



The Pheasant Restaurant and Lounge

A Brookings Institution

Who knew that when a Norwegian farm boy from South Dakota and an Irish Catholic girl from Chicago met, they would together be the beginning of a Brookings restaurant legend? Ron and Georgie Olson bought the Pheasant Restaurant and Lounge in 1966 and it's still going strong, just like its owners.



Michael Johnson, Ron and Georgie's grandson, is now the general manager of the family-owned business that is a Brookings mainstay. "We're a food-obsessed family," he said, smiling. "We've been in the restaurant business for several generations."

Their menu shows a bit from the past and bit from the present. "It's a good bal-

ance between time-honored classics and creative innovations," he said. "There are still items on the menu from the early days, like liver and onions, French dip, burgers and steaks. In more recent years we've added new American style and ethnically diverse weekend specials that change every week."

One of his customers' favorites is the bacon wrapped filet mignon with balsamic grilled peaches. The five pepper filet au poivre was real hit, too – a supremely tender Angus tenderloin filet crusted with a cracked pepper mélange, pan seared and topped with a flamed cognac cream sauce.

They come for the food, they come for the nostalgia, but they also come for the Trevor's Artisanal Ice Cream. Trevor, the restaurant's own ice cream artisan, is known for his hand-made rich, creamy custard infused with flavor and churned into superb ice cream. His specialty flavors include coffee from Cherrybean Coffee Co., pear-mango sorbet,

PHEASANT RESTAURANT & LOUNGE
725 Main Ave. South, Brookings, SD
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spiced red wine sorbet, peanut butter banana, Guinness, caramel apple and candied bacon ice creams to name just a few.

"Monday is jazz and blues night at the Pheasant, Mike said, and it brings in a crowd of diverse people who all love the sounds of great live music."

It's a Brookings institution. Come for the food, the ice cream, the jazz, or just a taste of Brookings, at its finest.

