

BEST OF TREASURE VALLEY FOOD AND DRINK**BEST FINGER STEAKS****WESTSIDE DRIVE-IN**

1939 W. State St., Boise, 342-2957,
1113 ParkCenter Blvd., Boise, 424-0000
www.cheflou.com

Westside Drive-In's finger steaks taste great by themselves, but the atmosphere adds even more flavor to the order.

Whether you stay in your car or grab a table on the patio, it's easy to forget about the present as the finger steaks are being prepared. Neon signage and the drive-in's color scheme of turquoise, white and cotton-candy pink fool the mind into thinking that a cherry-red convertible with white-walled tires will pull into a space any second. "Remember the happy days," it says on the menu.

Once the finger steaks come out on a bed of fries, the smell makes mouths water and tastebuds eager. They're juicy with the right amount of breaded crunch, and Westside Drive-In doesn't skimp on your order. Belts cringe when they hear a finger steak order, knowing they'll be stretched until they're

mercifully loosened.

Chef Guy Fieri once visited Westside Drive-In for his show "Diners, Drive-Ins and Dives," and an autographed poster hangs on the drive-through menu with Fieri's handwritten approval: "Just what you would expect at a drive-in!"

HONORABLE MENTIONS

- ▶ Dutch Goose, 2502 Cleveland Blvd., Caldwell, 459-9363; 3515 W. State St., Boise, 342-8887, www.dutchgoose.com
- ▶ Busters Grill & Bar, 1326 Broadway Ave., Boise, 345-5688, www.busterssportsbar.com
- ▶ Ben's Crow Inn, 6781 Warm Springs Ave., Boise, 342-9669, www.facebook.com/ben-scrowinn
- ▶ Pinnacle Sports Grill, 2902 N. Eagle Road, Meridian, 884-4400, pinnaclesportsgrill.com

BEST FRIES**BOISE FRY COMPANY**

111 Broadway, Suite 111, Boise, 495-3858
3083 S. Bown Way, Boise, 965-1551
www.boisefrycompany.com

Fledgling Boise Fry Co. is the king of fries, taking top honors three years in a row.

Each week, customers of the fast-growing business, which added a second location on East Boise's Bown Crossing in late December, consume about 2,000 pounds of potatoes (russett, gold, purple, sweet, yam, etc.). The fries are made from fresh-cut potatoes, not frozen, and they're cooked in peanut oil.

"Fries and burgers shouldn't have to be unhealthy," co-owner Blake Lingle says.

All-natural fruit sodas made in-house were recently added to the menu; flavors include mojita, sparkling raspberry/lemon limeade and root beer. Their trademark organic whole-wheat potato buns — yes, there's potato in their buns, too — are now made fresh daily at the Bown site.

Boise Fry Co. offers a dizzying array of choices in fry cuts (shoestring? curly? regular?), salts/seasonings and dipping sauces (blueberry ketchup or maple marshmallow?). There are more than 100,000 variations.

The fries may get top billing, but Boise Fry Co. sells an almost equal number of burgers (bison, beef, vegan).



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HONORABLE MENTIONS

- ▶ Five Guys Burgers and Fries, 1587 N. Milwaukee St., Boise, 658-4930; 2830 N. Eagle Road, Meridian, 288-2797; 321 S. Eighth St., Boise, 429-8776, www.fiveguys.com
- ▶ McDonald's, multiple locations, www.mcidaho.com
- ▶ Red Robin, multiple locations, www.redrobin.com
- ▶ Westside Drive-In, 1939 W. State St., Boise, 342-2957; 1113 ParkCenter Blvd., 424-0000, www.cheflou.com

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