

RESTAURANT REVIEW BIG SKY CAFÉ NOVEMBER 2 2018

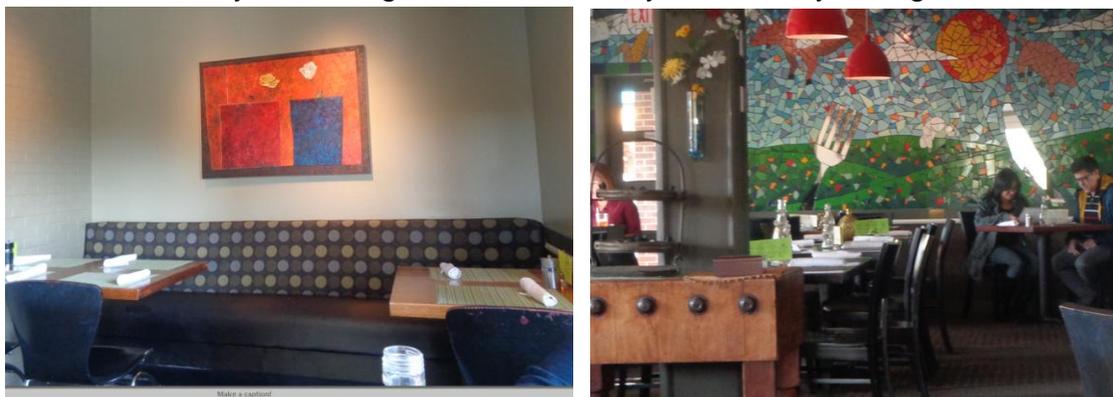
RESTAURANT REVIEW: THE BIG SKY CAFÉ The Webster Groves restaurant on Old Orchard across the street from the Highway 61 Roadhouse is an awful place for a meat and potato fan, but apparently a nice place for those who like something different, like my wife.

We ate there one evening about six years ago and it was a pleasant dinner with prices on the medium-high range. We returned for lunch on Friday November 2. Keep in mind that I'm a meat and potatoes guy, while my wife likes something different.



I noticed going in that the concrete steps were cracked and sections chipping off. This gave me the thought that maybe profits haven't been that great.

The Big Sky Café is open for lunch from 11 to 2 and then for dinner. We were there for lunch on a Friday so I thought it would be busy. I was very wrong.



Interesting art, but empty tables on a Friday.

The first thing this meat and potato guy noticed was there were 5 different burgers on the menu. None were a regular burger or cheeseburger. We asked our waiter if we could get a cheeseburger with a slice of American or Cedar Cheese. We were told that was not possible.

He is what was on the menu for a burger, two did not feature beef:

Blue Cheese Burger \$12.50

Quinoa and Lentil Burger \$12.90

Smoked mushrooms, fentina cheese, harissa aioli \$12.90

Salmon Burger \$13.50

Gruyere Burger \$12.90

It made me want to quick drive down I-44 to O'Connell's Pub.

We decided to make two orders and share them.

Pan Roasted Rainbow Trout

*fresh spinach, grape tomatoes, crumbled
LaClare Creamery goat cheese and smoked
Anjou pear sherry vinaigrette 12.50 ©*

Rosemary & Red Wine Braised Pot Roast

*naturally raised beef chuck roast slowly braised
in red wine, rosemary, carrots, onions and celery,
served with smoked gouda polenta 11.90 ©*



I'm used to trout coming out of the pan with some potatoes on the side, not on a bed of unknown green leaf. Even my wife, who likes something "different" had to admit that what was missing was the "trout taste." If you were lucky enough to find a piece that was all fish it was still missing "fish flavor."



I also hated the Pot Roast. I found part of the meat was tender, but part of it was tough to chew.

However, my wife liked the sauce so much she went to the store and the next day in our kitchen she tried to copy it. On Saturday night we had a similar pot roast. I ate the meat and our security agent seemed to enjoy the sauce.



Security agent on the “Biscuit Bench” waiting her turn for a piece of hot dog. She did not have to share the pot roast sauce with any of the “workout” pack.

My wife might return to the Big Sky but it will be with her monthly lunch bunch buddies and not with me.