

# A Taste of MARYLAND HEIGHTS

## For a True Fine Dining Experience, Dierdorf and Hart's Stands Alone

The next time you have something major to celebrate—or want to surprise your significant other with a date night that will knock his or her socks off—pull out the plastic and make a reservation for an unforgettable evening at Dierdorf and Hart's.

While many retired professional athletes enter the restaurant industry via the ubiquitous sports bar, former football greats Dan Dierdorf and Jim Hart took the road less traveled, opening their first upscale steakhouse in 1983. The pair now operates two locations, one in downtown St. Louis at 70 Market Street, and the Maryland Heights location at Westport Plaza.

Resident reviewer Rick Vigus joined me for dinner at Dierdorf and Hart's on a Monday evening, much to the envy of both of our spouses. From the moment we walked in the door, the expert staff attended to our every need without being overbearing.

We each started with a salad—for

Rick, a classic Caesar (including anchovies, which he declined) and for me, the evening's special: mixed field greens with strawberries, goat cheese and candied pecans in strawberry Champagne vinaigrette.

Our table captain, Debbie, brought out a large silver platter so we could select from the wide array of fine steaks, meats and seafood. While the lobster tail and venison steaks both sounded tempting, we had to test the reputation of their famous steaks.

Rick had the 18-ounce New York strip, which was butterflied for an elegant presentation. I chose the 8-ounce tenderloin, and true to its name, it was one of the tenderest, most flavorful steaks I have ever eaten.

All steaks come with one complimentary side dish. I went the traditional route with a baked potato loaded with butter, sour cream, chives, cheese and bacon; Rick ordered the onion rings, and upon seeing the thick, golden-battered

rounds on his plate, I wished I had done the same.

Though we were groaning with happy fullness by the time Debbie arrived with the dessert tray, we couldn't resist something sweet to end the meal. As she pointed out, "We do have the best crème brulee in St. Louis," and indeed, she was right. The white chocolate Grand Marnier crème brulee, with its exquisitely crispy, caramelized-sugar top layer and sweet custard underneath, is not to be missed. Chocolate-lover Rick ordered the triple-layer chocolate cake, which he reported was filled with dense, delicious fudge between each layer. The only thing missing was a glass of milk.

Dierdorf and Hart's isn't cheap by any means, but the experience is well worth the extra cost. The night of leisurely luxury you'll enjoy there is a welcome escape from the hectic pace and unrefined quality of daily life.

by Sara Berry 

### Dierdorf and Hart's

**Address:** 323 Westport Plaza, Maryland Heights, MO, 63146

**Phone:** (314) 878-1801

**Hours:** Sunday - Thursday, 4:30 - 10 p.m.; Friday - Saturday, 4:30 - 10:30 p.m.

**Prices:** Salads and starters: \$5 - \$11; sides (a la carte): \$4.50 - \$6.50; entrees: \$17 - \$40.

**Dress:** Dressy

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



Dierdorf and Hart's recently opened the Village Market—a gourmet shop featuring wine, fine meats, gift baskets, sauces, seasonings and other gourmet items—next door to the restaurant.