

RESTAURANT REVIEW 44 The Parkside Grille November 23, 2016

FOOD: THE BEST TASTING MEAL WE HAVE HAD IN A LONG TIME: It was a Saturday afternoon. I had skipped breakfast and talked my wife into going out to the Parkside Grille on Clayton Road at Strecker Road in between Clarkson Road and Highway 109 in Wildwood.

Anita Rosamond was playing from 1 to 4. We had not seen Anita for a while and had wanted to try the Parkside Grille.

The Parkside Grille only fits 55 people. The old Smitty's crowd that was SRO for Anita had not discovered it yet. There were several tables open along with seats at the bar. We sat at the bar.



Anita was already into her first set working with David Green.



We placed our orders. My wife went with the special of the day, the Rueben Sandwich (\$11.99). My consultant (waitress) who was also the owners' daughter suggested the Short Rib Cheese Steak (\$10.99).

My wife rated her Rueben as one of the best she has ever had, which included time spent in New York City for one of the insurance companies she was working for. .



Normally I get upset when someone sells a sandwich using the words "cheese steak" that does not involve gooey liquid American cheese made famous in Philadelphia. However, the sandwich served was so delicious I ignored the fact that it had melted Swiss cheese mixed in with the meat. I skipped the green peppers and just went with the onions. This was really quite a taste treat. We were back 10 days later and I had the Cowboy Cheeseburger with BBQ sauce, cheddar cheese and giant Onion rings. It was good, But in future visits my sandwich of choice will be the Short Rib Cheese Steak.



The only downer were the onions rings.

For being hand dipped to order they appeared and tasted like they came from the freezer. They were fine, but the home made O-Rings east on Clayton Road at Charlotte's Rib, in Des Peres at The Village Bar or at Cheeburger, Cheeburger are all higher up on my list.



While waiting for our food, one thing caught our eye coming out of the kitchen and I asked if I could snap a photo of it before it reached the table where it was headed. It was the Salmon Egg Rolls (\$7.99). This looked delicious. We returned 10 days later and ordered them. They were delicious. My wife said she would just get these for her entrée on our next visit.



After our request to snap a photo the chef came out and offered us a sample of the house Artichoke Dip with Lobster which is an off menu special.

I can count on one hand the number of times I have had anything with the word Artichoke in it and I have visited Castroville, California, that lays claim to being the Artichoke Capital of the World.



I not only ate the dip on wonderful homemade toasted pieces of bread, I had seconds and thirds.

The Chef introduced himself as Mark Wentz and mentioned that he worked in the kitchen at Tony's (St. Louis' top gourmet high dollar restaurant for our out of town readers) for 10 years and worked at Giovanni's on the Hill. I have to add that he left Giovanni's in 2014 with a job discrimination lawsuit that was settled out of court.

DESSERTS:



My wife ordered the Key Lime Pie and it was gone before I could get around taking a photo. A person sitting near us at the bar ordered the White Chocolate Cake with raspberry sauce and ice cream and was nice enough to allow me to take a photo of it.

We didn't leave until our friend Jerry Moser, who is often a regular at Anita performances in cafes and bars sang a couple of songs. We will be returning to the Parkside Grille in the near future just for the food, if live music is there it will be an added treat.



Anita at the keyboards and Jerry Moser on the mic.