

Restaurant Review 9 Kim Cheese October 15, 2014

FOOD: A Saturday lunch at the Kim Cheese fast food restaurant on Olive Blvd. just east of Woods Mill Road was a three person test. Besides me, my wife Diana and former Patch.com editor Jean Whitney placed orders.



Kim Cheese has been reported as being a Korean, Asian, American fusion eatery. The one thing that has always confused me is that when I drive by the place I rarely see anyone there. Now they have announced they will be opening a second Kim Cheese on Olive in Creve Coeur.

One Saturday afternoon at 1 o'clock the three of us met at the former Dairy Queen for lunch.

I ordered both the "Kim Cheese Steakburger" (\$5.99) and the Kim Cheese Rib Eye Sub (\$6.99) The plan was to cut these into portions for everyone to try. Diana got the Chicken Fried Rice Bowl (\$7.99) We added the "fresh cut French fries just to be sure we were getting enough cholesterol.



Kim Cheese claims none of their burgers or meats are ground beef. The sandwiches advertised as burgers have small sliced pieces of Prime Rib. The only difference between the Steakburger and the Rib Eye sub seemed to be the size.



The sandwiches were okay, but I'm not in a big hurry to return just for the sandwiches. The Korean sauce mixed into with the sliced meat was okay, but for me it did not demand a return visit.

The French fries (\$1.50) were indeed from fresh potatoes that the counter clerk assured us she had just sliced that morning. The problem was they were not seasoned at all. Also the management was clearly keeping the food costs down judging by the very small plastic container of ketchup instead of giving us a plastic bottle. The sides that came with other orders were also equally tiny.



Jean ordered the Bee Bim Bap only because the name sounded cool. I did not try any, but Jean swore it was worth coming back for. It contained fried rice, a fried egg, slice rib eye beef, cucumbers, spinach and some stringy Asian roots.



Diana's Chicken and Fried Rice Bowl was a hit. The chicken was white meat and the serving was big enough that 40% went home for lunch on the next day.



The one thing everyone wanted to try was the special desert, Sweet Cinnamon Pancake (\$1.99). When Jean tried to order it she was told they were out. The employee didn't mean they just ran out, but they have been out for two weeks. She said the pancakes mix comes from Korea and they have been waiting for over 2-weeks for the next shipment to arrive.

While we ate there was constantly customers, both inside and out, but I don't remember a line ever forming at the counter or for the drive through window. I have to admit that I'm not likely to return but Jean and Diana both said they would have no problems going back to Kim Cheese for seconds.