

RESTAURANT REVIEW 46 Syberg's

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RESTAURANT REVIEW: SYBERG'S Chesterfield Valley 17392 Chesterfield Airport Road We have been hearing so many people comment how much they enjoyed Syberg's located in the old Appleby's building on Chesterfield Airport Road that we had to try it. It is owned by the same folks who owned the very expensive Twisted Tree in Sunset Hills in a place that used to be the 44 Mile Post biker bar.

The restaurant is three sections. The large bar area with the wall covered in flat screen TVs. The restaurant section has booths in the front and tables in the back.



We arrived at 3:35 on a weekday and the place was almost empty. Our waitress was Grace (even though the computer printout of the check showed "Anthony.") She was very good with one exception. Her consulting skills were a little lacking. I explained I needed some consulting as I had even been to Syberg's before. She let me order something that turned out to be awful.

Please keep in mind that I'm as fat guy and I had skipped breakfast and lunch before going to Syberg's.

While the RFT and Post-Dispatch reviews for the high end Twisted Tree Steakhouse in Sunset Hills have been mixed, they all raved about the onion rings. So at Syberg's I started with a half-order of O-rings. They were the highlight of the day.

For only \$1.99, there were so many I had to force myself to eat the last one, after splitting the order with my wife.



My wife had eaten at another Syberg's and enjoyed the sesame chicken fingers, so she ordered them again. (\$9.49)



She thought they were a little tough. The two I tried were not tough, but were a little dry and while the sesame sauce was okay the chicken lacked flavor.

I ordered the Philly Beef Sandwich with Cheese (\$8.99) and I asked them to hold the green peppers but keep the onions. For a side I ordered some Mac & white cheese that was a \$1.99 up-charge.

When the sandwich arrived I needed a forensic team to find the onions. I did find a couple small pieces of onion in a search, but never tasted any.



The Mac & cheese was hot. That was the good news. The Chef's White Cheese and Mac from the Deli case and deli cooler at Dierberg's Supermarket is much better. At Syberg's I'd skip the Mac & cheese and see if they would include a portion of O-Rings for a side, even with an up-charge.

The Beef sandwich was the big problem. I give them this credit, they shifted the wording around and did not claim the sandwich was a Philly Cheese Steak, which has the meat from the grill and chopped up along with the onions. Then a hot cheese spread like Cheese Whiz is poured on the sandwich.



This is what a real Philly Cheese Steak looks like.

The problem with our sandwich at Syberg's is that the meat was so dry it was hard to eat.

This fat guy who skipped breakfast and lunch did not finish the sandwich.



Look at how dry the meat was.

The best thing on my plate was the pickle. I'm not in a hurry to return.