

A Taste of MARYLAND HEIGHTS

Maryland Yards Is Miles Ahead of the Average Sports Grill

Recently, I met resident Chris Mattix for lunch at Maryland Yards on a scorching summer Wednesday.

Having heard radio commercials for the restaurant's "famous" appetizers, we decided to get a good cross-section with the sampler platter. For \$9.95, we got a mind-boggling array of toasted ravioli, hot wings, mozzarella sticks, chicken tenders, potato skins and nachos, with the nachos occupying nearly one-half of the plate. It turned out to be plenty for several to share, and between just the two of us, it was enough to force us to take home most of our entrees in carry-out boxes.

I had been craving a good, hearty burger of late, so I decided on Maryland Yards' "build your own" option. A basic half-pound steak burger costs \$5.50, and toppings – which include American, Swiss, cheddar, bleu, pepper jack and provol cheeses; Canadian or regular bacon; mushrooms; barbecue sauce and Cajun seasoning – are 50 cents each. I question the need to charge that much for barbecue sauce or Cajun seasoning, but I

decided to overlook it. (And in another side note to the chefs: sliced avocado would make a fine addition to the list of toppings.)

In an effort to be exotic, I chose Canadian bacon over regular bacon, along with Swiss cheese, as a topping for my burger. I was surprised by how thick the slab of bacon was – great for a breakfast platter, but a little overwhelming for a hamburger. Still, these days, getting too much meat on a sandwich is a rare thing, so I won't complain. The burger itself, cooked rare on my request, was satisfyingly juicy.

As a side item, I selected the onion rings, as I had noticed them on another diner's plate earlier, and they had looked incredible. True to their appearance, they tasted outstanding. Unlike some versions, in which too much time in the fryer renders them simply grease-flavored, these rings were cooked to a perfect fluffy goldenness, with a subtle beer flavor infusing the light batter.

Chris ordered the turkey club,

which had turkey, cheese, bacon, lettuce and tomato layered between three slices of toasted bread. He had fries on the side, which turned out to be the crinkle-cut variety (a plus in my book). For an alternative to fried food, you could instead opt for potato salad, cole slaw or cottage cheese.

Other items that caught my eye for return visits were the Chicken Philly, fried pork loin sandwich ("crispy and rather large, served on a French roll with lettuce and tomato") and my old favorite, the Cobb salad (which would also benefit from the addition of the aforementioned avocado).

Maryland Yards is an excellent choice for a fast, casual lunch, but you might also consider giving it a try instead of your standard watering hole the next time you gather after hours with work buddies. As Chris summed it up, it's a "classic American sports bar and grill atmosphere – definitely worth a return visit and a recommendation to friends."

by Sara Berry 

Maryland Yards

Address:

2033 Dorsett Village
Maryland Heights, MO 63043

Phone: (314) 579-9273

Hours: Sunday - Thursday: 11 a.m. - 1 a.m.; Friday - Saturday: Noon - 1 a.m.

Price Range:

Soups and appetizers: \$2 - \$10; entree salads: \$5.50 - \$7; burgers, sandwiches and wraps: \$5.50 - \$7; pizzas: \$6.50 - \$20.

Dress: Casual

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



Maryland Yards provides the perfect atmosphere for grabbing a fast, casual lunch, unwinding at happy hour or watching the big game.