FOOD: THERE IS A REASON WHY IT IS OFTEN HARD TO FIND A PARKING SPACE:  If you have noticed that often in the evening you cannot find a parking place in strip shopping center on Clayton Road just west of Henry Road there is a good reason for it. It is the popularity of The Circle 7 Ranch Tap House and Grill.

The place is only open for lunch three days a week. It opens at 3pm Monday-Thursday and at 11 am Friday-Sunday. I'm told the reason is patrons for the place would take all the parking spaces for the other retailers in the shopping center.

Lunch with Jean:  So it was decided for a 1:15 Friday lunch with Jean Whitney to try out the menu at the Circle 7 Ranch. It turns out the lunch menu is the same as the dinner menu, so we weren't saving any money eating early. We were able to get a table without waiting and had a nice conversation with our waitress.

Jean and I decided that we would split our orders so we could each make our own opinion on each item. Oddly we both ended up agreeing on just about everything.

Our waitress, Jessica, who as a 27-year-old, teaches an online history course for UMSL and is an adjunct professor at St. Charles Community College told us the place is best known for beer and its cheeseburgers. So a cheeseburger it was at $9.49.

Jessica told us it was okay to order off the menu...it was not a big deal. She said there is not a brisket sandwich on the menu, but they would be happy to make one. They
have beef brisket for a couple of other items, including BBQ Brisket with Mac and Cheese.

Jessica said the sports bar/tap room’s most popular item is the $9.49 double patty cheeseburger. We also decided to split an order of BBQ Brisket Mac and Cheese $10.99 (Mac and Cheese alone as a side is $2.99). Circle 7 was nice enough to provide two individual smaller bowls for a split order of the BBQ and Mac and Cheese. We also decided to share a Twice Baked Potato that comes in a small casserole dish for $3.49.

The cheeseburger was delicious if just a little bit pricey. The fries that came as a side were not special and worth skipping.
The BBQ Brisket on top of Mac and Cheese was suppose to come with Cheetos sprinkled on the top. We asked for the crispy corn curls to be on the side.

The brisket was quite good and we both thought it was being wasted on top of Mac and Cheese and should be on a sandwich. I might special order that the next time I go there.

The problem with the dish was the Mac and Cheese. It wasn't cheesy enough. The Kraft Dinners I fix at home are cheesier before I melt a couple of Borden American Cheese slices in the pot. This stuff needed some serious help from the American Dairy Council...it needed lots more cheese.

The twice bake potato (in the dish in the middle of the photo) was interesting. The potato part was outstanding. However the kitchen smothers it in ranch dressing. Jean and I made a line in the middle and we both scrapped off as much of the ranch dressing as we could on our sides after one taste. What was left was quite tasty.

We mentioned this to Professor Jessica and she said in the future simply ask for no ranch dressing on the twice bake potato. She added that no one's feelings would be hurt in the kitchen.

The Circle 7 Ranch offers a large number of beers, but at booths throughout the place customers can draw their own beer and pay by the ounce. Fun, but I worry about over self serving. Restaurants accept some responsibility to cut people off. Just asked Nancy Seamens, the long time waitress at Smitty's who was disfigured by an intoxicated customer she refused to continue to serve.

While everything we tried wasn't the greatest...we will being going back to the Circle 7 Ranch. Enough of it was good and we want to try a couple of items per our special requests. Also the place is fun. We had a good time. While this place is a sports bar, it is kid friendly and had five kid items on the menu.

There is apparently a good reason why the parking spaces are all gone during the dinner hour.