

## RESTAURANT REVIEW 34 WEBER'S GRILL APRIL 25, 2016

By John Hoffmann

### RESTAURANT REVIEW: The Weber Grill at the Galleria:



About eight weeks after it opened my wife and me along with two neighbors went to the Weber Grill at the north end of the Galleria along Clayton Road in Richmond Heights.

This isn't the next Ruth Chris Steak House. They had college age kids working the hostess desk and as the wait staff. However, you could spend \$60 for a special Founders 18 oz Prime NY Strip Steak. (Come 'on Weber Grill we are in Missouri. Couldn't you call it a Kansas City Strip Steak?) They do have other steaks from \$22 to \$28. Don't worry we just ordered regular people entrée's.

The first obstacle of the evening was dealing with the greeter at the door. Our table of four was not a table but a booth. Neither the hostess nor her assistant took into account the width of the booth seats and the girth of a 6-foot-3 300 pound human being. Once we retreated from the impossible to-sit-in booth we made it to a table. I don't understand restaurants wanting to squeeze booths like airlines squeeze your leg room in coach. Aren't fat people more likely to order more and generate more revenue?

Once at the table and before any order was made hot pretzel rolls arrived and they were delicious.



Only one of us ordered a salad. It was a gluten free Caesar salad (\$4; It might have been a little overpriced.). All the items ordered off the gluten free-menu were delivered by a member of the kitchen staff to make sure there were no mix ups.

The gluten free order was the Tuscan Brick Chicken with garlic mashed potatoes (\$18 dinner \$15 lunch). This received high marks.



My order was a BBQ combo of baby back ribs and brisket (\$21) that came with two sides. In my case it was the garlic mashed potatoes and green beans (the green beans came with a \$3 up charge, which I will skip on the next visit).

The ribs were just the way I love them, but I know some people don't. The four ribs were meaty, moist and the meat fell off the bone. Some BBQ folks don't like them that tender, but I love them that way. Next, the brisket was some of the best I have tasted. Better than Sugar Fire's brisket, but it was served on a plate and not wax paper like at Sugar Fire so that was a bit of a letdown (just kidding). The brisket was tender and moist but not fatty.

My mashed spuds came in a small bowl and were cold. The waiter replaced them quickly. The green beans were fine, but frankly no better than the ones I buy at the Dierberg's Deli and put in the oven at home.



My wife got the pulled port combination with baby back ribs with slaw and mashed sweet potatoes (\$18.50).



The pulled pork was unusual because every bite was tender and moist. At other places pulled pork often has a few dry pieces that can be tough to chew and even tougher to choke down. This was not the case at the Weber Grill. The Pulled Pork was a treat.

One order was of only the brisket with the traditional BBQ sides of slaw and bake beans (\$21). There was nothing but smiles about this order.



Our table was at a great location. It was near the open kitchen where we could watch the cooks add charcoal to the grills and prepare the meats.



The people who had BBQ plates also got corn beard, which made for a great substitution for desert.

At our table there was only one go box that offered a diner a small lunch the next day. The nice thing is we were left full and not stuffed. I will still head to Charlotte's Rib on Clayton Road at Kehrs Mill for a sandwich, onion rings and homemade potato salad. But if I feel like I really want baby back ribs or brisket I will more likely than not go the opposite direction to Weber Grill. I just hope a table is available and not a booth.