

Top 5 Black Hills Restaurants



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Welcome to the Top 5 Black Hills Restaurants Guide!



*Curated by Clint Jones,
Owner of Fort Hays
Chuckwagon*

When visiting the Black Hills, there's more to experience than just stunning landscapes and iconic landmarks—our local food scene is just as unforgettable. As the owner of Mount Rushmore Tours, I've spent years helping visitors create incredible memories in this region, and that includes pointing them toward the best dining experiences.

Whether you're craving homestyle comfort food, locally brewed craft beer, gourmet fine dining, authentic German flavors, or a perfectly grilled steak, this guide will help you find the best spots to satisfy your appetite.

What You'll Find Inside

- ✓ Top 5 Must-Try Restaurants – Carefully selected local favorites, each offering a unique taste of the Black Hills.
- ✓ Insider Tips – Discover must-try dishes, secret menu items, and local favorites.
- ✓ A True Local's Perspective – These aren't just popular tourist spots; they're the places that locals love and recommend.

Why Trust This Guide?

As a local business owner and long-time Black Hills enthusiast, I take pride in sharing authentic, high-quality experiences with visitors. This guide is my way of helping you skip the guesswork and dive straight into the best the area has to offer.

So whether you're fueling up for a day of adventure or winding down after exploring Mount Rushmore, you're in for an unforgettable meal. Let's dig in!

Clint Jones
Owner, Fort Hays Chuckwagon



COLONIAL HOUSE
CARAMEL ROLLS



TASTE OF THE BLACK HILLS

Discover the 5 Must-Try Restaurants in the Black Hills!

If you're planning a trip to the Black Hills or simply looking for the best local dining spots, we've got you covered! As a local business, we know where to find the best food, atmosphere, and service. Whether you're craving a hearty breakfast, a gourmet steak, or a unique local brew, our handpicked list has something for everyone.

Colonial House – A local favorite for homestyle comfort food with legendary caramel rolls and friendly service.

Firehouse Brewing Company – South Dakota's oldest brewery, offering craft beer and delicious pub fare in a historic firehouse.

Tally's Silver Spoon – Known for its creative and upscale dishes, this downtown Rapid City staple serves everything from gourmet breakfasts to fine dining entrées.

Alpine Inn – A Black Hills icon in Hill City, famous for its simple yet mouthwatering filet mignon dinner and decadent German desserts.

Powder House Lodge – Located near Mount Rushmore, this rustic lodge serves up some of the best steaks, wild game, and seafood in the region.



**COLONIAL HOUSE
CARAMEL ROLLS**

Colonial House: A Black Hills Dining Tradition

If you're looking for a restaurant that captures the heart and soul of the Black Hills, **Colonial House** is a must-visit. Located in Rapid City, this beloved local eatery has been serving up homestyle comfort food with a warm, inviting atmosphere for decades. Known for its commitment to quality, friendly service, and a menu packed with delicious, made-from-scratch dishes, **Colonial House** has become a staple for both locals and visitors alike.

What Makes Colonial House Special?

- **Homestyle Comfort Food** – Whether you're in the mood for a hearty breakfast, a classic American lunch, or a satisfying dinner, **Colonial House** has something for everyone.



- **Famous Caramel Rolls** – A trip to **Colonial House** isn't complete without trying their **legendary caramel rolls** —soft, sweet, and drizzled with rich caramel sauce, they are a true Black Hills favorite.
- **Scratch-Made Goodness** – From their homemade bread and soups to their slow-roasted meats, everything at **Colonial House** is crafted with care and attention to detail.
- **Welcoming Atmosphere** – With a cozy, family-friendly environment, **Colonial House** makes you feel right at home from the moment you walk in.





Colonial House: A Black Hills Dining Tradition

Must-Try Dishes

- ✓ **Caramel Rolls** – The most talked-about treat in Rapid City! Soft, sticky, and utterly delicious.
- ✓ **Chicken Fried Steak** – A classic comfort food dish smothered in country gravy.
- ✓ **Prime Rib** (Weekend Special) – Slow-roasted to perfection and served with all the fixings.
- ✓ **Homemade Soups & Sandwiches** – Perfect for a light but satisfying meal.
- ✓ **Mile-High Pies & Fresh Baked Goods** – Save room for dessert! Their pies are a must.

Location & Hours

- 📍 **Address:** 2315 Mt. Rushmore Rd, Rapid City, SD
- 🕒 **Hours:** Open daily for breakfast, lunch, and dinner

Whether you're fueling up before a day of Black Hills exploration or winding down with a comforting meal, **Colonial House** delivers an unforgettable dining experience that keeps people coming back for more!





**FIREHOUSE BREWING COMPANY
BISON BURGER AND
LOCALLY-BREWED BEER**



Firehouse Brewing Company: South Dakota's Oldest Brewery & a Black Hills Icon

Located in the heart of downtown Rapid City, **Firehouse Brewing Company** is more than just a restaurant—it's an experience. Housed in a historic 1915 fire station, this beloved local brewpub combines craft beer, delicious food, and a unique atmosphere that celebrates South Dakota's rich history. Whether you're a beer enthusiast or simply looking for a great meal in a lively setting, **Firehouse Brewing Company** is a must-visit during your Black Hills adventure.

What Makes Firehouse Brewing Company Special?

- **South Dakota's Oldest Brewery** – Established in 1991, **Firehouse Brewing Company** was the first brewpub in the state and continues to craft some of the best local beers.
- **Historic Firehouse Setting** – The restaurant is located in Rapid City's original fire station, complete with vintage firefighting equipment, memorabilia, and a rooftop patio.
- **Live Music & Events** – Firehouse is not just about food and drinks—it's also a hotspot for live music, comedy shows, and community events.
- **Locally Brewed Craft Beer** – From hoppy IPAs to rich stouts and seasonal specialties, **Firehouse Brewing Company** offers a diverse selection of house-made brews.





Firehouse Brewing Company: South Dakota's Oldest Brewery & a Black Hills Icon

Must-Try Beers & Dishes

- ✓ **Smokejumper Stout** – A dark, smoky, and smooth stout that's a local favorite.
- ✓ **Buffalo Trace BBQ Brisket Sandwich** – Slow-smoked brisket glazed with bourbon BBQ sauce, served with house-made slaw.
- ✓ **Firehouse IPA** – A well-balanced, hop-forward IPA with a crisp finish.
- ✓ **Brewmaster's Beer Cheese Soup** – A creamy, cheesy soup infused with their own craft beer.
- ✓ **South Dakota Bison Burger** – A juicy, locally sourced bison burger with all the fixings.
- ✓ **Beer Flight Sampler** – The best way to try a variety of their signature brews.

Location & Hours

📍 **Address:** 610 Main St, Rapid City, SD

🕒 **Hours:** Open daily for lunch, dinner, and drinks

With its combination of locally brewed beer, flavorful food, and a historic atmosphere, **Firehouse Brewing Company** is a must-stop spot for visitors and locals alike. Whether you're looking to enjoy a craft beer, grab a bite, or soak in the vibrant atmosphere, this legendary brewery has something for everyone.





BREAKFAST, LUNCH AND DINNER
TRADITIONAL AND GLOBALLY-
INSPIRED AT TALLY'S SILVER SPOON



Tally's Silver Spoon: A Culinary Gem in Downtown Rapid City

For those seeking a dining experience that blends classic comfort with culinary innovation, **Tally's Silver Spoon** is a must-visit in the Black Hills. Located in downtown Rapid City, this family-owned restaurant is well-known for its creative, high-quality dishes, exceptional service, and inviting atmosphere. Whether you're stopping in for a hearty breakfast, a gourmet lunch, or an upscale dinner, Tally's offers something for every palate.

What Makes Tally's Silver Spoon Special?

- **Creative, Chef-Driven Cuisine** – The menu features everything from classic American favorites to globally inspired dishes with unique twists.
- **Morning, Noon & Night** – Open for breakfast, lunch, and dinner, Tally's provides a diverse menu that satisfies at any time of day.
- **Fine Dining Without the Fuss** – Whether you're in the mood for a casual meal or a refined tasting experience, **Tally's Silver Spoon** caters to all dining preferences.
- **Daily "Indecision Menu"** – Let the chef surprise you with a curated multi-course meal based on fresh, seasonal ingredients.





Tally's Silver Spoon: A Culinary Gem in Downtown Rapid City

Must-Try Dishes

- ✓ **Bison Benedict** – A unique take on the classic eggs Benedict, featuring locally sourced bison.
- ✓ **Stuffed French Toast** – A decadent breakfast favorite filled with cream cheese and seasonal fruit.
- ✓ **Wagyu Beef Burger** – A juicy, flavor-packed burger made with premium Wagyu beef.
- ✓ **Truffle Fries** – Crispy, hand-cut fries tossed in truffle oil and Parmesan.
- ✓ **Indecision Tasting Menu** – A chef-curated multi-course surprise meal tailored to your taste preferences.
- ✓ **Braised Short Ribs** – Fall-off-the-bone tender short ribs, slow-cooked to perfection.

Location & Hours

📍 **Address:** 530 6th St, Rapid City, SD

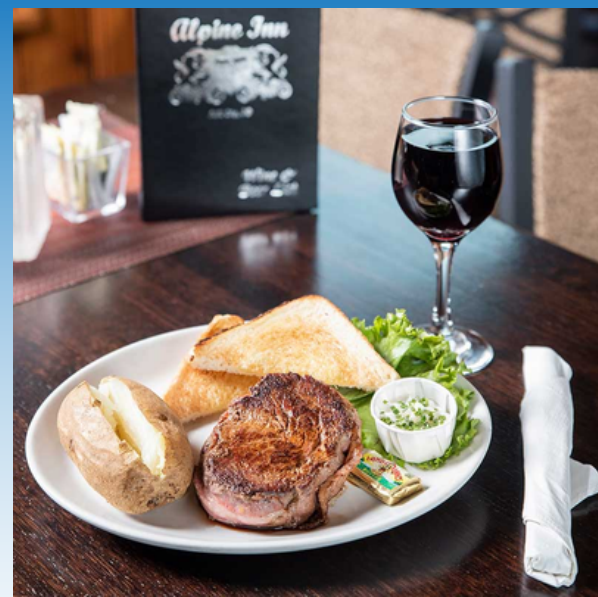
🕒 **Hours:** Open daily for breakfast, lunch, and dinner

Whether you're looking for a casual breakfast before exploring the Black Hills or a fine dining experience to cap off your day, **Tally's Silver Spoon** delivers an unforgettable meal with top-tier ingredients and expert craftsmanship.





THE FAMOUS WEDGE SALAD
AT ALPINE INN



Alpine Inn: A Black Hills Dining Icon with a German Flair

Nestled in the charming town of Hill City, **Alpine Inn** is one of the most beloved dining spots in the Black Hills. Known for its simple yet legendary dinner menu and authentic German-inspired cuisine, this historic restaurant has been delighting locals and visitors alike for decades. With its cozy European-style ambiance, delicious food, and unbeatable value, **Alpine Inn** is a must-visit for anyone exploring the Black Hills.

What Makes Alpine Inn Special?

- **Famous Two-Option Dinner Menu – The Alpine Inn** is renowned for its filet mignon dinner special, served with a baked potato, Texas toast, and a wedge of lettuce with homemade ranch or Roquefort dressing. You can choose between a 6-ounce or 9-ounce filet—simple, delicious, and perfectly prepared every time.
- **Authentic German Cuisine** – Lunch offers a full menu of German specialties, including bratwurst, schnitzel, and spätzle, alongside sandwiches and salads.
- **Decadent Desserts – The Alpine Inn** is famous for its homemade German chocolate cake, bread pudding, and rich European-style desserts.
- **Historic Charm** – Set in a 19th-century building with rustic wooden interiors, the restaurant provides a warm and inviting atmosphere that transports you to an old-world European inn.
- **Cash-Only Policy** – A rare throwback in today's digital world, **Alpine Inn** only accepts cash, so be sure to bring some along!





Alpine Inn: A Black Hills Dining Icon with a German Flair

Must-Try Dishes

- ✓ **Filet Mignon Dinner Special** – Choose between a 6-ounce or 9-ounce filet, served with a simple yet satisfying salad, baked potato, and toast.
- ✓ **German Jägerschnitzel** – A tender breaded pork cutlet topped with rich mushroom gravy.
- ✓ **Bratwurst with Sauerkraut** – A traditional German classic with house-made kraut and mustard.
- ✓ **Spätzle with Cheese Sauce** – A comforting German-style pasta dish perfect as a side or main course.
- ✓ **Homemade Bread Pudding with Whiskey Sauce** – A crowd favorite and the perfect way to end your meal.
- ✓ **German Chocolate Cake** – Rich, moist, and layered with classic coconut-pecan frosting.

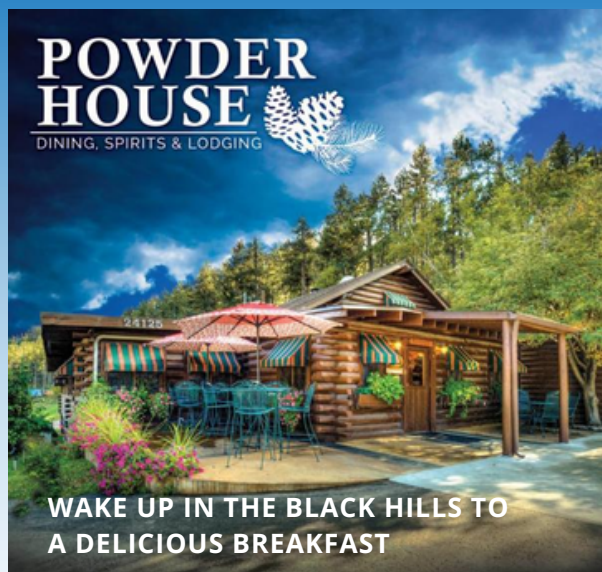
Location & Hours

📍 **Address:** 133 Main St, Hill City, SD

🕒 **Hours:** Open for lunch and dinner (dinner is first come, first served—no reservations)

With its famous steak dinner, authentic German dishes, and historic charm, **Alpine Inn** is a dining experience unlike any other in the Black Hills. Whether you're stopping in for a hearty German lunch or waiting in line for their legendary dinner special, this restaurant is well worth the visit.





Powder House Lodge: A Rustic Dining Experience Near Mount Rushmore

Tucked away in the beautiful Black Hills, just minutes from Mount Rushmore, **Powder House Lodge & Restaurant** is a must-visit for those looking for a true South Dakota dining experience. Known for its mouthwatering steaks, wild game, and fresh seafood, **Powder House** offers an inviting log cabin atmosphere that captures the spirit of the Black Hills. Whether you're a local or a visitor, this restaurant provides a relaxing, high-quality meal in a scenic setting.

What Makes Powder House Lodge Special?

- **Famous for Steaks & Wild Game** – **Powder House** is best known for its hand-cut, aged steaks and locally sourced wild game like buffalo, elk, and pheasant.
- **Rustic Lodge Atmosphere** – The restaurant is housed in a historic log cabin lodge, providing a cozy and relaxed Black Hills experience.
- **Locally Sourced Ingredients** – They focus on using fresh, high-quality ingredients, including local meats and produce whenever possible.
- **Seasonal Outdoor Dining** – Enjoy your meal on the outdoor patio during the warmer months, surrounded by beautiful pine forests.
- **Kid-Friendly & Full Bar** – A great spot for families, with a well-rounded menu, kids' options, and a full-service bar featuring local craft beer and specialty cocktails.





Powder House Lodge: A Rustic Dining Experience Near Mount Rushmore

Must-Try Dishes

- ✓ **Buffalo Ribeye** – A lean yet flavorful South Dakota specialty, grilled to perfection.
- ✓ **Elk Medallions** – Tender, juicy elk medallions topped with a rich demi-glace.
- ✓ **Pheasant Marsala** – A delicious twist on a classic dish, featuring locally sourced pheasant in a creamy Marsala sauce.
- ✓ **Prime Rib (Nightly Special)** – Slow-roasted, hand-cut prime rib served with a baked potato and all the fixings.
- ✓ **Pan-Seared Walleye** – A fresh, flaky Midwest favorite served with lemon butter.
- ✓ **Homemade Bread Pudding with Whiskey Sauce** – A decadent, house-made dessert that's a customer favorite.

Location & Hours

📍 **Address:** 24125 US-16A, Keystone, SD

🕒 **Hours:** Open seasonally (spring-fall)
for lunch and dinner

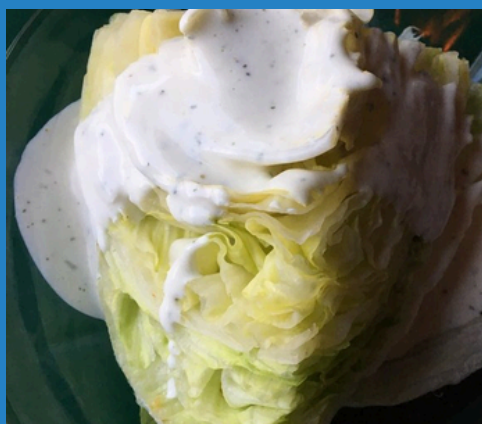
Located just minutes from Mount Rushmore, **Powder House Lodge & Restaurant** is the perfect place to enjoy a high-quality, rustic meal after a day of exploring the Black Hills. Whether you're craving a perfectly cooked steak, fresh seafood, or unique wild game dishes, this restaurant delivers a truly authentic South Dakota experience.





THE BLACK HILLS IS NOT JUST ABOUT THE SCENERY

Enjoy all the flavors of Western South Dakota - from hearty traditional breakfasts, to healthful lunches, a bounty of entrees including locally-grown produce and game, and top it all off with a sumptuous dessert or drink of your choice. **We've got it all in the Black Hills and it's delicious!**



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