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# Irishman's Shanty serves breakfast, lunch and dinner

This is the time of year when sugar beet truck drivers or farmers finishing up the harvest need something to eat on the run. So, they put in a call for 10 California burgers or whatever they can pick up and eat quickly. The Irishman's Shanty stands ready in Crookston. As a matter of fact, you can reach it by going west from Highway 81 over the Thompson Bridge on to Minnesota County Highway 9. Some people call it the KT road, and it goes right by the American Crystal Sugar Co. plant.

Or, you can drive south on Main Street in Crookston and reach it.

We drove over on the KT road Wednesday in September to do lunch at Irishman's Shanty. The drive across the Red River and through the golden fields is beautiful, but you have to watch out for trucks and give them plenty of room. We found Irishman's Shanty much the same — a good, down-to-earth place for lunch. Along with its bar and breakfast area, it has an inviting dining room area with two levels of seating, and a salad bar in the corner.



**The eatbeat**  
Marilyn Hagerty

lunchtime customers, but the signature item for the Irishman's Shanty is the half-pound broiled burger known as the Shanty Burger, served with french fries for \$5.95. The dinner menu features a wide range of choices, including ribs, chicken and pasta, as well as steaks and seafood. Prices are in the \$9 to \$20 range. The Irishman's Shanty began as a bar with an off-sale shop, a kitchen and a drive-through for food. It was operated by proud Irish owners Bud and Gladys O'Boyle beginning in 1945. They put the shamrock on the bar ceiling. Jean and Polly Strem owned the restaurant for four years from 1975 to 1979. The dining room was added in 1949 and the banquet room in 1977. Jim and Carol Gregg operated Irishman's Shanty from 1978 until 1984. Then, in 1987, Paul Gregg, part-owner, bought the restaurant from his brother and sister-in-law.