

A Taste of MARYLAND HEIGHTS

Bring a Steer-Sized Appetite to Bandana's Bar-B-Q

Got a hankering for authentic barbecue – the meaty, messy, finger-licking good kind? Drive directly to Bandana's Bar-B-Q on Dorsett Road, and their helpful staff will satisfy your craving in just a few short minutes.

Resident reviewer Karen Cattaneo and I visited Bandana's for dinner on a Wednesday evening. We were impressed by the friendliness of the wait staff and, in Karen's words, the "Southern-style atmosphere" that – along with the availability of sweet tea – made this Carolina girl feel right at home.

Having looked at Bandana's menu on their colorful web site (www.bandanasbbq.com) beforehand, we both came prepared with hearty appetites. In an effort to sample as wide a variety of food as possible, we each decided to get the "choice of three" combination platter, which includes three meats, two side dishes and two slices of garlic bread for \$10.99. The combo is a fantastic deal, as it comes with enough food for a satisfying dinner with plenty leftover for a second meal. (And if you're extra hungry, you can get the platter with four meat

choices for just a dollar more.)

Unless designated as "wet" on the menu, all the meat at Bandana's comes without sauce, leaving the diner to mix and match the several varieties of different barbecue sauces that come standard on each table. Options include Original, a spicy mustard-based sauce; Hot, a more intense version of Original; Memphis Spicy, a red sauce with a little "kick"; and Award Winning Sweet, a sweet and smoky sauce.

For her platter, Karen picked the turkey, smoked sausage and pork with sides of fries and potato salad, while I opted for chicken, ribs and beef, with fried corn on the cob (a house specialty) and fries as my sides. Other side choices include cole slaw, baked beans and Brunswick stew.

We were amazed at how quickly our food arrived, just a few minutes after we placed our order. We set to work devouring our food, stopping periodically to mop ourselves off with the roll of paper towels so thoughtfully provided on each table. (After all, it's bad manners to eat barbecue with a knife and fork.) I particu-

larly enjoyed the extremely tender ribs. The generous amount of meat on each rib was a pleasant surprise, as ribs at some places can be more bone than meat.

As full as we were after finishing off what we could of our platters, we couldn't resist the temptation of something sweet to end the meal. I chose the Caramel Apple Granny, a slice of apple pie a la mode with a drizzle of rich caramel. Luckily, the dessert was modestly sized, so I was able to enjoy all of it. Karen, after seeing the dessert choices, remarked, "I haven't had a root beer float in ages," so she decided to give Bandana's rendition a try. A tall glass filled with vanilla ice cream arrived with a bottle of Fitz's root beer, leaving her to pour and reminisce on childhood treats.

If you happen to be a timid eater, don't let our account of blissful gluttony scare you off: the menu does include smaller dinner platters as well as solo sandwiches. Bandana's has a plate to please any taste and any appetite – but we found it's most effective to plan ahead and go hungry.

by Sara Berry

Bandana's Bar-B-Q

Address:

12222 Dorsett Road,
Maryland Heights, MO, 63043

Phone: (314) 439-1123

Hours: Sunday through Thursday: 11 a.m. to 9 p.m.; Friday and Saturday: 11 a.m. - 10 p.m.

Price Range:

Sandwiches: \$5 - \$6; Lunch plates: \$6 - \$7; dinner plates and platters \$8 - \$12. Sides and desserts: \$1 - 4.

Dress: Casual

	Yes	No
Reservations		•
Smoking Allowed	•	
Outdoor Dining		•
Carry Out Available	•	
Credit Cards Accepted	•	
Kids Menu	•	
Alcohol Served	•	



The Maryland Heights location of Bandana's Bar-B-Q, one of 13 in the St. Louis area, is located at the intersection of Dorsett Road and I-270. The restaurant also offers catering for large events.