

## Restaurant Review 16 Tucker's Place November 12, 2014

**IT IS EASY TO FIGURE OUT WHY TUCKER'S IS ALWAYS SO BUSY:** Tuckers might be in Manchester, but it is the place where people from Town and Country and Chesterfield go for a good steak for dinner or a great sandwich at lunch without paying too much. The three dining rooms of wooden chairs, wooden tables and paper napkins is some place you take your spouse for a very good meal at a reasonable price. It isn't some place you take a new girlfriend or if married your spouse on your 25th wedding anniversary. It is also somewhere you do take a group of six or seven people, because you get good food at a reasonable price. They don't take reservations and with just a few exceptions the place is always crowded.



On a Monday after a Chesterfield City Council meeting I picked up a small deluxe pizza and a small two-topping pizza at Imo's. The total came to \$25.00. The next night my wife and I went to Tuckers on Manchester Road and split a 16oz grilled prime rib that came with a large baked potato, rolls and salad and added a plate of sautéed vegetables consisting mostly of green beans and asparagus . The total bill came to \$23 and some change.

The nice thing about Tucker's Place is that the portions are so big, you can split them. Tucker's has no problem with you doing that and in fact the wait staff brings additional plates to make sure you do it easily.

On Tuesday nights there are several specials but the biggest selling one is the grilled prime rib dinner, a 16 oz prime rib for \$17.95 or a 24 oz piece of meat for \$24.95. The 16oz dinner is more than enough for us. The large baked potato also is perfect for sharing. The biggest problem is ordering the food. From 6 o'clock to about 7:45 pm there is normally a wait for a table. Ours was 10 minutes from 7:20 to 7:30.



On the Tuesday night the prime rib ordered at medium was melt in your mouth perfect. The baked potato was hot and there was plenty of butter and sour cream to make our halves as gooey and fattening as we wanted. The rolls are great. The salad looks average, but for some reason tastes better than average...maybe it is the wait for the table that makes you appreciate it more. I have heard from some that the sauce on steaks at Tucker's hides a bland tasting piece of meat. That is their opinion, but I enjoy the taste and the tenderness of the meats.

The sautéed vegetables were also very good with more than enough for two to share.



Despite the place being busy, the wait staff never let our water glasses get half full and the food arrived surprisingly fast. The only complaint I might have was that it was too dark in the dining room. A slight move of the light switch dimmer upward would help me a bit.

Not having anything to complain about for dinner, two days later I returned to Tuckers for lunch, this time with Jean Whitney, former Chesterfield patch.com editor.

Jean ordered the Monster fish sandwich (\$5.95) claiming to be haddock and I got a Philly cheese steak (\$5.95). We decided to split an order of fries.

Jean loved her fish sandwich. The piece of fish was between 10 and 12 inches long. There was plenty of fish under a wonderful batter.

"This is the best fish sandwich I have had in a long time and it is at a steak house," said Jean.



My Philly Cheese Steak was properly prepared on a grill with the steak being chopped up with the onions. It also comes with peppers which I skipped. Instead of pouring melted cheese on top of the steak and onions like is done in Philadelphia, Tucker's melts the cheese in with the meat on the grill. But it is an excellent sandwich, not like those at Subway or Philadelphia Mike's where they serve you a roast beef sandwich with a couple of slices of cheese.



This might not look so good, but it tasted great.

So the only thing that is not positive we can say about Tucker's is the fries were just average.