmed what we suspected based on our sneak peek at the menus—a week of exceptionally flavorful meal choices.

And of course we're **keeping the best aspects** of past Restaurant Weeks:

- 10 days of specialty meals and special deals.
- \$28 for two lunches.
- \$28 for a three-course dinner.
- A \$600 prize-package drawing (see details, page 23).

Many restaurants will offer both lunch and dinner; some are just offering lunch or dinner, but all are excited to host you and share their latest and greatest.

Craving more details? Visit [dsmRestaurantWeek.com](http://dsmRestaurantWeek.com) and follow the fun on [facebook.com/dsmrestaurantweek](https://facebook.com/dsmrestaurantweek) and on Instagram ([#dsmrw2019](https://twitter.com/dsmrw2019)). We also have a handy app (search "dsm restaurant week") and are tweeting while we eat at (@DMRestaurantWk). Participating restaurants are profiled on the following pages; they're also listed on the website, where the complete Restaurant Week menus will be added early in August.

**ON THE COVER:** GREENS REACH NEW FLAVOR HEIGHTS AT THE REPUBLIC ON GRAND, THE RESTAURANT AND LOUNGE ATOP THE EAST VILLAGE AC HOTEL. PICTURED: CHARRED APPLE SALAD WITH SPRING MIX, WHITE CHEDDAR, CHIVES, ROASTED APPLES, LA QUERCIA PROSCIUTTO, PICKLED ONION, SPICY PECANS AND HONEY-LEMON VINAIGRETTE. THE REPUBLIC ON GRAND WILL OFFER THE SALAD ON ITS RESTAURANT WEEK MENU.



## ON THE MENU

### PEACH PANZANELLA WITH BLUEBERRY-PROSECCO VINAIGRETTE

#### VINO 209 WINE CAFE

Situated along the main street of the Valley Junction Farmers Market, this bistro and wine bar recently opened a new patio out back. And when it's nice out, the owners can pull up the garage door-style window near the entrance to bring a bonus breath of fresh air into the historic space. So it only stands to reason that chef Andrew Phelps is all about seasonal ingredients for his Restaurant Week menu. Fresh melon, mint and Iowa corn are featured in an appetizer and an entree. A standout for all things summer is the panzanella, a play on a classic bread salad from Italy with juicy peaches and more traditional tomatoes. It also includes what Phelps calls "the Ferrari of mozzarella cheese," fresh burrata. The final flourish is an ultra-appropriate vinaigrette for Vino 209, as it starts with a splash of Italian sparkling wine that's then mixed with simmered blueberries, balsamic, fresh herbs and olive oil.





## RESTAURANT WEEK PARTICIPANTS

### ALBA

524 E. SIXTH ST.; 515-244-0261

[albadsm.com](http://albadsm.com)

Chef Mason Altheide and his kitchen team have mastered the Alba classics, including heavenly light gnocchi and perfectly flowing chocolate lava cake. (Both are adored by fans so much, owner Jason Simon claims they can't leave the menu.) Still, the crew at this East Village bistro finds savvy ways to mix things up, such as their recently added homemade bread program, a rotating crop of cast-iron creations, and a constantly expanding wine list designed by general manager Garrett Dotsch. Look for the fan favorites, plus new twists on salmon, beef and pasta. No matter what you order, settle in for comforting flavors and locally sourced ingredients.

### AMERICANA

1312 LOCUST ST.; 515-283-1312

[americanadsm.com](http://americanadsm.com)

With a dining room that overlooks the John and Mary Pappajohn Sculpture Park, this two-story restaurant occupies a former car dealership on Locust Street. While it may be known most for its all-you-can-eat brunch, Americana offers much more than mimosas and omelets. The lunch and dinner menus include a selection of comfort foods with a twist, featuring options on the lighter (avocado wedge salad, Asian chicken lettuce wraps) and indulgent (lobster mac and cheese, bacon-wrapped meatloaf) ends of the spectrum. Watch for a similar theme on their Restaurant Week menu, and pair your order with a classic cocktail.

### APOSTO

644 18TH ST.; 515-244-1353

[apostodm.com](http://apostodm.com)

Aposto, an Italian term, roughly translates to "everything is right." That's what you can expect if you're seeking a romantic, Mediterranean meal. Located in a classy yet cozy 1880s Sherman Hill Victorian mansion, Aposto focuses on Italian pastas, braises and snacks, although French, Latin, and other flavors every so often sneak into chef Shawn Bennigsdorf's thoughtful recipes too. Visit Aposto's website to reserve a table for dinner; they're open Wednesdays through Saturdays. Feel like fresh air? Ask for a table on the wrap-around patio that's lined with petunias that originated in the garden of owner Tony Lemmo's mom, Lou Ann. (Also, don't miss her recipe for mascarpone-frosted walnut Italian Wedding Cake on the dessert menu. It has a cult following for good reason.)

### BAH BRAZILIAN STEAKHOUSE

2301 INGERSOLL AVE., NO. 500

515-705-0085

[bahbraziliansteakhouse.com](http://bahbraziliansteakhouse.com)

One of two new Brazilian steakhouses on the Des Moines dining scene this year, BAH has joined Ingersoll's growing restaurant row. Its all-you-can-eat format flaunts an array of churrasco meats cooked over an open-fire grill and delivered to your table until you say "uncle!" Beef, pork, lamb, chicken and sausage are parts of their signature dinner. Feeling a bit less ravenous? You can opt for seafood or the salad bar only, or peruse the tapas menu for small plates to share, such as salads, empanadas and polenta fries. You can also stop by for a dessert like Brigadeiro (Brazilian chocolate fudge, which will appear on their Restaurant Week menu).

### BONEFISH GRILL

650 S. PRAIRIE VIEW DRIVE,

WEST DES MOINES; 515-267-0064

[bonefishgrill.com](http://bonefishgrill.com)

Based in Florida with more than 200 locations nationwide, Bonefish Grill reels in diners with a promise of market-fresh seafood cooked over a wood-burning fire. Everything from their brunches to their bar menu complements the ocean vibe (see: ahi tuna steak and eggs and Coral Reef Punch). Dinner menu mainstays include scallops, shrimp and sea bass, which can be dressed up with a choice of sauces, such as lime tomato garlic, mango salsa or lemon butter.

### BUBBA—SOUTHERN COMFORTS

200 10TH ST.; 515-257-4744

[bubbaDSM.com](http://bubbaDSM.com)

The polished Southern parlor-inspired lounge at owner Chris Diebel's downtown locale is so beautiful, you might want to cozy up on one of the couches all night. But make your way to a table in the dining room and you'll be rewarded with seafood-loaded crab cakes, crunchy chicken-fried steak, or a saucy Kentucky Hot Brown open-faced sandwich. Oh, yes, and buttery Bourbon Bananas Foster, a variety of classic Southern pies, and maybe even a homemade ice cream sandwich. If you're in the mood to imbibe, check out the drink menu for one of the largest selections of brown liquors in town.

### CENTRO

1003 LOCUST ST.; 515-248-1780

[centrodesmoines.com](http://centrodesmoines.com)

For almost 20 years, chef-restaurateur George Formaro and his team have been delivering consistently craveable takes on Italian-American food (massive meatballs, crispy portobello fries, wood-fired pizzas and more). Feeling fancy? Take a look at the entrees spotlighting Angus steak and seared scallops. You'll be glad dessert is included in the Restaurant Week dinner lineup, as Centro excels in that category, too. Be sure to book a return visit to sample Formaro's gelato, chocolate and toasted marshmallow sundae if you don't do so during Restaurant Week.

### CEVICHE

223 E. WALNUT ST.; 515-770-9795

[cevichebardsm.com](http://cevichebardsm.com)

Can't take a summer vacation this year? Travel to the East Village and you'll feel practically transported to Havana at this corner cafe. Open since 2015, Ceviche is often piping out music and shaking up mojitos that will help complete the scene. In addition to the aforementioned drinks, you can sample ceviche (naturally), pressed Cuban sandwiches, and several slow-cooked meats paired with rice and beans.

### DES MOINES MARRIOTT DOWNTOWN

#### MASH & MARROW

700 GRAND AVE.; 515-245-5691

[marriott.com/hotels/travel/](http://marriott.com/hotels/travel/dsmia-des-moines-marriott-downtown)

[dsmia-des-moines-marriott-downtown](http://dsmia-des-moines-marriott-downtown)

Handy for business travelers and Des Moines Civic Center patrons alike, this hotel restaurant-lounge focuses on giving guests a bit of local flavor. Graziano Sliders are garnished with Confluence beer-braised peppers and onions, the Midwest Flatbread is sprinkled with Berkwood Farms bacon, and the M + M Burger comes with beer-battered onion rings made with Exile Brewing Co.'s Ruthie lager. The dessert menu follows suit with a Cedar Ridge Bourbon Milkshake.



## ON THE MENU

### ADOBO CHICKEN STREET TACOS

#### REPUBLIC ON GRAND

Small plates are the name of the culinary game for chef Pete Kiger and his team at the Republic on Grand since you can order them ad hoc as your hunger hits—or as that second beverage kicks in. Kiger's Restaurant Week menu features many of the Republic's regular fan favorites, including Goat Cheese Terrine, his play on a charcuterie plate, and the just-right-sized Sea Salt Dark Chocolate Cremeux that's the definition of decadence. On the savory side, he suggests you try the street tacos. Sure, they sound pretty tame, but these corn tortilla-based creations are more complex than you might expect. First, they're stuffed with chicken thighs that have been marinated in a combo of lager beer, smoked paprika, lemon, black pepper and olive oil, then slow-cooked. In addition to salsa, these dressed-up tacos come with homemade adobo sauce. "We blister dried Ancho chiles, soak them to rehydrate, rinse and combine them with vinegars, fresh garlic, oregano, black pepper, cumin and ground cloves," Kiger says. "We stir in sugar and molasses before pureeing it into a sauce with a few other spices to balance the flavor."





## RESTAURANT WEEK PARTICIPANTS

### DISTRICT 36 WINE BAR & GRILL

1375 S.W. VINTAGE PARKWAY, ANKENY  
 515-261-2502

[district36winebar.com](http://district36winebar.com)

Now part of Dave and Jean Thompson's three-location Urban Restaurant Group (see Urban Grill and Urban Cellar for more about the other two), this Ankeny grill creates American fare with an upgrade. A basic BLT gets better with grilled salmon, while beef tenderloin is stuffed with sausage and caramelized onions, then wrapped in bacon. Enjoy it all in the spacious dining room or bar area, or take it outside on the patio when the conditions are right.

### DJANGO

1420 LOCUST ST.; 515-288-0268

[djangodesmoines.com](http://djangodesmoines.com)

Back after a hiatus during its move from Hotel Fort Des Moines to its current sculpture park-adjacent spot, George Formaro brought over former Centro chef Derek Eidson to lead the kitchen at Django 2.0. In addition to a new space and new chef, the menu has new daily specials, bonus vegan options, Moules Frites (mussels and fries—splurge on the duck fat-fried version), and extra creative cocktail options by mixologist C.J. Ryherd. Don't worry: The Croque Madame and cheese and charcuterie platters remain.

### EATERY A

2932 INGERSOLL AVE.; 515-282-8085

[eateryadsm.com](http://eateryadsm.com)

What started as a popular happy hour spot on Ingersoll—yes, they still sell pizza, wine and beer for half-price from 3 to 6 p.m. daily—Eatery A continues to evolve and expand. In early 2019, owner Jason Simon and executive chef Keith Johnson (who stepped up from sous after Nic Gonwa departed to open Motley School Tavern with Simon) added lunches, which join weekend brunch and the daily dinner menu as part of its wide-ranging Mediterranean offerings. This is a stellar option if you're dining with a large family or group with specific preferences: Wood-fired pizzas please picky eaters, and the eclectic small plates take spice inspiration from Spain, Morocco, Egypt and Italy to satisfy the more adventurous diners.

### FLAVORY BISTRO

1450 S.W. VINTAGE PARKWAY, ANKENY  
 515-443-7272

[flavorybistro.com](http://flavorybistro.com)

You'll feel the warm, familial vibes the moment you step into this husband-and-wife-helmed eatery in Ankeny's booming District at Prairie Trail. Besides a friendly welcome, paella, pitas and piled-high platters of homemade Mediterranean goodies await. The menu also includes gyros, falafel, paninis and salads, and is designed and often whipped up by Lisa Morales, who co-owns the bistro with her husband, Hector. Enjoy a drink from the juice or wine list, or bring over a bottle from WineStyles next door (the corkage fee is just \$10). Flavery's Restaurant Week menu will wrap up with your choice of Lisa's flavery baklava or her gluten-free chocolate chip cookie. See page 12 in this section for one of the dishes the Moraleses plan to plate for Restaurant Week.

### HARBINGER

2724 INGERSOLL AVE.; 515-244-1314

[harbingerdsm.com](http://harbingerdsm.com)

Harbinger (noun): A forerunner of something; a person or thing that announces the approach of another. James Beard Award-nominated chef Joe Tripp has been a harbinger himself of the ever-diversifying and innovative food scene in Iowa. The menu at his Ingersoll hot spot fuses local, seasonal components with Southeast Asian flair inspired by his travels to the area. Get a taste of what's to come on his four-course Restaurant Week menu, or any Tuesday through Saturday for dinner or Sunday for recently introduced brunch.

### HARVEY'S AT HOTEL PATTEE

1112 WILLIS AVE., SUITE A, PERRY  
 515-465-3511

[hotelpattee.com/dining](http://hotelpattee.com/dining)

Since its move from Redfield to the historic Perry hotel, Harvey's has been drawing in record numbers of customers. The appeal might be the rooms designed to resemble train cars, but we're betting it's the comforting cuisine designed by culinary director Katie Harvey. From breakfast (eggs Benedict, egg burritos) to dinner (pot pie, bacon-wrapped pork), the entire experience will transport you to another time. The desserts, including cookies and milk, will take you right back to grandma's kitchen.

### HEAVENLY ASIAN CUISINE

225 FIFTH ST., WEST DES MOINES  
 515-274-9156

[tianluowa.com/heavenly-restaurant](http://tianluowa.com/heavenly-restaurant)

Sichuan and Gansu creations are the specialties of the house that will have your taste buds buzzing at this Valley Junction restaurant. A massive mural paying homage to China's Silk Road trading route welcomes you in. The, well, heavenly aroma of Shanghai Steam Buns (soup dumplings—this is one of the few locations you can find them locally), Tea-Smoked Half Duck, and Stir-Fried Lamb with Cumin sneaking out of the kitchen will inspire you to take a seat. If mild's more your style, the large menu also features the likes of orange chicken and Mongolian beef.

### HOQ

303 E. FIFTH ST.; 515-244-1213

[hoqtable.com](http://hoqtable.com)

Farm-to-table can be found in fine form at Suman and Cynthia Hoque's airy and bright East Village restaurant. The frequently shifting menu showcases the farms and growers whose organic or chemical-free produce appears on your plate. Free-range chicken, grass-fed beef and bison, and other carefully sourced proteins, plus seafood and vegetarian options, can often be found on the entree menu. Recent offerings have been heavy on comfort food vibes, but light on additives (for example, crab cakes with potato tots and homemade ketchup or airline chicken breast with barley risotto).

### HY-VEE MARKET GRILLE

555 S. 51ST ST., WEST DES MOINES  
 515-225-1001

1005 E. HICKMAN ROAD, WAUKEE

515-216-2772

8701 DOUGLAS AVE., URBANDALE

515-251-5286

2510 S.W. STATE ST., ANKENY

515-963-3140

[marketgrille.hy-vee.com](http://marketgrille.hy-vee.com)

Hy-Vee is out to convince you that it's not just where you stock up on groceries and spy helpful smiles. Four of their local Market Grilles have signed on for Restaurant Week. If their immense menu is any signal of things to come, you can anticipate enough variety to please the whole family, including pastas, steaks, flatbreads, burgers, Asian-inspired entrees and salads.



## ON THE MENU

# PORK TENDERLOIN WITH DUCK FAT POTATO AU GRATIN AND ARUGULA PESTO

### TROSTEL'S DISH

Chef Jacob Demars toes the line between innovation and approachability with creations like Chinese-inspired chicken nuggets, an appetizer option for Restaurant Week, and a play on pork and potatoes with duck fat-richened au gratin and a peppery arugula pesto. For this all-star entree, the pork is dry-rubbed with coriander, black pepper, smoked paprika and brown sugar, then rolled tight to hold its shape while it's seared in a cast-iron pan and finished in the oven. The side might just get center-stage treatment here, though. The au gratin is not just a couple of layers; it's 10 thoughtfully stacked levels of thin potato sheets with garlic, onion and Parmesan cheese in the mix. Then, instead of cream and butter, Demars substitutes duck fat so the tater tower holds its shape once cut.





## RESTAURANT WEEK PARTICIPANTS

### MALO

900 MULBERRY ST.; 515-244-5000  
[malodesmoines.com](http://malodesmoines.com)

Salsa on over to the Des Moines Social Club and grab a table at Malo, another venue under the George Formaro/Orchestrate Management umbrella. The colorful Mexican cantina is best enjoyed with a basket of chips and dip, a Latin American-influenced cocktail like a mojito or a margarita, and a big platter of tacos, fajitas or nachos. If you happen to have room after the ample portions of all of the above, finish with churritos, cinnamon-sugar dusted delights served with Mexican chocolate and dulce de leche sauces for dunking.

### MOTLEY SCHOOL TAVERN

1903 BEAVER AVE.; 515-279-8075  
[motleyschooltavern.com](http://motleyschooltavern.com)

The latest in Jason Simon's growing group (joining Alba, Eatery A, and Harbinger), the newly opened Motley School Tavern is on a mission to become Beaverdale's hangout for family breakfasts, game watches, date nights and beyond. Chef Nic Gonwa designed the offerings to both pay tribute to the owners of the space's previous restaurant, Chef's Kitchen, and to push your expectations of the food you can score at a neighborhood tavern. The Restaurant Week menu, in line with the regular menus, will showcase elevated comfort food.

### PARK STREET KITCHEN

435 PARK ST.; 515-645-4065  
[hiltondesmoinesdowntown.com](http://hiltondesmoinesdowntown.com)

Chef Nick Marino comes by his Italian cooking skills honestly. Growing up in New Jersey with a big Italian family, Marino was no stranger to hourslong Sunday suppers that included homemade pastas and slow-simmered meatballs. From there, he honed his craft at award-winning restaurants in Chicago and now brings his Mediterranean meals to Park Street Kitchen, the restaurant at the downtown Hilton near the Iowa Events Center. Neapolitan pizzas, Iowa pork entrees and fresh-made pastas attract visitors and locals. Whet your appetite with a look at one of Marino's Restaurant Week dishes on page 10 of this section.

### PROOF

1301 LOCUST ST.; 515-244-0655  
[proofrestaurant.com](http://proofrestaurant.com)

At this Western Gateway restaurant Time magazine claims is Iowa's best, chef-owner Sean Wilson is going back to his Southern roots with concepts such as a salad with hush puppy croutons and ham and clam fritters. On his Restaurant Week lineup, you might also find hints of the time he spent serving with the Coast Guard in Italy, Greece and Spain, and his later adventures cooking in Spain and Morocco. Whatever is in store, it will be boldly spiced—and nicely complemented by a wine recommended by bar manager Jared Giunta.

### RANGE GRILL & GOLF

11865 HICKMAN ROAD, URBANDALE  
 515-252-7500  
[rangedesmoines.com](http://rangedesmoines.com)

Tee up a new dinner experience at this sports bar that feels like a modern country club. Beyond the golf simulators, you'll score par-beating grill favorites. Some have an eye toward nutrition (elk tenderloin medallions, mountainous salads and bison steaks), while others are right on path for what you'd crave at a bar—but with a slightly upscale twist (Iowa beef filet de Burgo, a chicken-bacon sandwich with garlic aioli).

### REED'S HOLLOW

2712 BEAVER AVE.; 515-777-3625  
[facebook.com/reedshollow](https://facebook.com/reedshollow)

The quirky ambiance matches how playful chef Zach Gutweiler's cuisine can be, but the similarities stop there. You might expect burgers and fries when you see the eclectic mix of art and the retro tables, but this Beaverdale restaurant offers some of the most inventive recipes in the area. The menu, which changes often, is loaded with locally sourced ingredients. Fans rave about the smoked chicken (served in a Mason jar so you get a nice fireside smell as you open and enjoy) and a larb-inspired Bison Maid Right with curly beet fries.

### REPUBLIC ON GRAND

401 E. GRAND AVE.; 515-518-6070  
[therepublicongrand.com](http://therepublicongrand.com)

Known for its stylish lounge spirit, its Des Moines-themed drinks and its small plates menu, this top-floor restaurant in the East Village AC Hotel welcomes a wide swath of guests, from locals celebrating birthdays to travelers popping up for a cocktail after work and before settling in for the night. Open for brunch on weekends and from lunch until bedtime on weekdays, salads, snacks and sweets (Sea Salt Dark Chocolate Cremeux!) reign supreme at the Republic. For a peek at dishes executive chef Pete Kiger will be serving during Restaurant Week, see this section's cover and page 6.

### RōCA

208 COURT AVE.  
 515-282-3663  
[rocadsm.com](http://rocadsm.com)

This Restaurant on Court Avenue—get it?—is a dinner crawl dream with shared plates, sliders, flatbreads and cheese boards. (For those who prefer to call dibs on their own dinner, entrees are available, too.) Come Restaurant Week, make a meal from a mix of their creations by combining several for one satisfying supper. Wine, beer and cocktails are available to quench your thirst and keep you lingering after you finish your last bite of dessert.

### SPLASH SEAFOOD BAR & GRILL

303 LOCUST ST.; 515-244-5686  
[splash-seafood.com](http://splash-seafood.com)

Stellar sea fare always makes a splash on the Restaurant Week menu of this downtown date night spot. Chef Dominic Iannarelli and his team are renowned for lunches and dinners made with "jet fresh" seafood in raw (live oysters), rare (seared tuna steak), and sizzling-hot (seared scallops with Sriracha butter) formats. Steaks, salads, charcuterie and pasta round out the menu if fish doesn't really float your boat.

## ON THE MENU

### BONE-IN PORK CHOP WITH ROBIOLA POLENTA, BURNT ONION PUREE, AND SPRING RHUBARB CONFITURE

#### PARK STREET KITCHEN

For Restaurant Week, Chef Nick Marino is mingling his Italian roots with more recent hits in an Italy-meets-Iowa entree that's a steal: The pork and polenta dish, which comes topped with preserved rhubarb, is normally \$28 on the Park Street Kitchen dinner menu. It's worth every penny. But for that price during Restaurant Week, you can sample this meal, plus an appetizer and dessert. The pork is cooked sous vide (translation: low and slow in a temperature-controlled water bath), then pan-seared in butter and basted with garlic and thyme. "The burnt onion puree adds a mild bitter note, while the confiture adds a touch of sweetness and the robiola lends a creamy, mildly tart flavor," Marino says. "Dragging the pork through all of these components creates a very special bite."





## RESTAURANT WEEK PARTICIPANTS

### ST. KILDA

300 S.W. FIFTH ST.; 515-369-7854  
[stkildadsm.com](http://stkildadsm.com)

All-star service, #Instagrammable brunches, and Counter Culture Coffee have become the trademarks of St. Kilda, the bright, trendy cafe helmed by husband-wife team Alex and Whitney Hall. The character of the space and the cooking combine to make you feel like you're in a big city, but you can find it all right downtown near Principal Park. St. Kilda has signed on to show off their seasonal toasts, bowls and sandwiches as part of the Restaurant Week lunch lineup. (See the next listing for what's for dinner.)

### ST. KILDA SURF & TURF

111 E. GRAND ST.; 515-288-1086  
[stkildasurfturf.com](http://stkildasurfturf.com)

Ride the wave into the booming East Village to try one of Alex and Whitney Hall's two new-for-2019 restaurants—the other is a cafe in the Temple for Performing Arts. Alex and his team designed the menu for the appropriately named Surf & Turf based on popular fish and chips shops he frequented during visits back to his native Australia. The focus: healthy-ish, modern spins on fish and chips, souvlaki and bowls to keep you swimming from breakfast to dinner. Coffee, cocktails and Australian wines are available with all of the above.

### TABLE 128

12695 UNIVERSITY AVE., SUITE 140, CLIVE  
 515-327-7427  
[table128bistro.com](http://table128bistro.com)

A new social hour showcasing deals on bites and beverages from 4 to 6 p.m. A unique three-course chef's menu tasting each Saturday. It's safe to say chef Lynn Pritchard and his wife, front-of-house manager Sarah, aren't resting at their table. Their Clive bistro continues to display fresh, local ingredients—an homage to Lynn's childhood on an Illinois farm. Wine Spectator crowned Sarah's wine list with an Award of Excellence for 2018, so you'll surely find an ideal pairing on the extensive drink menu for your Restaurant Week order.

### TANGERINE AT THE ART CENTER

4700 GRAND AVE.; 515-271-0332  
[desmoinesartcenter.org/visit/restaurant](http://desmoinesartcenter.org/visit/restaurant)  
 You may have heard about Tangerine as a catering option. As of 2019, they're also catering to appetites of those perusing exhibits at the Des Moines Art Center. Tangerine's compact, curated lunch menu generally includes a soup, salad and a burger, plus a few bonus sandwiches and pastas. As of press time, they were still planning their Restaurant Week lunch menu, but chef/co-owner Susan Madorsky told us one dish will feature Iowa heirloom tomatoes, burrata, olive oil and sea salt. Save space to cap off your meal with a masterpiece from pastry chef Kelsey McCreight Williamson.

### TEDDY MAROON'S

2301 INGERSOLL AVE.; 515-212-4900  
[teddymaroons.com](http://teddymaroons.com)

The name for this Ingersoll neighborhood bar and grill is a hat tip to the co-owners' respective high schools (Chris Diebel, a Roosevelt grad, and Kolby Jones, who called Dowling home). Its family-pleasing offerings hark back to the days of school lunches—made way better by executive chef Zach Gaskel, a veteran of fellow Orchestrate restaurant Centro. Come Restaurant Week lunch, chow down on a Chicago Dog or Cuban sandwich, and at dinner, Sloppy Joe Dip and slow-cooked barbecue ribs await.

### TRELLIS CAFE

909 ROBERT D. RAY DRIVE; 515-323-6288  
[dmbotanicalgarden.com](http://dmbotanicalgarden.com)  
 Matching its verdant backdrop at the Greater Des Moines Botanical Garden, Trellis Cafe under chef Lisa LaValle sprouts up a new plant-inspired, seasonal menu each month. Open for lunch only, the cafe isn't just about leafy greens. It has entrees that will please everyone from staunch vegetarians to the heartiest meat-and-potato mavens. Enjoy either in the airy dining room or on the terrace that overlooks the outdoor gardens and the downtown skyline in the distance.

### TROSTEL'S DISH

12851 UNIVERSITY AVE., SUITE 400, CLIVE  
 515-221-3474  
[dishtrostels.com](http://dishtrostels.com)  
 Chef Jacob Demars made a splash (literally, many of his plates had artistic splatters and swooshes) when he landed at Marlene's at Sevastopol Station after stints at top-notch restaurants in Denver and Chicago. After Marlene's served its final plate in early 2018, Demars briefly relaunched his innovative Open Circuit pop-up dinner series, then settled in as executive chef at this popular west-side restaurant. With both large and small plates, he's revamped the menu to mix Dish standards like Boursin mushrooms with his modern dishes including roasted cauliflower with toasted sesame vinaigrette, crushed pistachios and charred cipollini onion. To see what he's cooking up for Restaurant Week, turn to pages 8 and 14 of this section.

### TROSTEL'S GREENBRIAR RESTAURANT & BAR

5810 MERLE HAY ROAD, JOHNSTON  
 515-253-0124  
[greenbriartrostels.com](http://greenbriartrostels.com)  
 Since 1987, family-run Greenbriar has been hosting couples for special occasions and families for casual feasts. You can splurge on the Gunpowder-Crusted Ribeye or keep it more relaxed with a chicken taco pizza. Chef Troy Trostel is always developing new seasonal specials (a recent roster contained Sriracha-spiced rotisserie chicken on citrus pho and oven-roasted lamb chops over spring pea risotto), and the Restaurant Week menu is sure to follow suit.

### UNION 29

101 JORDAN CREEK PARKWAY, SUITE 12520  
 WEST DES MOINES  
 515-274-3045  
[union29iowa.com](http://union29iowa.com)  
 Iowa, the 29th state in the union, works its way into nearly every item on the menu at this newly opened Jordan Creek Town Center tavern. Culinary director Bradley Gilmore and executive chef Adam Pepe joined forces to build a menu strong on Iowa pork products and entrees with local ingredients or inspiration, such as the La Quercia flatbread and a beef tenderloin steak de Burgo.



## ON THE MENU

### MEDITERRANEAN FEAST FOR TWO

#### FLAVORY BISTRO

Essentially everything that leaves the kitchen, from the paella (call ahead to order) to the Restaurant Week-featured Mediterranean Feast for Two, is as much of a treat for the eyes as it is for the stomach. The Mediterranean dish comes with 24-hour marinated grilled chicken and lamb, Greek salad, hummus, falafel, roasted veggies, bread and pita (whew!), but co-owner Lisa Morales touts its customizability. She's happy to swap in any of her five homemade salads—"no bottled dressings or sauces here," she vows—or substitute the proteins for salmon, steak or cordon bleu. Everything just so happens to be healthy, too, so you can eat it all and still feel ready to reach for the gold medal—or at least go for a post-dinner stroll around the neighborhood.





## RESTAURANT WEEK PARTICIPANTS

### URBAN CELLAR

640 S. 50TH ST., WEST DES MOINES  
 515-226-3230  
[urbancellarwdm.com](http://urbancellarwdm.com)

At Urban Cellar, which opened this year as part of the Urban Restaurant Group, chef Aaron White and general manager/mixologist Andrew Mery have crafted lunch and dinner menus that borrow from other Urban establishments and infuse them with modern flair. See: The complex craft cocktails, the fried cauliflower appetizer, a Quinoa Power Bowl, and avocado cheesecake for dessert. The building also houses the restaurant's Urban Market, where you can buy wine and a curated selection of cheese and gourmet goods.

### URBAN GRILL

3651 86TH ST., URBANDALE  
 515-278-1016  
[theurbangrilldm.com](http://theurbangrilldm.com)

You can feel the family-owned climate at this Urbandale haunt. Cozy, separate dining spaces are decked out in mahogany touches with tavern-like lighting, and the kitchen's creations will please those who prefer American, Asian and Italian eats. Work your way from appetizer (crab Rangoon dip) to entree (chicken-bacon carbonara) to dessert (espresso fudge cake) on the regular menu for a flavor of things to come during Restaurant Week. Urban Grill, a sister property to District 36 and Urban Cellar, welcomes neighbors for lunch and dinner Mondays through Saturdays.

### VINO 209 WINE CAFÉ

209 FIFTH ST., WEST DES MOINES  
 515-865-6755  
[vino209.com](http://vino209.com)

Since the summer of 2017, Vino 209 owners Kelly and Denny Sharp have been welcoming Valley Junction shoppers, private event guests and others to their brick-walled wine bar. Last year, chef Andrew Phelps joined the team and revamped the menu to showcase more European-inspired small plates and entrees. His multicourse dinners and updated menu reflect his classical training and experience at top-notch Denver eateries. He'll show off even more of his creative, seasonal plates during Restaurant Week 2019, as Vino 209 has signed on to offer lunch and dinner deals. Flip to page 4 and see right for two of the offerings, both primed for pairing with a glass of wine, of course.

### WAHLBURGERS

7105 MILLS CIVIC PARKWAY, NO. 160  
 WEST DES MOINES; 515-225-4885  
[wahlburgers.com/westdesmoines](http://wahlburgers.com/westdesmoines)

"Blockheads," the most dedicated fans of New Kids on the Block, aren't the only ones who think Wahlburgers, a fast-casual chain owned by Donnie, Paul, and Mark Wahlberg, has the right stuff. Vegans swing by the Jordan Creek-area restaurant for the Impossible Burger, and kids appreciate the grilled cheese sandwich made with "government cheese," which is a nod to the Wahlberg brothers' humble beginnings in Dorchester, Massachusetts. This is the Hy-Vee-linked restaurant's first year participating in Des Moines Restaurant Week.

### WASABI ANKENY

1615 SW MAIN ST., NO. 100, ANKENY  
 515-264-5210  
[wasabidsm.com](http://wasabidsm.com)

The most recent member to join the Wasabi family comes with a stellar pedigree: Owner Jay Wang hired chef Yu Satokawa from Seattle. Satokawa moved here after working in and leading the kitchen at ramen, pho, and Izakaya restaurants on the West Coast for 25 years. Izakaya, a Japanese street-style way of cooking, makes him an ideal fit for Wasabi Ankeny, as their M.O. will be "Asian-style tapas," according to Wang. For the time being, "we will be the only Asian restaurant [serving] this style of food in the city." After its scheduled opening in July, the Wasabi Ankeny team plans to get on a roll with an extensive lunch and dinner Restaurant Week menu, featuring yakitori, sushi rolls, sashimi, ramen, poke and more.



THE REFRESHING CHILLED CHAMPAGNE MELON SOUP, WHICH VINO 209 WILL SERVE DURING RESTAURANT WEEK, FEATURES BLENDED MELON AND HONEYDEW WITH BRUT CHAMPAGNE, FINISHED WITH FRESH BERRIES, MINTS AND MELON BALLS.





THIS S'MORE DESSERT AT  
TROSTEL'S DISH IS A SWEET MIX OF  
CHOCOLATE ICE CREAM, GRAHAM  
CRACKER CRUMBLE AND  
MARSHMALLOW MERINGUE.  
THE DESSERT WILL BE ON DISH'S  
RESTAURANT WEEK MENU.





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**For dinner, you top**  
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**wanted list.**

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The saying is "out with the old, in with the new," and Range provides just that: a new, unique eating experience that combines the atmospheres of a refined sports bar and luxury dining.

11865 Hickman Road • Urbandale  
(515) 252-7500 • rangedesmoines.com



Tangerine at The Art Center offers fresh, handmade food in the unique and #entirelyunexpected environment of Des Moines' beautiful art museum. Dine outdoors in the gorgeous courtyard or in our light-filled cafe.

4700 Grand Avenue • Des Moines  
(515) 271-0332 • tangerine@desmoinesartcenter.org



Chef Nic Gonwa curates the perfect blend of neighborhood hangout and refined eatery, showcasing elevated comfort food that exceeds what we have come to expect from local taverns.

1903 Beaver Avenue • Des Moines  
(515) 279-8075 • motleyschooltavern.com



Chef Keith Johnson perfects simple dishes focused on local, quality ingredients. In addition to specialty wood-fired pizza, you'll find hints of Spain, Morocco, Egypt and Italy in our Mediterranean-inspired menu.

2932 Ingersoll Avenue • Des Moines  
(515) 282-8085 • eateryadsm.com



Includes a chef-inspired menu featuring delicious burgers and more, made with only high-quality ingredients and lots of love.

7105 Mills Civic Parkway #160 • West Des Moines  
(515) 225-4885 • wahlburgers.com/westdesmoines



Experience a modern twist on American classics at Mash + Marrow. The ideal place to sample seasonal cuisine or sip a handcrafted cocktail unwinding with friends and colleagues.

700 Grand Avenue • Des Moines  
(515) 245-5500 • desmoinesmarriott.com







Sip on a handcrafted cocktail by itself or pair it with an artisanal chef favorite at our sixth floor lounge – offering everything from small bites, to flatbreads and sliders.



401 E. Grand Avenue · Des Moines  
 (515) 518-6070 · therepublicongrand.com



"Vino209 offers a comprehensive and exceptional wine list supported by a kitchen offering local ingredients inspired by European traditions and flavors." Vino209 Wine Café. Extraordinary Wines. Extraordinary Food. Extraordinary Service.



209 5th Street · Historic Valley Junction, West Des Moines  
 (515) 255-1209 · VINO209.com



Chef Mason Altheide delights guests with his creative culinary twist on traditional American cuisine. Dishes are prepared using fresh seasonal ingredients, the finest cuts of meat, and the freshest produce.



524 E. Sixth Street · Des Moines  
 (515) 244-0261 · albadsm.com



Harbinger is a vegetable-centric small plates concept featuring flavors inspired by Chef Joe Tripp's culinary journeys to Southeast Asia and beyond.



HARBINGER

2724 Ingersoll Avenue · Des Moines  
 (515) 244-1314 · harbingerdsm.com



St. Kilda specializes in healthy modern dishes, fresh-baked pastries and breads, artisanal coffee beverages using Counter Culture Coffee, along with a full bar serving cocktails, beer, and wine.



300 SW 5th Street · Des Moines  
 (515) 369-7854 · stkildadsm.com



Park Street Kitchen & Bar is an all-day dining concept located inside Hilton Des Moines Downtown. Menu includes seasonal specials created by Executive Chef Nick Marino, alumni of The Culinary Institute of America.



435 Park Street · Des Moines  
 (515) 645-4065 · fb/parkstreetkitchen





Reed's Hollow offers a unique perspective on New American cuisine born from the swamp of Louisiana. A full creative arsenal is complemented by craft cocktails and beers at this Beaverdale neighborhood joint complete with a rooftop patio.

2712 Beaver Avenue · Des Moines  
(515) 777-3625 · facebook.com/reedshollow



A perfect blend of neighborhood hangout and refined eatery offers a menu of exceptional New American cuisine, featuring the classics alongside innovations on old favorites. Lunch and dinner – appetizers, salads, sandwiches, pasta, steak and seafood.

3651 86th Street · Urbandale  
(515) 278-1016 · theurbangrilldm.com

*The*  
**Urban Grill**



Honest food ... unbelievable wine. Urban's latest eatery pairs classic wines and cocktails with reimagined American staples. The Urban Market offers the best selection of artisan foods, wine and cheese.

640 S 50th Street, Ste. 2110 · West Des Moines  
(515) 226-3230 · urbancellarwdm.com



Des Moines' premier seafood restaurant, this 5 star establishment, Dirona and Wine Spectator Award Winner, serves fresh seafood, expressed daily from Hawaii and other coastal ports. Quality service, attention to detail and extraordinary atmosphere, make this restaurant a favorite.

303 Locust Street, Suite 100 · Des Moines  
(515) 244-5686 · splash-seafood.com



Known for their top-notch wine selection and an easy, sophisticated atmosphere, District 36 offers a menu featuring inspired American cuisine. Lunch and dinner – appetizers, salads, sandwiches, pasta, steak and seafood. If the weather's great, nab a table outside.

1375 SW Vintage Parkway · Ankeny  
(515) 261-2502 · district36winebar.com



From-scratch, fresh, healthy cuisine. The Mediterranean feast for two is a journey in dining, featuring salads, beans, lamb, chicken, fresh hummus, falafel, tzatziki and homemade cheese. Vegan and gluten-free options.

1450 SW Vintage Parkway, Suite 160 · Ankeny  
(515) 443-7272 · flavorybistro.com

**Flavory**  
**BISTRO**





Trellis Café prides itself on working with local grower's to bring our guest monthly changing seasonally fresh menu's that highlight the best of what Iowa has to offer. Remember our homemade desserts. Open daily, 11-2, closed Mondays.



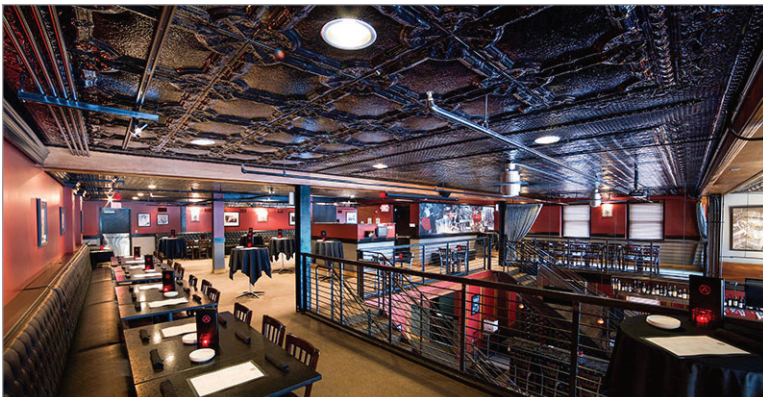
909 Robert D. Ray Drive • Des Moines  
 (515) 226-2150 • dmbotanicalgarden.com



For 32 years, Trostel's Greenbriar has provided a dining experience that will never disappoint. Formal dining rooms, cozy bar, great patio and private dining rooms. Steaks to pizzas – we offer culinary excellence.



5810 Merle Hay Road • Johnston  
 (515) 253-0124 • greenbriartrostels.com



- Located across from Pappajohn Sculpture Garden
- Exceptional modern American fare
- Perfect for special occasions and celebrations
- Multiple private rooms and areas available



1312 Locust Street • Des Moines  
 (515) 283-1312 • americanadsm.com



"Everything is right." And at Aposto, we're dedicated to making sure it is. Aposto is a one-of-a-kind destination devoted to themed dinners every weekend, a monthly brunch and hosting special private events.



644 18th Street • Des Moines  
 (515) 244-1353 • apostodm.com



Django is a comfortable, brasserie offering Executive Chef Partner Derek Eidson's take on classic dishes, salads, burgers, fresh seafood, artisan cheese plates and more.



1420 Locust Street • Des Moines  
 (515) 288-0268 • djangodesmoines.com



Centro specializes in delicious Italian-inspired cuisine - enjoy fresh ingredients and masterful preparation in Centro's lively, casual yet upscale atmosphere.



1003 Locust Street • Des Moines  
 (515) 248-1780 • centrodsmoines.com





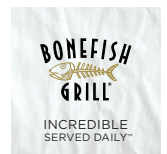
Casual yet upscale atmosphere including a cozy patio. Our menu is fresh, innovative and seasonal, featuring small and large plates, including our cracker crust pizzas. Creative wine list, craft cocktails. Open lunch and dinner.

12851 University Avenue, Suite 400 · Clive  
(515) 221-3474 · dishtrostels.com



Bonefish Grill specializes in market-fresh fish, savory wood-grilled specialties and hand-crafted cocktails! Chef's coat service guides you through an innovative menu, unique specials and locally-created dishes!

650 S Prairie Drive · Des Moines  
(515) 267-0064 · bonefishgrill.com



Union 29 honors the spirit of Iowa through our décor and a menu that features culinary favorites with locally sourced ingredients. Located in Jordan Creek Mall.

101 Jordan Creek Parkway, Suite 12520  
West Des Moines · (515) 274-3045 · union29iowa.com

UNION 29



Come see us at RōCA. Craft cocktails, over 20 wines by the glass, Local craft beer, Shared plates, Private dining. The Restaurant on Court Avenue.

208 Court Avenue · Des Moines  
(515) 282-3663 · rocadsm.com

RōCA  
SHARED PLATES  
WINE BAR & CRAFT COCKTAILS



Malo offers classic Mexican cuisine like tacos, fajitas and enchiladas alongside burgers, salads and more - their colorful, energetic dining room and patio is a top choice for a dynamic dining experience.

900 Mulberry Street · Des Moines  
(515) 244-5000 · malodesmoines.com



Established in 2013, Table 128 serves cuisine focusing on flavor, elegance, simplicity and balance on the plate. Highlighted by a well-curated bar and more than 125 wines available by the bottle. Open lunch and dinner. 2019 Wine Spectator Award recipient.

12695 University Avenue, Suite 140 · Clive  
(515) 327-7427 · table128bistro.com

TABLE 128





Bubba offers chef-driven comfort food inspired by regional Southern cuisine alongside craft cocktails, microbrews and wines in a comfortably elegant dining room, patio and cocktail lounge.

200 10th Street • Des Moines  
(515) 257-4744 • bubbadsm.com



Teddy Maroon's is a neighborhood bar and grill offering classically refined American cuisine alongside craft and domestic beers, American wines, compelling cocktails and fresh-squeezed juices.

2301 Ingersoll Avenue • Des Moines  
(515) 212-4900 • teddymaroon's.com



Heavenly Asian Cuisine & Lounge offers exquisite, fresh, authentic flavors of Sichuan and Gansu provincial cuisines of China. An adventurous dining experience that is both culturally educational and gastronomically memorable.

225 5th Street • Historic Valley Junction • West Des Moines  
(515) 274-9156 • tianluiaowa.com/heavenly-restaurant



St. Kilda Surf & Turf is a fresh concept from the owners of St. Kilda, offering healthy modern fish & chips, souvlaki, bakery items, eggs, veg & grains, and bites.

111 E. Grand Avenue Suite 101 • Des Moines  
(515) 288-1086 • stkildasurfturf.com



"Harvey's at Hotel Pattee is sure to be your next favorite Iowa getaway. Situated in the heart of Perry, IA, check out the best of food, art, and hospitality in the midwest!"

1112 Willis Avenue • Perry  
(515) 465-3511 • hotelpattee.com



Thinking globally and sourcing locally, HoQ is Des Moines' only farm-to-table restaurant bringing fresh ingredients from local farms to your plate. Offering lunch, dinner, and private events. Check website for special events.

303 E. 5th Street • Des Moines  
(515) 244-1213 • hoqtable.com

LOCAL  
FARMS  
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FLAVOR







Proof Restaurant strives to build a connection between diners and the ingredients offered by local farmers and producers in Iowa. The fusion of childhood curiosity and wise palates are on display with hospitality first on the menu.

1301 Locust Street · Suite C · Des Moines  
(515) 244-0655 · proofrestaurant.com



From exceptional breakfast and best-in-town burgers to delicious appetizers and decadent desserts, no one does fresh better. Everything is made to order by our chefs, just for you.

marketgrille.hy-vee.com



Modern Brazilian *Churrascaria* (Steakhouse), serving numerous cuts of grilled, all-you-can-eat meats—carved at your table by our skilled *gaúchos*—along with a gourmet salad bar, Brazilian side dishes, tapas, and cocktails.

2301 Ingersoll Avenue, Suite 500 · Des Moines  
(515) 705-0085 · bahbraziliansteakhouse.com



Upscale and swanky Cuban restaurant located in the Historic East Village. Insanely popular for our authentic Cuban sandwich, Ceviche, Cuban coffee, Cuban bread and cigars. We offer the best mojitos & handcrafted cocktails.

223 E Walnut Street · Des Moines  
(515) 770-9795 · cevichebardsm.com



Fresh, daily sushi and a range of contemporary Asian cuisine is offered by a locally-owned eatery in a sleek urban setting.

1615 SW Main Street #100 · Ankeny  
(515) 264-5210 · wasabidsm.com



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## RESTAURANT WEEK PRIZE

COURTESY OF **CATCH**  
**DES MOINES**

DINE IN FOUR PARTICIPATING RESTAURANTS AND BE ELIGIBLE TO:



**WIN OUR  
BEST-  
TASTING  
PRIZE EVER  
SWEET  
FOOD DEALS  
WORTH \$600!**

EATERY A

## CATCH DES MOINES FLAVOR GIVEAWAY

THE FOOD AND FUN DON'T HAVE  
TO END AFTER RESTAURANT WEEK.  
IF YOUR NAME IS DRAWN FOR THIS  
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YOU'LL RECEIVE CERTIFICATES TO  
ENJOY THE BEST IN TOWN.

### HOW TO ENTER

Winning couldn't be easier: Save meal receipts dated between Aug. 16-25 from any four participating Restaurant Week restaurants. Staple them together or insert in an envelope (**receipts must be entered together to qualify**), and leave at the front desk or mail to Business Publications Corporation Inc., The Depot at 4th, 100 Fourth St., Des Moines, Iowa, 50309, postmarked no later than noon, August 30. Include your clearly printed name, address, phone number and e-mail address for notification purposes. Winner will be selected and notified by email on or before September 9, 2019.

**Rules:** No purchase is necessary. The odds of winning shall be determined by the total number of entries submitted. Only one entry per person is allowed. You must be 18 years of age or older to win. Contest is limited to U.S. residents only. Winner shall be notified by e-mail on or before September 5, 2019. The winner will be announced on the *dsm* website on September 5, 2019. The name of the winner may also be obtained by written request to Business Publications Corporation Inc. at The Depot at 4th, 100 4th St., Des Moines, IA, 50309. If prize is not claimed within 7 days of notification, prize shall be forfeited and another winner will be drawn. Winner shall be required to sign an affidavit of eligibility and a publicity release that releases sponsors and Business Publications Corporation Inc. from liability in connection with the winner's use of any prize and permits the sponsors and Business Publications Corporation Inc. to use the winner's name and image to promote the contest.

Prize is valid until August 2020, is non-transferable, cannot be extended beyond the 2020 date, and does not apply with other promotions or discounts. If lost, prize certificate will not be replaced. No employee or employee's family member of Business Publications Corporation Inc. or the Greater Des Moines Convention and Visitor's Bureau is eligible. Business Publications Corporation Inc. and the Des Moines Convention and Visitors Bureau assume no liability for the content of the prize. The value of the prize may be taxable as income. The winners should consult their respective tax advisors. Prizes shall be awarded by the Greater Des Moines Convention and Visitors Bureau.



EXPERIENCE CUISINE THAT **DELIGHTS YOUR PALATE**  
AND **DEFINES THE ART OF DINING** IN DES MOINES



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