

JimmyMAC's review of Texas Roadhouse 4.1.10

Went to Texas Roadhouse last night. Only have time for the 10 minute drill on this so here I go (sorry in advance for any typos, gotta 4 pm appt coming in):

Wife called in at 5 pm (no reservations, call ahead is welcomed) and was told to come at 6:30. We took ma in law, pa in law, sis in law, brother in law and niece. I met up with them at about 6:35, my usualy 5 minute lateness and the parking lot was a complete zoo. I had to park at the dollar store, many had to park MUCH farther away. So I get there and we waited for another 20 minutes or so. The scene was utter chaos. The interior is very cool and western. Think modern day, less rustic Wolf Lodge Inn. They have massive amounts of peanuts in the shell for you to munch on and throw the shells on the ground, ala Corner Club in Moscow. Country music is jamming and the place is on fire. We're talking good, upbeat beer drinking country music here folks, nothing somber.

Moving to the menu...I was actually happily suprised by prices (as we were picking up the tab). It is by no means super inexpensive but the menu consists of typically high priced items at a fair rate. Combo BBQ dishes like pulled pork and ribs, BBQ and ribs, Steak and ribs as well as individual steaks, larger rib entrees, burgers, etc. All of the entrees come with two sides, children dishes come with one side.

Here is how we ordered: Myself, ribeye and ribs (combo comes with 1/4 rack) with side salad blue cheese and loaded baker. The bride, half rack of ribs with side ranch salad and loaded baker. Ma in law, ribeye with baker and some other side. Pa in law, shrimp and rib combo with fries and ceaser. Sis in law, petite filet with baker and caeser. Bro in law, pulled pork and rib combo with sweet potatio and chili side. Niece, steak bites and some side. They all had sodas or iced teas and yours truly had a 22 ounch Sam Adams. That's how I roll. Tab came to \$125 plus tip. I think my nieces dish off the kids menus was like \$6.

The reviews: Big kudo's for the steaks, pulled pork and sides (except the fries). Ribs are darn tasty as well, but a little charred. I personally like them a little charred but i'm just reporting back based on EVERYONE's review. With that said, the BBQ was a great flavor and they did Fall.Off.The.Bone. The menu was equally a steakhouse as much as it was a BBQ house, which is cool. Pa in law's fries were super super seasoned and overwhelmingly salty. Pa in law and sis in law didn't rave about the caesers, either, but outside of that, the meals themselves were excellent. I think my ribeye and rib combo was like \$18. Any other joint of this caliber would have charged a minimum \$20 for the ribeye PLUS the ribs as a surcharge to the meal. It was a deal. As far as portions, I'm fairly certain I was the only one that didn't take food home, but then again I am like Tyrannosaurus Rex when it comes to BBQ and steaks. The amount protein bang for your buck is incredible.

Again, it is very comfortable and very busy/loud. It seemed like about every 30 minutes or so, the service staff would bust out a line dancing routine which wrapped around the whole restaurant. There are an incredible amount of service staff and a horseshow shaped bar with liquor license and a few big screens. They have an open kitchen with BBQ goodness wafting from it right at the entry.

We will definitely return, especially when it tames down from the opening madness. Everyone had a great time, the server and hostess were very informative, courteous and seemed genuinely happy to be there. It's a fairly large scale operation and I'm happy that

they chose CDA as a spot because a lot of work has been put into the place from the actual building to servers to cooks. Very well run and effective at creating a memorable dining experience that makes you think you are somewhere far away from Neider and 95.
