Dining Guide Fall '09

All that's good to eat in the Logan area!

A special supplement from The Utah Statesman and your favorite area restaurants!
Hey, are you hungry?

“Hey, you hungry?”
“You bet I am.”
“Do you want to go get something?”
“Yeah, where do you want to go…?

This conversation is a daily occurrence in the lives of almost every college student. The thing students seem to be lacking most is time. In our increasingly time-poor world eating out is becoming a routine ritual.

“Where to eat?” seems to be the first question we run into. The average college student starts to look for any coupon he or she may be able to scrounge up, or think of what they may have heard was good lately. Many students find themselves looking for something new but no one wants to be disappointed when trying something fresh.

After selecting a place to eat, the average student’s dining experience begins.

The dining experience varies from wonderful to horrible in a matter of 45 minutes. It comes down to the service, food and sometimes the company.

Face it; eating out is part of the life of the average student. With the dining guide in hand you should be able to end the above conversation with more success.

Don’t forget to check the online version the Dining Guide at www.AggieTownSquare.com. Watch for it coming soon under the Big Blue Biz tab.
Angie’s is a local institution, homey favorite

Sabor Sahely is the local owner of Angie’s Restaurant and he explains the name coming about this way: “We opened our doors in 1983. The restaurant is named after our daughter, Angie, a USU graduate.”

Sahely points out that Angie’s has been given the recognition of “where the locals eat” by hospitality industry publications. He said the restaurant serves almost 1,000 customers daily, fixing most of the entrees from scratch.

“We have been awarded the title of one of the best breakfast restaurants in Utah. Our “Kitchen Sink” is the largest and best banana split around. Join us and try to clean the kitchen sink at Angies.”

Angie’s serves breakfast, lunch and dinner and they prepare their mashed potatoes, for example, fresh several times a day. Sabor says, “The visitors love our scones, homemade pies and cinnamon rolls. We cut our New York steaks fresh every day. Our steaks are the juiciest and most tender around. The menu is the product of 26 years of being in business.”

He continues: “People tell us that our service is the best in town. People love our down-home cooking. From our fluffy pancakes, malted Belgian waffles, scones, large freshly prepared omelettes, jumbo hand-breaded shrimp and our freshly basked pies and cinnamon rolls. We have customers that eat three melas a day at Angies. Angies home away from home for many locals. We are not only a restaurant buy a gathering place and a local institution for 26 years. We pride ourselves on the quality of our food, friendliness and promptness of our service. Respecting our customers and giving back to the community that has supported us for nearly three decades is the guiding principle of our business.”

Angie’s Restaurant, 690 N. Main, 752-9252
~Date Night Special~

Try Our Delicious Menu Items

Tequila Lime Pasta
Penne pasta in creamy tequila lime sauce with peppers, onions, tomatoes, and sauteed chicken

New York Steak
8oz New York cooked to perfection topped with sauteed mushrooms. Served with baked potato and green beans.

Teriyaki Chicken
Grilled Chicken breast topped with grilled pineapple, swiss cheese, and a teriyaki glaze. Served with baked potato and green beans.

Includes 2 dinners, 2 sodas, and 2 movie tickets!

Tuesday-Thursday
$34.99

Friday & Saturday
$39.99

Lemon Caper Salmon
Fresh salmon topped with our lemon caper sauce and baked to perfection. Served with baked potato and green beans.

Iron Gate Sticky Strips
Chicken strips in our signature sticky orange chipotle glaze. Bleu Cheese for dipping. Served with french fries.

Iron Gate Burger
Char-broiled with swiss cheese, grilled onions, and mushrooms, then slathered with balsamic mayonnaise. Served with french fries.

Shrimp Alfredo
Linguine noodles smothered in creamy alfredo sauce, green onions, tomatoes, and sauteed shrimp.

517 W 100 N Ste.103 Providence

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Formosa Restaurant

Dine In, Takeout & Delivery Available*. To view our menu online:

890 North Main, Logan
753-7889

*Delivery in Logan only, orders of $50 or more.
Scott and Kevin Nielsen are the local Domino’s Pizza franchisees. They have been making and delivering pizza in Utah since 1979 from Provo to Logan. They both live in Logan, though they started in the pizza business in California in 1976.

The Domino’s at 1151 North Main was only the third Domino’s Pizza store in Utah, opening in 198 and still can be found at the same location.

Scott says, “We have delivered great pizza for decades but we have now expanded our menu to include oven-baked sandwiches, and our new breadbowl pastas. We also have a new pizza line called “American Legends” that have been sensational.

“We deliver pizza, that’s true, but we do it faster and more efficiently than any other pizza place. Period.”

Domino’s Pizza enjoys the title of the “World’s Largest Pizza Delivery Chain,” Nielsen said, and their goal is still “30 minutes or less.” He said the drivers don’t always make that time frame, “but we average 25-minute service, to your door.”

Domino’s has two locations in Logan to serve customers from Hyrum to Smithfield, with store locations on both ends of Logan. There will also be a new South Logan location near the new Wal-Mart coming in October. Phone numbers for the stores are 753-8770, and 752-8900.

Domino’s Pizza
1153 N. Main St. & 590 S. Main St. 435-753-8770 & 752-8900
LaBeau's
165 E 1400 N
(435) 752-2140

$1 OFF
ANY SANDWICH
(excludes specialties/combo sandwiches)

JUNIPER
TAKE OUT & RESTAURANT
752-3100
35 East 400 North
Logan

TURKEY STEAK SANDWICH 4.59
Fresh ground turkey 5 oz. patty, lightly breaded, with sauce, lettuce & tomato on a sesame seed bun

CHICKEN SUPREME 4.99
Three chicken tenders, sliced ham & swiss cheese, with sauce, lettuce & tomato on a sesame seed bun

GRILLED CHICKEN SAND 3.99
Boneless, skinless chicken breast lettuce, tomato & mayo on a sesame seed bun

4 PC FRIED CHICKEN 5.75
Skinless, boiled breast, thigh, wing & leg, lightly breaded & quick fried

HALIBUT SANDWICH 5.79
Two battered halibut fillets with tartar sauce & lettuce on a sesame seed bun

CHEF SALAD 6.49
Salad greens, diced ham & turkey, diced swiss & cheddar, cucumbers & tomatoes

DAILY SPECIAL 5.99
Roast Beef, Turkey, or Pit Ham served with mashed or au gratin potatoes, veggies & a roll

DELUXE BURGER 4.39
Fresh ground beef 6 oz. patty, with ketchup, mustard, relish, onions, lettuce & tomato

SALMON FILLET 7.99
Lightly breaded 5 oz. filled, grilled 15 minute cooking time

RIBEYE STEAK 9.99
Hand cut 8 oz tender steak, grilled to perfection

GROUND ROUND 6.89
Fresh ground beef, 10 oz. steak, grilled with sauteed onions & mushrooms

TURKEY SALAD 7.49
Diced turkey breast meat, celery, grapes, green onions & almonds in a tangy dressing

For our complete menu visit: www.junipertakeout.com
$5.95 for a gourmet burrito & drink

WEDNESDAYS

COLLEGE NIGHT 6-10 P.M.
BURRITO & A BEVERAGE FOR $5.95

¡Café Sabor!
500 West Center Street • 752-8088
The Old Grist Mill Bread Co. started in 1992, primarily as a whole grain bread store. The Old Grist Mill was the first of its type in the Cache Valley. OGM is not a franchise and is locally owned and operated.

Owner Val Dee Christensen said, “We use local ingredients as much as possible, depending on availability. We always use the freshest ingredients available. Our wheat is stone ground in the store daily. We make bread as healthy as possible, with no added dairy or oils to most of our products. We have grown from one small store to now having four locations.”

Besides the stores familiar to USU customers in Logan, there is an Old Grist Mill store in Brigham City and another in Ogden.

Christensen said the original bakery location (often referred to as the “4th North” location) in Logan has fresh free samples always available.

“We have a variety of whole grain and white breads, including Honey Whole Wheat, Country White, Sourdough, Multigrain, and many others. We also offer a variety of quick breads (no yeast/cake like breads) including Banana, Sour Cream Pecan, and a customer favorite — Pumpkin and Pumpkin Chocolate Chip. We also offer delicious Oatmeal Cookies, Sugar Cookies — another customer favorite available Monday and Thursday only — English Tea Scones, Pumpkin Squares, Brownies and various other pastries.”

After two years as a bread store, the OGM added sandwiches to their lineup, Christensen said. The store added the sandwiches to the menu after having many customer’s requesting them, he said, and the sandwiches are ‘design your own’ and made fresh to order.

“They have been a huge success from day one,” he said. “We are now able to do orders of one up to our largest order which was 4,000 in a day — with prior notice of course! We are proud to say that our menu has evolved through customer suggestions.”

Christensen said through suggestions and research, all locations except the bakery at 400 North offer homestyle soups with at least five different flavors daily. Various meal combinations are offered ranging from $3.00 - $7.00. The customer favorite has always been the “Lunch Special” offered anytime during business hours, which includes a full sandwich, chips, cookie and a drink.

“Customers are always talking about the variety of delicious breads that we offer. We like hearing our customers say that we offer a homemade sandwich that is better than they can make at home. Most of our customers are repeat customers that recognize the great value that we offer. We have shipped our products all over the U.S. to customers that tried us as they were passing through Logan. Our Lunch Specials have been all over the country. We’ve had customers tell us they ate our bagels for lunch in NYC, sandwiches in National Parks, even a group that packed our sandwiches with them on buses and ate them on the beaches of California,” Christensen said.

OGM offers a healthy alternative to fast food. They pride themselves on offering great products for a good value. Customers have become friends over the years. The owners said they believe that once a patron tries their products, they will be back.

Old Grist Mill Bread Co., 78 East 400 North Logan, (435)-753-6463
Spoon Me is recent addition to the lineup of good food in Logan, opened by a family with an eye on good health.

The local owner is Sue Measom. She said, “Our family decided to open a Spoon Me, because we loved that it was good for the body, good for the environment, and good for the community. We love it’s product, ans felt that it would be a good addition to Cache Valley. We opened in July of this year, and have been excited about the enthusiasm that has been shared about the company. We are looking forward to many years to come.”

Measom said the store serves an all-natural frozen yogurt- no artificial ingredients, flavors or colors. Three flavors are available: natural Acai, and green tea, with an occasional seasonal flavor.

“You get three to four fruit choices to top your yogurt with, depending on which size you order. We serve fruit that is cut fresh each day, and also offer nuts and cereal toppings as well,” she said. “Along with yogurt, we make fresh fruit smoothies, that are a healthy alternative, and delicious too. Come on in, and let your taste buds be your guide, in selecting your favorite combination!.

Measom said repeat customers tell them their yogurt has become a favorite treat. It’s low calorie, it has fresh fruit toppings, “and they love the fun, friendly atmosphere of the shop. We always have great music, and love to have live music on a regular basis.”

“Spoon Me is a place where you will find a delicious and healthy treat, fun people and a fun atmosphere,” Sue said. “We give back to our community every month by sponsoring a different local charity, and every product that we use is biodegradable-down to the spoon. If you haven’t tried us yet, we would love for you to come in and get a sample and see what you think for yourselves.”

Spoon Me, 1309 N. Main Logan, (435) 792-0099

www.spoonme.com www.twitter.com/spoonme
Scott Montgomery, franchise owner of Papa Murphy's, says he has been 15 years in Utah, after starting in the Northwest. He said he wanted to move to Utah with a franchise and find a good partner with which to make the investment.

Montgomery: "We have enjoyed growing with the community and have recently expanded to have two locations — Logan and now Providence — with the help of my brother and our partner Dean Johanson. We enjoy the chance to support a quality product built for our guests in front of them."

He indicates that recent expansion of the Papa Murphy's menu to include "Delite Thin Crust Pizza" has become a guest favorite.

Papa Murphy's is well-known for it's stuffed-crust pizza that, in the family size, is more than five pounds of pizza. The newest thin crust line with specialty ingredients have become another favorite, he said, with items such as feta cheese, sundried tomatoes, shredded Parmesan cheese, and artichoke hearts.

"The biggest opportunity for a new guest is to try any of our four curst and five sauces and 41 ingredients in any of their favorite combinations," Montgomery said. "Our regulars find their favorite pizza or combination of toppings and learn that there is no better way to serve their family the best and freshest pizza in town."

Scott called his employees "Service Warriors" and said they build "the freshest pizza with the best quality ingredients right in front of you. You will recieve great service fast and be rewarded with the best pizza you can get in town."

Papa Murphy's Pizza, 618 N. Main, 755-0808; 2 North Hwy 165, next to Macey's, 752-2030

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**Signature Pizzas**

<table>
<thead>
<tr>
<th>Your Favorite Pizzas Featuring our Very Own Traditional Pizza Sauce. Exclusively at Papa Murphy's.</th>
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<tbody>
<tr>
<td>Medium</td>
</tr>
<tr>
<td>Murphy's Combination</td>
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<tr>
<td>Salami, Pepperoni, Italian Sausage, Mushrooms, Onions, Black Olives</td>
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<tr>
<td>Canadian Bacon, Salami, Pepperoni, Italian Sausage, Ground Beef</td>
</tr>
<tr>
<td>Pepperoni, Italian Sausage, Mushrooms, Black Olives, Herb &amp; Cheese Blend</td>
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<tr>
<td>Mushrooms, Mixed Onions, Green Peppers, Black Olives, Roma Tomatoes</td>
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<tr>
<td>1/2 Pepperoni, 1/2 Hawaiian Pizza</td>
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<tr>
<td>The Hawaiian</td>
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<tr>
<td>Canadian Bacon and Pineapple</td>
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**Custom Pizzas**

<table>
<thead>
<tr>
<th>Mix and Match with Fresh Ingredients. The Choice is Yours.</th>
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<tbody>
<tr>
<td>Medium</td>
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<tr>
<td>Additional Toppings</td>
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<tr>
<td>Canadian Bacon</td>
</tr>
<tr>
<td>Peppers</td>
</tr>
<tr>
<td>Onions</td>
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<tr>
<td>Mariinated Articchoke Hearts</td>
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<tr>
<td>Roma Tomatoes</td>
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<tr>
<td>Sun-Dried Tomatoes</td>
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<tr>
<td>Grilled Chicken</td>
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<tr>
<td>Beef</td>
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**Gourmet Pizzas**

<table>
<thead>
<tr>
<th>Our Creamy Garlic Sauce and the Freshest, Highest Quality Toppings.</th>
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<tbody>
<tr>
<td>Medium</td>
</tr>
<tr>
<td>Grilled Chicken, Roma Tomatoes, Green Onions, Herb &amp; Cheese Blend</td>
</tr>
<tr>
<td>Spinach, Zucchini, Mushrooms, Marinanted Articchoke Hearts, Roma Tomatoes, Onions, Herb &amp; Cheese Blend</td>
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**Thin Crust deLITE**

<table>
<thead>
<tr>
<th>Our Exclusive Crispy Thin Crust. Same Great Taste - 40% Fewer Calories, 30% Less Fat.</th>
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<tbody>
<tr>
<td>*Compared to the equivalent Original Crust Pizza.</td>
</tr>
<tr>
<td>Medium</td>
</tr>
<tr>
<td>Creamy Garlic Sauce, Grilled Chicken, Crispy Bacon, Marinanted Articchoke Hearts, Spinach and Parmesan Cheese</td>
</tr>
<tr>
<td>Salami, Pepperoni, Italian Sausage, Ground Beef, Mixed Onions, Traditional Pizza Sauce and Mozzarella Cheese</td>
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<tr>
<td>Creamy Garlic Sauce, Grilled Chicken, Crispy Bacon, Roma Tomatoes, Mixed Onions</td>
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**Side Items**

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<thead>
<tr>
<th>APPETIZERS</th>
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<tbody>
<tr>
<td>Cheesy Bread</td>
</tr>
<tr>
<td>Handmade Dough Topped With Herbs, Garlic, Olive Oil and Four Cheeses. Served With Dipping Sauce</td>
</tr>
<tr>
<td>Chocolate Chip Cookie Dough</td>
</tr>
<tr>
<td>One Pound. Handmade With Real Butter® Chocolate Chips</td>
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<tr>
<td>Cinnamon Wheel</td>
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<tr>
<td>Handmade Dough, Cinnamon Ruffle Blend, Crumbled Streusel Topping and Cream Cheese Frosting</td>
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<tr>
<th>SALADS</th>
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<tbody>
<tr>
<td>Garden Salad</td>
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<tr>
<td>Fresh Romaine Lettuce, Green Peppers, Roma Tomatoes, Two 100% Real Cheeses and Black Olives</td>
</tr>
<tr>
<td>Club Salad</td>
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<tr>
<td>Fresh Romaine Lettuce, Canadian Bacon, Crispy Bacon, Roma Tomatoes, and Two 100% Real Cheeses</td>
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<tr>
<th>DRINKS</th>
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<tr>
<td>2-Liter Soft Drinks</td>
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<td>20 oz. Soft Drinks</td>
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<tr>
<th>ITALIAN SPECIALTIES</th>
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<tbody>
<tr>
<td>Lasagna</td>
</tr>
<tr>
<td>Large</td>
</tr>
<tr>
<td>Italian Calzone</td>
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<tr>
<td>Ricotta &amp; Mozzarella Cheese, Italian Sausage, Mushrooms, Black Olives &amp; Green Onions. Served with Marinara Sauce</td>
</tr>
<tr>
<td>Vegetarian Calzone</td>
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<tr>
<td>Ricotta &amp; Mozzarella Cheese, Spinach, Mushrooms, Black Olives &amp; Green Onions. Served with Marinara Sauce</td>
</tr>
<tr>
<td>Combination Calzone</td>
</tr>
<tr>
<td>Ricotta &amp; Mozzarella Cheese, Salami, Pepperoni, Mushrooms &amp; Green Onions. Served with Marinara Sauce</td>
</tr>
</tbody>
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**Any Pizza, Any Size**

Receive $1 off any regular menu priced Pizza, Calzone or Lasagna.

Papa Murphy's is award-winning chain
Tummi Yummi’s was started by three former Aggie basketball players who wanted to bring in a fun, all-Aggie environment, along with some delicious frozen yogurt — all self-served — to Cache Valley. The frozen-yogurt is made by Dreyers and is low-fat, non-fat, and sugar-free. We have over 40 flavors of yogurt and just as many toppings.

Tummi Yummi’s Frozen Yogurt, 101 E. 1400 North, Pinecrest Shopping Village, 754-7281.
What started as a gas station has evolved into one of Cache Valley’s favorite pizzerias and Italian restaurants.

Callaway’s Restaurant, according to owner Jackie Callaway, began 11 years ago, when “We moved to Utah 11 years ago to spend time with my Mom and take care of her. We found an old gas station and thought that it would be perfect for our Pizza Place. Over the years we have renovated the space into a funky and friendly place to be. You can dine in one of the old car repair bays or out on the enclosed and heated patio.”

Callaways’ menu includes pasta, steak, seafood and pizza.

Jackie says, “We have something for everyone including salads, sandwiches, calzones and our to-die-for breadsticks. When you order your pasta at Callaways the sauce is prepared fresh just for you, nothing sits on a steamtable. All of our ingredients are fresh, we prepare our dough daily, import our cheeses and grate them in house” Entrees start at $10.95 and include soup or salad and endless breadsticks. Patrons can create their own custom signature pastas, choosing the pasta, sauces and ingredients. Same goes for pizza—choose a pizza sauce, fresh toppings and imported cheeses. The entire menu is available for takeout. “Try one of our Take n Bake Pizzas. What does a first timer need to try? I say TRY IT ALL!” Jackie says. “Beer and Wine menu available. We have several micro and domestic beers on tap along with a reasonable wine menu.”

Soon after opening, Callaway’s was awarded a “New and Noteworthy” mention in Salt Lake Magazine and have also received the honor of being in the Utah 100 Most Unique Establishments, awarded by Salt Lake Magazine. “Callaway’s is funky, casual and friendly. We will happily accept your reservations and save a table for you. No waiting here, come and enjoy the food and your friends,” she said.

Callaway’s has opened a second location at 255 Main Street in Park City, serving breakfast and dinner. Jackie Callaway reminds USU students that showing an Aggie ID will give patrons 10 percent off pizza or entree. Take and Bake pizzas have a 30% savings off of regular baked pizzas, as well.

“Why do we have faithful regulars? Why are faithful regulars, our regulars? Consistent quality, our breadsticks, daily specials, value, they feel at home and we have a friendly staff that have been with us for several years.”
Good Food  Good Feelings

Now serving breakfast all day long!

Now featuring Free Pie Wednesdays!

Buy 1 entree and get another entree (or equal or lesser value) FREE!


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12-5 SUN
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when you show your USU ID.
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TRUE AGGIES EAT AT
COWBOY BURGER!

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WINGER’S
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Dine In
or Try
Take Out!

2281 North Main
752-3252
Andy’s is newcomer to Logan eating scene

Andy’s Restaurant is new on the Cache Valley scene, being established in April 2009. It was started after the owners visited their sister at USU they saw a need for a restaurant that served good, freshly made charbroiled hamburgers and fresh-cut fries at an affordable price that no restaurant had in Logan. Andy’s Restaurant, owner Bryan Anderson said, started out serving burgers, fries and steaks — “and our logo read ‘Burgers-Fries-Steaks’ but we didn’t sell many steaks so we changed to serving shakes instead of steaks at our customers’ request.”

Anderson said it was a good decision because everyone that comes in says their shakes are the best they have had in Cache Valley and they love the other menu items, as well. Now the new logo reads “Andy’s Restaurant Burger-Fries-Shakes.”

Three brothers own Andy’s Restaurant _ Bryan, Stephan and Craig Anderson. The owners live in Cache Valley and want everyone to know “this is NOT a big chain or franchise restaurant but a locally owned and operated family restaurant and Logan is the first and only location right now.” The name for the restaurant came from a nickname for the owners’ last name.

“Andy was shorter and easier to say I guess than Anderson. If you walk into Andy’s Restaurant and ask ‘who’s named Andy?’ you may have one of the three brothers respond that ‘no one is named Andy but our nickname is Andy.’ One of the owners is in the restaurant at all times so if you have a comment or request ask for one of the owners and we’ll be glad to help.”

Good ol’ American food is the genre at Andy’s. The owners developed the menu by putting items on they liked and changed it as customers requested certain items or didn’t buy menu items. It has evolved from a few burgers and fries to more than 40 menu items currently. All menu items are made to order so the meals are fresh and hot, “not sitting in a warmer all day.”

“Our menu item prices are lower than any big chain or local burger restaurant in town,” Anderson said, “and way better food. Prices range from 99 cents to $6.19, which is the highest priced sandwich combo meal. Our regular customer’s favorites are the cheeseburger combo or the bacon cheeseburger combo that come with our fresh-cut fries and 24 oz drink. If you want to try one thing that’s unique to Andy’s, try the fresh-cut fries. Every customer says the fries are the best they’ve ever tasted. So come in a see for yourself if our fries aren’t the best you’ve tasted.”

USU Students and faculty get $1 off any combo meal with USU ID, after 3 p.m. on Monday-Thursday. Customers may check out other specials on Facebook.com/andysrestaurant or Twitter.com/andysrestaurant. Also, at every USU game day, Andy’s has specials “And look for the free quarter-pound burger and small fry special every now and then,” he said.

Andy’s Restaurant , 2095 North Main St., Suite A, North Logan
The Pita Pit opened its doors in October 2003. The original owner was Nick Calandro and after operating the business for four years. He later sold it to Ben Kinsey, who was an employee — starting as a dishwasher and a delivery person who worked from 2 to 4 in the morning. He later was night manager, then assistant manager and finally owner.

Kinsey has taken the business to new heights. He has expanded the business to include catering events for local events as well as USU football and basketball games. With the help of his assistant manager, Clint Black, they have come up with new Pita recipes, Including the award winning “Steak Fajita Pita” and the famous “Lo-cal.”

“When you look at our menu,” Kinsey said, “you’ll be blown away with all of the choices you have. Every pita gets grilled meats and all the fresh toppings you could imagine. For the veggie lovers, we have an excellent pita that goes great with a little extra hummus or our fresh avacado. If you’ve never been in to see us, we recommend our “Chicken Crave.” It come with a full chicken breast and two ounces of deli-sliced Black Forest Ham, topped with melted swiss and your choice of fixin’s.

“If you’re in the mood for something with a little kick to it, we recommend the Steak Fajita, which comes with shredded steak with onions, mushrooms and green peppers sauteed in our special sauce with a shot of hot sauce. Then we add fresh iceberg lettuce, tomatoes, shredded cheddar cheese, sour cream and our Ancho Chipotle sauce. We also have an excellent Greek Gyro that will blow your mind. Don’t forget to get the tzatziki sauce!”

Kinsey said he is told people love his store because the food is fresh and the customer service is outstanding.

“We once had a lady come in and tell our previous owner that she received the best customer service she has ever had at Pita Pit. She then told him that she works with hotel chains training them in customer care and she now plans to use our store’s employees as examples in her training.”

The Pita Pit has late hours — open until midnight Monday through Thursday, and open until 2 a.m. on Friday and Saturday. The Pit is also open noon-7 p.m. on Sundays. They deliver to anywhere in Logan.
In 2001, two Cache Valley brothers — Greg and Neal Chambers — had an idea to bring a unique flavor to Logan. Unlike conventional ovens used in most pizza restaurants, Firehouse uses stone-fired ovens, cooking pizzas directly on the stone hearth. The stone-fired oven gives their pizzas, pastas and sandwiches a unique flavor, style, texture and look that has come to be appreciated by Firehouse guests.

Chambers said, "We have a wide selection of menu items to choose from. Starting with our stone-fired pizzas, we have 12 specialties and four authentic Italian pizzas to choose from. Of course, we have build-your-own pizzas, also. For pastas, we have seven different choices."

The Cordon Bleu pasta was voted Cache Valley's Favorite Entree and Firehouse's Steak Pomodoro pasta won founder Greg Chambers the “Spice on Ice” 2009 Peoples Choice and Chef of the Year Awards. Firehouse also has cedar-baked sandwiches, succulent salads, specialty lemonades and everyone's favorite — The FH'zookie dessert, which is a baked-to-order cookie topped with ice cream then drizzled with chocolate and carmel syrub.

Chambers said, "Common remarks by our customers are: ‘The food is like nothing else in the valley.’ ‘It is inexpensive way to gather the family around for busy schedules.’ ‘I crave the FH’zookie every night!’ ‘The Fococcia bread is unbelievable!’ ‘Cordon Blue pasta is to die for!’

"We have a fun, upbeat atmosphere. We have three big screen TVs along with five other televisions," Chambers said.

Firehouse can accommodate just two, or parties up to 85 and anywhere in between. Firehouse loves to support the community because it is the community that supports them. Firehouse also have a Smithfield and Centerville location.

When students show their student ID, they get 10 percent off their meal. Thursday is Student Night, when students with ID gets 20 percent off the meal ticket. "See for yourself why Firehouse has become Cache Valley's Premier Pizzeria.”

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Our vast menu includes Mixed tandoori grill and award-winning chicken Tikka Masala. Our lamb chop curry and lamb kabobs are luscious. Dinnamon Nan Spinach and elsee Nan and Gorgonsola Nan are a perfect match to the best you’ll taste in India.

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Lunch • Dinner • Breakfast • Banquet Facilities • Steaks • Seafood • Large Variety of Omelettes
Hot & Cold Sandwiches • Homemade Cinnamon Rolls & Pies • & More!

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Sous Chef | Oscar Silva
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for reservations
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35 E. 640 S. by the SpringHill Suites
LOGAN, UT 84321 | 435.750.5171
www.elementsrestaurant.com