

Matty's

By Jessica Meihack

Matty's buns are pillowy, but it's not what you think—we're not that kind of magazine. I am referring to sandwich buns: hamburger, sunfish, Pimp's chicken, and Mr. Robinson's pork. Let me count the ways that Matty's lets us enjoy those beautifully buttery, lightly toasted, awe-inspiring buns.

From Highway 371, take County Road 77 just south of Nisswa. As the road begins to wend its twisty way toward Lake Shore, you'll find Matty's on the right—home of one of the best hamburgers in Lake Country. What sits atop these beautiful buns is something to behold—as I said, let me count the ways.

First, you'll be surprised by what you see when you walk in the door. From what I hear, the place was a bit of a dive before current owner, Matt Walsh, got ahold of it. Now, each time I visit Matty's, I have been welcomed and ushered in by someone standing at the door. I feel as if I'm walking into a cozy bistro—original artwork and charming chalkboards are displayed prominently on the wall and they have a decent beer and wine selection. The wait staff is gracious and accommodating—quick to refill a soda or offer menu suggestions.

My favorite sandwich is their cheeseburger. A substantial patty, the server asks

how you would like it prepared—the aged-Angus beef is cooked to perfection, whether your preference is medium, rare, or well done. With or without cheese or bacon, you can't go wrong with this choice.

Another Matty's favorite is the sunfish sandwich—a grilled tilapia fillet in a parmesan peppercorn crust accompanied by a dilled mayonnaise—my dining companion thought it was delicious.

The fries are hand-cut and homemade and they serve either regular or sweet potato fries. I prefer regular, but the sweet potato fries are sweet and crisp and come with a dynamite, cinnamon-sweet sauce. Many say they perfectly complement the sunfish sandwich.

Speaking of sauces, whether you choose the hamburger, sunfish, or anything in between, all the sandwiches come with fabulous little tubs of specialty sauces that complement each sandwich. Ketchup, mustard, and mayonnaise are also served in individual tubs, which is a nice touch—you don't have to struggle with a crusty bottle at the table to pour

the condiment of your choice.

The salad is good-sized. When topping your salad with grilled chicken, steak, or shrimp, the homemade blue cheese dressing is an excellent choice. It is both chunky and creamy, with just the right amount of tang.

You can't go wrong with a meal of sandwich and fries—along with warm ambiance and excellent service, sandwiches constructed atop pillowy buns are what Matty's does best. My only complaint is that it is too far from work for me to drive there for lunch on a regular basis. But it's the perfect place to stop in for a burger and a beverage while driving around Gull Lake to enjoy the fall colors.

Matty's is open daily from 11 A.M. to 1 A.M. Food is served from 11 A.M. to 10 P.M. (218) 963-3815. 🍷



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