

## SHOWCASE

RESTAURANT REVIEW

# Hi Point earns high marks

By Susan Lampert Smith  
Wisconsin State Journal

**RIDGWAY** — The Hi Point Steak House is a restaurant that probably doesn't need any publicity.

It seems that everyone in this part of southwestern Wisconsin already knows that Hi Point is the place to go when you have a craving for red meat and potatoes. The menu is basic rural Wisconsin supper club food: steaks, seafood and a salad bar, but Hi Point stands out because the quality of the food is consistently excellent.

We go to Hi Point when we don't want surprises and we — and thousands of other diners in the 40 years the Erickson family has had the Highway 18 supper club — have never had a bad meal there.

Meals begin with the salad bar. The lettuce is basic iceberg, but the homemade dressings more than make up for it. The Hi Point makes the blue cheese dressing of the gods — thick with sour cream and lots of cheese. The other dressings look great too, but I can't imagine why anyone passes over the blue cheese to try them. Other noteworthy salads include a sweet-and-sour carrot salad, three-bean salad, pickled beets, a perfect cole slaw and, (go ahead, laugh, you non-parents, but it's the favorite of the preschool Diner's Scorecard reviewers) Jell-O salad with fruit.

A basket of rolls and garlic toast accompanies each meal. On a recent night, our entrees included Erickson's special steak, a 9-ounce Delmonico cut for \$10.95; the Sunday night special of prime rib, \$10.50; the broiled walleye, \$9.50; and the seafood platter, \$10.95.

The steak and the prime rib were perfectly done and again gave us reason to consider Hi Point the Smoky's of the west. Leif Erickson and partner Pat Collins buy only fresh beef and carve it themselves.

On other visits, we've enjoyed the steak sandwich, \$7.95 and the tenderloin, \$11.95. On Thursdays, Hi Point offers a 24-ounce top sirloin for two, which, at \$16.50, includes a half-liter of house wine.

Hi Point also does a nice job with fish. The walleye was wonderful and the seafood platter — which included three pieces of house-breaded cod, two large shrimp, four scallops, two large, deep-fried pieces of lobster meat and a pile of sweet clam strips — has to rate as the deal of the decade. Except for the shrimp, Hi Point puts its own light breading on most of its fish and seafood selections. It's worth it to skip the Friday night special of commercially breaded whitefish, \$4.95, in favor of the house-breaded cod, \$6.95, that is always on the menu.

### DINER'S SCORECARD

**Restaurant** — Hi Point Steak House

**Location** — Ridgeway, wheelchair accessible

**Hours** — Serving food from 4:30 p.m. Wednesday through Sunday

**Smoking policy** — Tries to separate smokers and non-smokers

**Price range** — Dinners range from \$6.95 for chicken or ham steak to \$13.95 for T-bone steaks

**Specialties** — Steaks and seafood

**Reservations** — Recommended

**Credit cards** — None (personal checks accepted)

**Phone** — (608) 924-2819