

Pepperjack's Restaurant in Davenport

Written by Danny A Holmes
Friday, 15 February 2013 13:19

After months of construction, Pepperjack's Restaurant and Lounge opened for business Monday, October 22nd, on the site of the former Cheddar's Casual Cafe at 1225 East Kimberly Road in Davenport.

The building sat vacant for over 6 years after the closing of Cheddar's Casual Cafe, and has been almost completely rebuilt including new windows and doors, a new roof, new drains, an entirely new interior, new décor, and all new heating and air conditioning equipment, kitchen equipment, and furniture. A new semi-private dining room is available by reservation for groups up to 50 people.

The business is locally owned by Danny Holmes, former long-time general manager of Radisson Quad City Plaza Hotel, and Wesley Ludloff, the opening general manager of the new Hotel Blackhawk. Pepperjack's is the first joint venture for these partners and is not affiliated with any other restaurant of similar name.

Pepperjack's serves a varied casual American menu for both lunch and dinner, featuring a number of roasted specialties in addition to unique appetizers and soups, and a variety of entrees including steaks, salads, ribs, seafoods, pastas, salads, and sandwiches. All soups, sauces, and dressings are homemade daily from recipes developed by the restaurant's culinary staff. Special items are featured every meal - sometimes appetizers, sometimes entrees, sometimes soups or desserts. Pepperjack's is tentatively planning to eventually introduce a Sunday Brunch featuring several brunch-appropriate plated dinners.

All of the restaurant's specialty roasted dinners - including Savory Herb Roasted Chicken, Roasted Prime Rib, and Baby Back Ribs are available for takeout, as well as its signature Savory Chicken Pie and most items on the menu.

Other unique and popular Dinner menu selections include Seafood Quesadilla, Jambalaya Pasta, Braised Beef Short Ribs, Steak Frites, Chicken Piccata, Porterhouse Pork Chop, Blackened Grouper, Barbequed Shrimp, and Tenderloin Tips en Casserole. Mouth-watering steaks include the 12 oz. Ribeye Steak, 8 oz Top Sirloin, and 8 oz Filet Mignon.

Luncheon choices feature a selection of 6 oz. and 12 oz. burgers, including a challenging Quadruple Stacked Burger with Bacon and Cheese. "Just for Lunch Sandwiches" include, among others, the Pastrami Melt, Iowa Pork Tenderloin, Roasted Prime Rib Sandwich, Chicken Club on a Buttery Croissant, Grilled Ahi Tuna, Vegetarian Monte Cristo and Cold Veggie Wrap, Tuna Salad Melt, and the Wisconsin Cheese Melt.

Appetizers common to both menus include Blackened Ahi Tuna, Crab and Artichoke Casserole, Roasted Chicken Wings, Beef and Chicken Nachos, and several samplers. The signature soups are Mandatory Cheese Soup, Peggy's Thick and Hearty Bean and Sausage Soup, and Roasted Chicken and Noodle Soup. A choice of roasted, baked and grilled vegetables are offered each meal as side orders, in addition to seasonal fruit, wild rice, and fettucine.

The lounge has been fully remodeled, and features a colorful back bar display of top shelf liquors and 6 big screen TVs for comfortable viewing of sports and other events. Food service is

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also available in the lounge along with a broad selection of unique martinis, margaritas, and specialty beverages, several local beers, and affordable wines by the glass, most not available in local supermarkets. Happy Hour is celebrated every day from 2 pm – 6 pm, and features half price appetizers, discounted prices for draft beers, well drinks, and wines. At least one \$5.00 martini is offered all day, every day.

The restaurant and lounge employ about 45 people and are open 7 days a week for lunch and dinner. Reservations are gladly accepted. Gift cards are available in any denomination.

Pepperjack's Restaurant and Lounge, 1225 East Kimberly Road, Davenport, Iowa 52807
563.324-9525