

*\*\*This information is to the best of our knowledge. Please submit edits/more information to [DunlapDCDC@gmail.com](mailto:DunlapDCDC@gmail.com). We are looking for facts only currently (business names, owners, dates, and photos.)*

## 107 Iowa Ave

**Current Business:** Nuther Round Bar (Since 2019)

**Previous Businesses:**

The Buffalo Club, Mike Bissen (2010-2019)

Cheyenne Saloon, Mike Gunia (2005-2010)

Fox Hole Bar & Food, Charles "Chuck" Andersen (1997-1998)

Lanky's Fish Tales, Dave "Lanky" Langenfeld (1997-1997)

Nick's Place, Nick Behrendt (1988-1997)

Dean's Lounge (1977-1988) and Liquor Store (1987), Owner Dean and Net Vallier

Shamrock Inn, Leo & Ramona Berens (? -1977)

Shamrock Inn, James Fitzgerald (1951-?)

Shamrock Inn, Hugh O'Day/Sandy Egan (1945-1951)

1867 – Dunlap was platted







June 26, 1947 – Dunlap Reporter

**Throw Your Rope**  
**Around a Tall**  
**Frosty Drink of**  
Budweiser,  
Falstaff or Blue Ribbon  
**Then You'll Enjoy**  
**Rodeo Days**

*Your'e Always Welcome At*

**Shamrock Inn**

Beer — Cigarettes — Tobacco Hugh O'Day

# THIEVES RANSACK SHAMROCK INN MONDAY NIGHT

## Entry at Rear Nets \$75 Loot

Thieves broke into the Shamrock Inn sometime early Tuesday morning and stole about \$75.00 in cash and a small amount of merchandise.

Entry was made through a rear window after removal of the screen, and after ransacking the place the culprits left by the back door, leaving it open as they went.

Most of the money taken had been concealed in a small sack but the thieves made a thorough enough search to discover it. Otherwise very little damage was done.

County Sheriff Cass A. Bullis was notified of the robbery and Deputy Sheriff Nate Rains of Logan made the investigation Tuesday morning. He said a break-in at a filling station had been made in Woodbine the same night. Wednesday the culprits had not yet been apprehended.

Discovery of the robbery was made by Tuesday morning by Will Nauroth who opens the Inn about six o'clock to clean up and get ready for the day's business. The robbery occurred some time after 10 o'clock Monday evening when the place was closed.





## TALLYHO!

Due to a shortage of reindeer this season we send you our Christmas Greetings in this conventional way!

In this season of gift-giving may we say that your friendship is our choicest gift, and we appreciate it beyond words to express. May your Christmas be a merry one, indeed!

# Shamrock Inn

Hugh and John O'Day

"Scotchie" Baird

Bill Nauroth

July 28, 1951 – Dunlap Reporter

Announcing . . .

## New Ownership

— FOR THE —

## Shamrock Inn

We wish to announce that we have purchased the Shamrock Inn from Mr. Hugh O'Day. We took over active operation Wednesday morning. This is your invitation to come in and get acquainted. We are old-time Dunlap folks and it sure seems good to get back again after 14 years. We hope you'll come in and meet us the next time you're down town. We'll do our best to give you good service and have the things you want.



Candy — Cigarettes — Tobaccos

Tap Beer—Soft Drinks

Bottle and Can Beer

**James Fitzgerald**

## Thanks Folks...

After nearly six years in the same place — we had to think several times before turning the keys over to the new owner. But now that the die is cast, we want to thank all you folks who have been so good to us these past six years. It has indeed been appreciated and has meant a great deal to us. Jim Fitzgerald needs no introduction to most of you. I'm sure you will find him mighty pleasant to do business with. We trust you will give him the same fine consideration you have given us. Thanks again.

**Hugh O'Day**

September 29, 1988 – Dunlap Reporter

### **Nick Behrendt To Operate Dean's Lounge**

Nick Behrendt will be leasing Dean's Lounge from Dean Vallier starting Saturday, Oct. 1.

Dean will continue to run the liquor store next door.

Vallier and his wife Annetta have been operating the bar for 11 years.



Work was completed last week on the Lanky's Fish Tales' illuminated sign.

## Lanky's will add to popular traditions

by Butch Walker

Dave Langenfeld and his fiancée, Chris, plan to continue the more popular traditions of the former Nick's Bar and Grill while developing their own signature customs at Lanky's Fish Tales.

A brightly-lit sign featuring the restaurant's distinctive logo was installed last week signaling the new era for the restaurant on the west end of Iowa Avenue.

The new owners of the restaurant took over on Wednesday, Oct. 1 and the luncheon buffet as usual featured chicken.

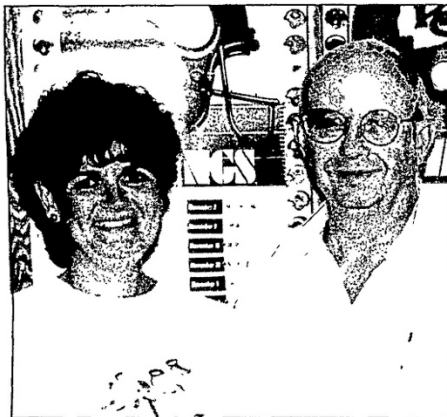
On Thursday, however, beef stew with Chris' scratch baking powder biscuits was the order of the new day.

Dave Langenfeld grew up in Dunlap and is a 1965 graduate of Dunlap High school. He's returning home from Fremont, Neb., where he has lived and worked for the past 20 years.

The restaurant business isn't new for Dave. Although he primarily made his living selling cars and with a home improvement business, he also previously operated a restaurant and bar outside of Fremont.

Chris grew up in Glenwood and she and Dave have been friends ever since they met 27 years ago. They plan to wed sometime before the end of the year.

Until 1991 Chris was a health care administrator in Fairfield, Iowa, and her duties included supervising the costing and buying of food products. While this



Dave Langenfeld and his fiancée Chris.

background will help her at Lanky's, she says her leading qualification for the work is, "I'm a farm girl who cooks pretty good."

Chris said Lanky's will offer roast beef for lunch on Tuesdays, chicken on Wednesdays and steak on Fridays, just as in the past four years under the operation of Nick and Darcy Behrendt.

On Mondays, Thursdays and Saturdays there will be cook's choice with rotating seasonal menus with main dishes appearing once a month.

"Everything will be home-cooked," Chris said.

The popular taco night and fish fry specials will be continued on Fridays and burgers and other fast food

will still be available from the grill.

"We want to keep what people like," Chris said.

There will also be plenty of new touches, Dave said.

Broasted chicken will be added to the menu and chicken-to-go will be offered.

"In a couple of weeks we will start having prime rib on Saturday nights," Dave said.

A Sunday buffet catering to the "after church" crowd is also planned. Another steam table and a cold salad bar will be phased in.

A frozen drink machine has been added and the bar now offers some 137 different frozen drinks.

"We want people to come here and relax and have a good meal," Chris said.