

Restaurant Review 15 Coopers Hawk December 20, 2013

FOOD: Restaurant Review: On December 8 at the Town and Country Board of Aldermen agenda meeting, Mayor & Cigarette Lobbyist Jon Dalton said there was a Big Deal in Town and country. I wrote in the last T&C Newsletter that when he said there was a “Big Deal” I immediately thought some important medical advancement was discovered at Missouri Baptist Medical Center or perhaps the police had arrested someone on the FBI’s Top Ten Most Wanted List.



But then Dalton said the “big deal” was that a chain restaurant, Cooper’s Hawk was opening at the Town & Country Crossing Center at Woods Mill and Clayton Roads. It opened on December 12th.

On Monday I was joined by two others to check out the place and the food.

Jean Whitney, former Chesterfield Patch.com editor joined me and my wife for a 1:45 lunch. We set the time later so as not to be part of the lunch rush. Our server said we were her first customers of the day. The place opens at 11:30.

We did lunch since this newsletter is not a profit making enterprise and we could get three opinions on three meals for under \$100.

Jean had the Gnocchi Carbonara for \$17 with a glass of “Romance” red wine. All the wines are from cooper Hawks’ Illinois vineyards.



Pretzel bread arrived with Jean's order. It really didn't have much pretzel taste. The pretzel rolls at Costco, Schnuck's and Dierberg's are all better.

Jean reported the gnocchi was a bit salty but good. She said her \$6.50 glass of wine reminded her of a Mogen David.

My wife had the roasted vegetables (\$3.99) and a cup of Crab and Lobster Bisque (\$5.99 a cup and \$6.99 for a bowl).



The roasted vegetables consisted of a carrot, some onions and leek plus a piece of zucchini. My wife reported the favor was good, but there weren't many vegetables. She likes the roasted veggies at Tucker's much better as you get much more for a \$1 less.



The Crab and Lobster Bisque was a big hit. It was tasty with lots of crab and lobster.

My wife had the Unoaked chardonnay (\$7.25). She wasn't impressed, but the server brought her a sample of the Lux chardonnay (\$9.50 a glass) which she said was excellent.

I went for the Cheeseburger (\$11 with a side) and choose "Betty's Potatoes" as my side instead of French fries. As a side it goes for \$4.



The half-pound burger was very good. It was properly cooked. It had the lettuce and tomato on the bottom. The two slices of cheese were melted perfectly. The burger was flavorful. In case I didn't mention it was also \$11. The burgers at O'Connell's, Tuckers and Smitty's are also good and are well under 10 bucks.

“Betty’s Potatoes” were another story. The string potatoes in a sauce with crumbs on top tasted more like Kraft Mac n’ Cheese than potatoes.

The service was fine and they had chefs and managers in from headquarters in Chicago doing training of new employees.

The restaurant appears to be huge, but our server told us it is the smallest of all Cooper’s Hawks. She also said while the other locations offer live music, this one will not due to its size. Frankly it looked huge, but maybe that was also because it was empty. There were two ladies dining when he walked in and when we paid the bill it was only us.

COOPER’S HAWKS APPARENTLY BELIEVE PEOPLE IN SNOBURBIA CANNOT DO MATH: I was amused that our check showed how much 15%, 18% and 20% of the bill was. Apparently Cooper’s Hawk management doesn’t think rich people can do math.

NO RUSH: My wife thought Cooper’s Hawk in the day would be a good place for groups of women to meet once in a while for lunch. The dinner meals ranged from \$22 to \$34. It is cheaper than Ruth Chris but 30% more than Tuckers. We all agreed for lunch we would probably go to Tucker’s, Smitty’s or Red Lobster before our next trip to Cooper’s Hawk.