

PROGRESS 2008

Fine dining in a casual atmosphere can be found at The Peppertree

The Peppertree Restaurant has been a staple of the Oskaloosa community for the past 14 years. Ownership changed in 2004 when Steve Tibitts purchased the restaurant. Bringing more than 20 years of restaurant experience with him, Steve had a vision of improving an already successful concept. Since the change in ownership, the Peppertree and Pepper's Bar and Grill has continued to evolve into one of southeast Iowa's finest dining establishments and classiest sports bars.

As 2007 brought more remodeling projects to continue the progression of what Steve envisioned as the place where people want to go to enjoy great food and a warm, inviting atmosphere.

"Last year, we wanted to focus more on Peppers, The Peppertree got all of our attention in 2006," Steve said. "We wanted to address the comfort and overall appearance of our sports bar."

Pepper's Bar and Grill's look has changed immensely in 2007. New booths, new colors and some very eye-catching artwork and photos, mostly touting our Iowa collegiate sports teams have really sharpened Pepper's appearance.

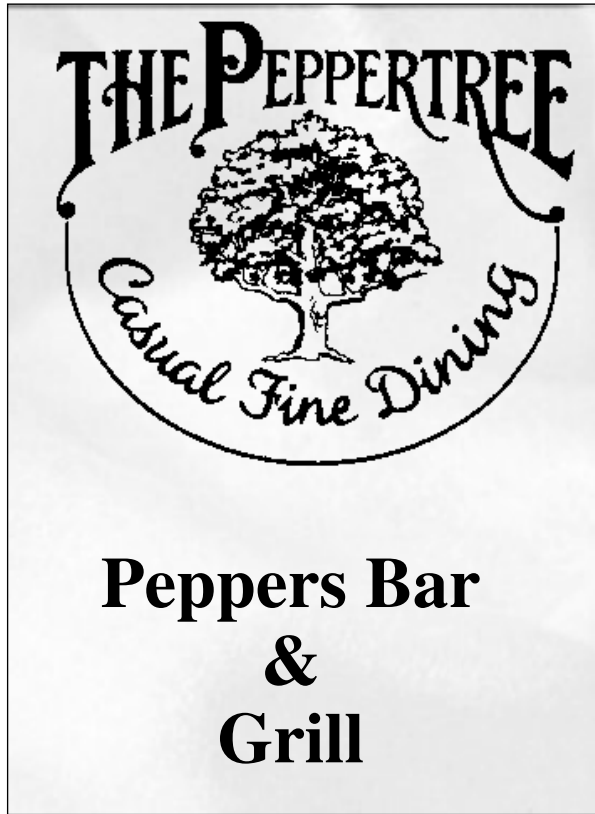
"We have received many compliments on our new look," Steve said.

As much as it may seem that décor and ambience is at the top of Steve's priorities, it couldn't be any further from the truth.

"Our food, the quality of the ingredients we use and our kitchen procedures are by far the most important aspect of whether or not we are a success," Steve said. "I, along with my kitchen manager, Luke Gardner, and my very talented line cooks take immense pride in how well our kitchen performs and the product we turn out."

Since day one that Steve took over ownership of The

Peppertree, food quality has been his top concern. A few examples of Steve's commitment to The Peppertree's quest to be



known as the best restaurant and steak house in southeast Iowa is that they only purchase their beef from premium programs such as CAB, or Certified Angus Beef, with a minimum of 21 days aging which guarantees great flavor and tenderness. The choice graded steaks are never frozen or marinated, just seasoned to perfection. Even their half-pound burgers are CAB. Making all soups and sauces from scratch every day is another area that sets The Peppertree's food apart from other restaurants. The multi-grain wheat bread that is served with all dinner entrees with delicious garlic Parmesan butter is baked fresh to order for each customer. The Peppertree is also proud of serving only Starbucks coffee products. These are just a few of the many areas that The Peppertree goes above and beyond to produce the finest dinners for their customers.

An area not to be forgotten about when dining at The Peppertree is their prompt, professional serving staff. Steve stated time and time again how proud he is of his entire staff and that the quality, friendly people that he is fortunate to employ are what makes The Peppertree successful.

Now, let's talk about what is to come in 2008. There is

a new menu in the works that will be completed in the next couple weeks. A couple new additions will be Steak Gorgonzola, Blackened Bleu New York Strip, Cilantro Lime Mahi Mahi, Alaskan King Crab Legs, and much more. Hard to believe that there is more construction going on, but Pepper's is taking on a new bar with more seats that features beautiful oak wall coverings, a granite top and a new 42-inch HD television. With more info to come

in the near future, Pepper's Bar & Grill, in conjunction with Nick Ryan's Music Magic, will present "Open Mic Night at Pepper's" where anyone interested in showing off their talent, be it singing, comedy or musical instrument performance, will have a public open forum to do so. Karaoke will continue to be Pepper's weekend entertainment.

With so many things changing at The Peppertree, rest assured some things won't change, like the Early Bird Features (with the exception of adding a great top sirloin to the early bird menu) that runs every day from 5 p.m. to 6 p.m., starting at \$6.99. Don't forget about the great dinner specials every night like the 12 ounce Monday Night Ribeye for \$12.99; Tuesday Night Prime Rib, \$13.99; Wednesday Night Slow Smoked BBQ Baby Back Ribs, \$13.99; Thursday Night Stir Fry, started at 11.99; and Friday and Saturday Night Whole Southern Fried Catfish for \$9.99, along with featuring slow-roasted prime rib.

Don't forget, The Peppertree is the premier place for parties and events for up to 300 people. Weddings, class reunions, or meetings, The

Peppertree offers a clean, elegant facility, excellent food, and a staff that will keep you worry free on those important days.

As 2008 moves on, The Peppertree staff would like to thank you for your patronage in the past and can't wait to see you in the future.

Go to Oskaloosa.com and link on Legacy.com to view full obits and express condolences and share remembrance of loved ones.



Steve Terlouw
641-831-4833



"SURVIVOR SERIES TEAM DEMOLITION DERBY"

August 30, 2008 • 5 PM Start Time

Oskaloosa, Iowa • Southern Iowa Fairgrounds

Gates will open at 10 AM • Inspection is from 11 AM - 3 PM

Team Derby pay out

1st Place: \$8000, 2nd Place: \$4000

3rd Place: \$2000, 4th Place: \$1000

5th Place: \$50

There will be an 80/newer and compact class.

Southern Iowa Fair Demolition Derby

Friday, July 25, 2008 • 7:30 PM Start Time

Oskaloosa, Iowa

Southern Iowa Fairgrounds

Gates will open at 3 PM

There will be an 80/newer and compact class.

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