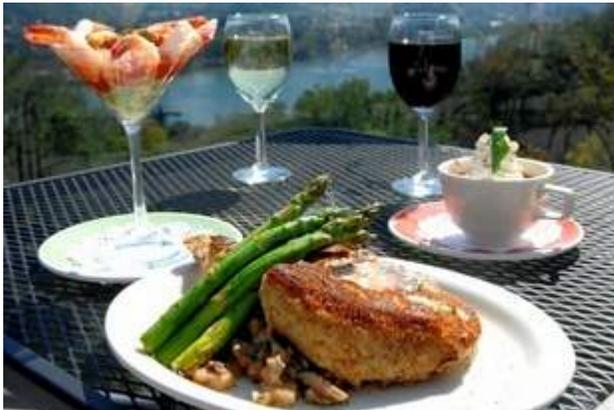


# Edgecliff goes beyond ordinary

## Restaurant review

By Polly Campbell • [pcampbell@enquirer.com](mailto:pcampbell@enquirer.com) • October 2, 2008



The Edgecliff Room's specialness starts with the Ohio River view from its deck in Walnut Hills. Menu choices include Bloody Mary shrimp cocktail, pork chops and pot de crème for dessert.

Around here, the only view that really counts is a view of the river, and people pay a premium for real estate with any glimpse of it. The view that was my backdrop to dinner the other night was just rented for the evening.

On a beautiful late-summer day around sunset, I sat with friends on the deck of **The Edgecliff Room** in Walnut Hills, the river shining and rolling in the middle distance. It's probably not the best view at the Edgecliff Private Residences - it's only on the first floor, and the building goes up for many more. But it was a most pleasant setting

for an equally enjoyable, though not flawless, dinner.

I shouldn't oversell the view. You really have to sit on the deck to get it, and deck-sitting season is coming to a close. The dining room inside is nice itself, with windows looking onto trees, comfortable chairs and banquettes, and an intimate bar area. This restaurant is designed to be a regular dining spot for residents of this building and other condominiums in the area, with the public invited as well. That means moderate prices and a menu selection that caters to different moods - from salads, sandwiches and burgers to entrées and desserts. The only things that don't fit in that strategy are the onion rings (\$4). They're so thick, crisply fried and good that I would be tempted to order them every day; surely not a healthy idea.

The Bloody Mary shrimp cocktail ( \$10) is five shrimp in a martini glass filled with a thin sauce that indeed tasted like the classic drink - I drank it after fishing out many chunks of avocado. A shot of vodka would have been nice. We shared an order of squid steaks (\$8), which looked more like squid fries, cut into thick rectangles and not the slightest bit chewy in a soft breading with a spicy dip. My baked manchego (\$10) was just a smallish square atop

frisee, cubed cantaloupe and an overly thick piece of Spanish Serrano ham.

There are three burgers: beef, lamb and vegetarian. We tried the most conventional; a juicy, thick beef burger (\$7.50) with slices of plum tomatoes - a satisfying dinner, especially with the onion rings.

I didn't love the somewhat syrupy sauce on the trout (\$22), though the fish itself was nicely cooked, with new potatoes and small pieces of hazelnuts.

Blackened chicken breast (\$16) was cut into strips and draped on cilantro-flecked mashed potatoes, with squash and carrots in thick julienne - an example of the homey kind of cooking you could eat here regularly. The primavera angel hair (\$16), tossed with a light, spicy tomato sauce and plenty of vegetables, was a nice variation on the meatless pasta dish.

Pots de crème (\$6.50) seemed the same deep-chocolate goodness I've had at JeanRo bistro - one of the few hints that the Edgecliff Room is affiliated with the Jean-Robert French restaurant group. Martin Wade is an owner of both.

### The Edgecliff Room ★★★

**Where:** 2200 Victory Parkway at the Edgecliff Private Residences, Walnut Hills

**When:** 11 a.m.-10 p.m. Monday-Thursday; 11 a.m.-11 p.m. Friday and Saturday, 9 a.m.-3 p.m. Sunday brunch, 4 p.m.-9 p.m. Sunday dinner

**Recommended dishes:** Squid steaks, burger, onion rings, blackened chicken, pots de crème.

**Prices:** Appetizers \$6-\$13, salads and sandwiches \$7.50-\$13, entrées \$16-\$23; Desserts \$6-\$6.50

**Paying for it:** American Express, Discover, MasterCard, Visa

**The scene:** An all-age crowd, including older regular customers from the building. Family groups, but no kids.

**Sound level:** The size of the outdoor table made it a little hard to converse, but the sound level was fine.

**Reservations:** Taken

**Vegetarian choices:** Not bad. Veggie burger, pasta primavera, wasabi pea-crusting goat cheese salad, baked manchego appetizer

**Miscellaneous:** Accessible to disabled, outdoor patio dining

**Phone:** 513-221-3615

★poor; ★★fair; ★★★good; ★★★★excellent; ★★★★★extraordinary