

RESTAURANT REVIEW 33 The Three Kings April 6, 2016

**RESTAURANT REVIEW: Three Kings Des Peres, MO:** I thought a late lunch at the Three Kings Public House on Manchester Road in Des Peres might save me some money when I went across the street to shop at Dierberg's Supermarket.



The outside make you think of an English Pub in an American Shopping Center. Once inside you see there is only one of three kings from England. One of the other two is from Tupelo Mississippi and the last one is from Africa but died in New York City.

The first thing I noticed on menu that made me unhappy was the Philly Cheese Steak Wrap. It said it included jalapeno cream cheese, sautéed onions, green peppers, tomatoes and lettuce. That is not even close to a Philly Cheese Steak. A Philly Cheese Steak is chopped up sliced beef grilled at the same time with chopped up onions. Some places with add peppers. It is then placed on a roll and melted cheese similar to Cheese Whiz is poured on top of it You can replace the Cheese Whiz by completely melting American cheese slices on top of the grilled meat and onions. That is it. No Jalapeno cream cheese, tomatoes or lettuce.

I have stated for a number of years that the Missouri Legislature should quit wasting time trying to limit women's rights and birth control and pass something worthwhile, like a Philly Cheese Steak Law. If it doesn't have the proper ingredients like the ones made in the 400 and 300 block of South Street in Philadelphia it would be illegal for the restaurant to claim it was selling a Philly Cheese Steak.

I went with the Cheeseburger w/lettuce, tomato and onion with sides of "hand cut" fries (\$9.99) and green beans (\$1.99 add on). My wife ordered the "Slider of the Day" which were crab cake sliders (\$12.99). We were told the crab cakes were made with real crab. She got the sweet potato fries as a side.



The burger was \$2.00 more than a better one at O'Connell's Pub. Three Kings was not wasting any money on the lettuce, tomato and onion. A very small tomato, along with one small piece of lettuce and two very small slices of a red onion appeared. However, the burger was very tasty. Unfortunately they don't offer a "junior" burger like they do at O'Connell's.

If the fries were "hand cut" there were hand cut far, far away. Unlike Cheeburger Cheeburger where they cut the fries from potatoes that day, at Three Kings they were clearly frozen and mass produced. You got a large order, but this fat person did not even eat half of them.

My wife was disappointed and pleasantly surprised with her order. The dressing and pineapple cole slaw that covered the crab cake sliders made it impossible to taste the crab. She ate most of one and left the other two. Our waitress checked back and saw the two uneaten sliders and asked if everything was alright, and she was told how the crab cakes were overpowered by the toppings. She offered to replace them and my wife chose the BBQ Pork Sliders (\$9.99). They come with onions and melted cheese. She asked for no cheese, so she could taste the pork.

These were delicious (she let me have one). The pork was moist and the BBQ sauce was just right.

Her sweet potato fries were similar to my potato fries. A generous serving, but frozen and the same as served at a dozen other restaurants. The green beans were a hit.



The crab cakes with over powering toppings and then the very tasty BBQ pork sliders.

Three Kings does have an extensive number of bottled craft beers from Vermont to Oregon and California. My wife tried a O Mission Lager (\$5) from Portland, Oregon that is supposed to be gluten free. She liked it as a "light beer."



Three Kings does one thing that has always annoyed me at bars and pubs with large screen TVs. They had ESPN talk shows on the TVs with no sound. What's the point? Why not just turn off the sets until the games start and later in the night the highlight shows. Also they were playing some loud new-wave music that was making me want to leave as soon as I was done eating.