

RESTAURANT REVIEW 35 JOEY B'S July 20. 2016

RESTAURANT REVIEW: JOEY B'S COMES TO WEST COUNTY The long vacant Chili's Restaurant on Manchester Road at Sulphur Springs Road, isn't vacant anymore. It is downright crowded. At 7 o'clock on a Tuesday night we went to Joey B's and finding a table wasn't the issue. Finding a parking space was. People were parking on Kohl's Department store's lot.

We returned the next day with our former Patch editor Jeanne Whitney who was in town from her home in Phoenix. At one o'clock we had a 20 minute for a table.



At 2:15 the outdoor patio was almost empty. Two hours earlier it was full. The night before it was over filled.

ADVICE: DON'T TELL YOUR DOCTOR OR ESPECIALLY YOUR CARDIOLOGIST YOU GO TO JOEY B's. The one thing that was a constant with our three orders was SALT. That is good and bad. Salt improves taste. Lots of salt is not good for you.

Jean had the Chicken Speidini sandwich (\$9.99) that came with fries. The fries were only average. Our suggestion would be substitute any side for fries.



Jean liked the sandwich, but was the first of us to mention the salt.

My wife ordered the half-order of ravioli proseciutto and a salad. She rated the ravioli as good, but several hours later said it was talking back at her.



She rated the salad as "fine." I would have had problems with it since it was covered with large slices of mushrooms. My position has been for years that mushrooms are a fungus, the same as athlete's foot.

I decided to Cast my Fate to the Wind (apologies to Vince Guaraldi) and despite taking heart meds, I ordered the Chicken Fried Steak, that according to the menu came with mashed potatoes and white gravy plus green beans. Hey green beans are good for me!

My first comment when the plate arrived was "That Chicken Fried Steak is twice as big as the one in picture on the menu."

"I know," said the waiter who originally mentioned I had made a good choice when I placed my order.



Besides what you see in the photo, I also ordered a side of extra milk gravy. It was very good and everyone at the table used some. The other thing you can see in the photo is all the salt on my plate and on the beans. I did not need to reach for the salt shaker once.

Let's start with the good. The green beans, salt and all were great as were the mashed potatoes.

The chicken fried steak was another story. It was like food on some cruise ship lines. It looked a lot better than it tasted. The batter on top of the cube steak was crispy and light. The only problem was that it flaked off when you cut the steak, leaving just the cube steak. The cube steak was void of any taste and reminded me of the kind my mother used to buy at Bettendorf's, but without any grizzle. The cube steak bites needed to be dipped in the extra white gravy.

I would not order the Chicken Fried Steak again. But I would sub any sides with the green beans and the mashed potatoes.

Service: Despite the place being packed, the service was excellent. The food was delivered promptly and the hot stuff was hot. Our waiter checked on us regularly but was never a nuisance.

This is the third Joey B's to go with the equally popular locations at Concord Village, on Hampton at the edge of The Hill. The same group owns Billy G's on West Argonne in Kirkwood, Gianino's, Frankie G's, and Frankie Gianino's.

I can see why Joey B's is popular. Large portions and reasonable prices! Flavor and parking spaces can be hit and miss.