

Favorite St. Louis Restaurants

Top 10

King Louis'	3800 Chouteau, (near downtown) 314-865-3662 Creative American cooking with local suppliers. Strange location, but wonderful food. The oysters are terrific and all of the soups are superb. In nice weather there is a patio with a wood-burning grill, that's when to get the hanger steak. Also, very good wine list, beautiful bar.
Cardwell's at the Plaza	Plaza Frontenac (Lindbergh and Clayton) 314-997-8885 Very good salads and interesting dishes with an asian influence. Also, hand-tossed wood-fired pizzas. Great, but a tad pricey wine list. The pecan smoked shrimp is to die for.
The Crossing	7823 Forsyth, (Clayton) 314-721-7375 Probably the best fish in town. Short menu but everything is absolute perfection, the chefs trained with all the best in NYC and it shows. The smoked tomato soup is incredible as is the roasted cauliflower pasta.
Lorenzo's Trattoria	1933 Edwards Ave. (on the Hill) 314-773-2223 Creative Italian. The risottos are incredible.
Trattoria Marcella	3600 Watson Road (on the Hill) 314-352-7706 More creative Italian, but get the pasta or veal chop here.
Malmaison	St. Albans (way west) 636-458-0131 This would be an incredibly long drive for you, but in the spring it would be worth it. Glorious gardens and classic, beautifully prepared French food. A real treat.
Harvest	1059 S. Big Bend Blvd. (Clayton) 314-645-3522 New age American with really interesting food. Great meat dishes, but the vegetables and sauces almost upstage the entrees.
Blue Water Grill	343 S. Kirkwood Road (Kirkwood) 314-821-5757 Unusual, Mexican influenced seafood and other stuff. On Monday nights they have 'flying saucers' which is nothing but small appetizers. Take a group and try everything, it's a blast.
Big Sky Café	47 S. Old Orchard (Webster Groves) 314-962-5757 Really great, well cooked comfort food. Terrific pot roast and roast chicken. The smoked gouda creamed spinach is a must.
Annie Gunn's	16806 Chesterfield Airport Road (Chesterfield) 636-532-7684 Probably the best meat dishes in town. The big pork chop and any beef dish are always wonderful. The smoked pork loin is great as is the BBQ shrimp.

Okay, these are not in the top 10. None of them are really fancy (except Malmaison), but the chefs are creative and the food is interesting. But, since I can't stop at 10, I'm going to give you a few more things to think about:

Steak Houses

Al's Steakhouse	1200 N. 1 st , (Downtown, by the river); 314-421-6399 St. Louis institution, big slabs of meat on a tray, red leather chairs. Worth every penny for the steaks.
The Tenderloin Room	232 N. Kingshighway (in the Chase Park Plaza hotel, Central West End); 314-361-0900 Another long time favorite. Get the pepper loin.
Citizen Kane's	133 W. Clinton Place (Kirkwood); 314-965-9005 Good steaks, won't kill you with the prices. Very good service.

Classic Italian

Tony's	410 Market St. (Downtown); 314-231-7007 The ultimate, fancy night out. Expensive, worth every penny. Let Vince Bommarito (owner) order for you. (But the veal chop is to die for.)
Dominic's	5101 Wilson (on the Hill); 314-771-1632 There are lots of ruffles on the shirts and flaming things at tableside, but this is incredible upscale Italian. And not quite as expensive as Tony's. The salmon pasta is great.
Charlie Gitto's	207 N. 6 th (downtown); 314-436-2828 All the red sauce standards done better than most. This is where all the baseball players and TV folks hang out.

Hamburgers

Dooley's	308 N. 8 th (downtown); 314-231-4200 Ignore the neighborhood and get the burger. Unbelievable meat and a great price too.
Michael's Bar & Grill	7101 Manchester (Maplewood); 314-644-2240 Huge burgers, good homemade fries. Get the cheddar goop on your burger. And the Greek stuff on the menu is good too.
O'Connell's	4652 Shaw (on the Hill) 773-6600 Great pub in addition to a great burger.

Miscellaneous

These don't really fit in a category, but I thought you might find them interesting...

Olympia Kebob House	1543 McCausland (Clayton); 314-781-1299. Very good Greek food, get whatever Marietta (not Joe) is cooking.
Romine's	9503 Riverview Drive (Florissant); 314-869-1900 Best fried chicken in St. Louis. Period.
Pho Grand	3195 S. Grand (S. City); 314-664-7435 Best Vietnamese and really cheap. Try the crispy rice pancakes.
Amighetti's Bakery	5141 Wilson Ave. (on the Hill); 314-776-2855 Only go to this branch! Get an Amighetti's special sandwich. Then go to the side café and get gelato.
Carl's Drive In	9033 Manchester (Brentwood); fry 'em on the grill burgers and home made root beer.
Crown Candy Kitchen	1401 St. Louis (North City); 314-621-9650 Homemade candy and ice cream. Lock your car, but don't worry too much about what the area looks like. The sundaes and milkshakes are worth the trip.
The Gumbo Shop	9501 Manchester Road (Rock Hill); 314-918-8747 Tastes like you're eating in Louisiana. The shrimp Creole is divine.
Nobu's	8643 Olive Street Road (Olivette); 314-997-2303 Best sushi.
Schlafly Tap Room	2100 Locust (downtown); 314-241-2337 Local micro-brewery; so great beer, plus great food. The fish and chips is awesome.
Ted Drewe's Frozen Custard	6726 Chippewa (south city); 314-481-2652 (Closed in Jan.) Frozen creamy wonderful custard that you can mix with ANYTHING! My favorite is a hot fudge sundae with raspberries and chopped macadamia nuts. Try a concrete – a milkshake that stays in the glass when its turned upside down! A true St. Louis favorite – don't let the lines worry you.

And this is just the tip of the iceberg!!! Just don't look for really great Mexican food in St. Louis, we just don't have any – yet (although Mariachi's is close).