

RESTAURANT REVIEW 42 PICCADILLY OCTOBER 26 2016

FOOD: A TRIP TO PICCADILLY On Saturday October 22 three of us were headed to Joe Clark's Bar and Grill in Fenton to see the Dean Christopher Rat Pack and More Show. We didn't last long enough to see even the start of the show. We walked into the place and were hit with chest high cigarette smoke. We picked a table and noticed at the table of five next to us there were four packs of smokes sitting next to their drink glasses. Within five minute all of our eyes started to burn and water. That is when we made a break for it and escaped for fresh air on the parking lot.

We changed direction and headed toward Maplewood to try Piccadilly a restaurant opened Tuesday-Saturday at the corner of Piccadilly and Manhattan in the southeast corner of Maplewood nowhere near Manchester Road or Big Bend Blvd. The place used to be a corner tavern. It has been in the same family for decades through five generations. In the last four years it has been remodeled from tavern to restaurant.

It has moderate prices maybe a little on the higher side. The main entrees are outstanding. The sides need some work.



We had an order of Onion Rings as an appetizer (\$6.99). They were not homemade, but came frozen out of a bag. They were okay for frozen out of a bag and they were cook perfectly, but I'd skip them.

Bryant, was our waiter. He was a very mature 19-year-old who told us he started as a bus boy when he was 16 and one-and-half years later was promoted to the wait staff.

I ordered the ribs and since the three of us were sharing I got the full slab (\$23.99) instead of the half slab (\$13.99). I switch the Boston Baked beans for mashed potatoes and the Cole Slaw was a regular side.



The ribs were great. I mean really good. The Cole Slaw should have been in a bowl as the cream got onto some of the ribs. I mentioned this and Bryant told us the slaw usually was in bowls, but they were running out bowls due to the large Saturday night crowd. The potatoes came without any gravy. I complained and Bryant was back after finding nice size bowl full of gravy. However the spuds were cold from the start.

My wife ordered the Short Rib Brisket Pot Pie (\$14.99) that had shredded short rib meat, gravy on top of mashed potatoes in a pot pie. Her potatoes were hot, not warm but hot. She gave a big thumbs up to it. I liked it too, but not as much as my ribs.



The third order was white meat Fried Chicken (\$12.99 and \$10.99 for dark meat). Several weeks ago we did the "Battle of Maplewood Fried Chicken" between Porter's

and Gus's Fried Chicken. Piccadilly's was much better. But it was more expensive and it is not an exclusive chicken joint like Porter's and Gus's. The chicken skin was crispy and the meat was moist and tender. Everyone at the table was a big fan of the chicken.

The downside was the green beans came out of a can and the potatoes were cold.

The one mixed drink (a Manhattan up) was very good according to my wife. My Coke was refillable at no extra charge.



Despite the bad sides, we will likely be back at the Piccadilly in the not too distance future.

The future for me was four nights later when I stopped by to try the Cheese-steak sandwich. It was built by Philadelphia standards, with no sliced cheese, but melted cheese sauce poured onto the meat and onions (I had them hold the peppers.) The sandwich was messy enough with all the melted cheese sauce that I got three extra big paper napkins to go with the cloth napkin I started with.

The sandwich was fine, but the fries that came with it were a lot like the other sides from the previous Saturday night. They were okay, but not great. In fact this fat guy did not even finish them.

It was better than the Philly Cheese-steak at Tuckers only because it has "cheese sauce" and not melted slices. However, I like the taste of the Cheese Steak at Tucker's a little better. The Piccadilly Cheese-steak is \$11.99 and comes with a side. Also you

can order anytime you want it from opening to close. At Tucker's the Cheese-Steak is only \$6.45 (no sides) but is only available for lunch as they need the grill space for the nightly dinner rushes. It is a lunch special at Tuckers on Wednesdays with a side and a beverage for \$9.99.



Cheese steak at Piccadilly.