

Ted's a carnivore's paradise

by **Sarah Duchaj**
Editor in Chief

For a great evening and appetizing dining experience, the typical Chicagoan may choose a local-metropolitan steakhouse such as Gibsons, Carmine's or Wildfire to satisfy their craving for red meat. Entrees such as New York strip, rib eye, tenderloin, sirloin and prime rib are famous selections of beef that are traditionally served at these high-end restaurants. It's hard to go wrong with any cut of beef to appease one's natural carnivorous instinct, but how about something different—barbequed bison anyone? Cheap and good eatin', that's how Chicago's suburbanites like it, and Ted's Montana Grill is the place to go to enjoy a great home-cooked buffalo burger.



Located in the Glen shopping center at 1811 Tower Drive in Glenview, Ted's is the perfect place to go before or after the movies for a big city atmosphere with a small town price. With its modern style and home-on-the-range feel, this grill welcomes anyone who is ready to kick back and enjoy, what the restaurant's website advertises as, "classic American 'comfort food' favorites."

The menu consists of a wide variety of entrees from \$7-24 that include: oven-roasted chicken, prime rib, sea food, burgers, slow-roasted pork and assorted cuts of beef and of course, bison. Fresh cooked "Blue Plates" are Ted's delicious daily specials that are in the reasonable price range of \$10-15. Appetizers, salads, soups, side orders and desserts are also affordable as well as appetizing.

As its website suggests, Ted's Montana Grill believes "authentic is the way of life," and strives to keep its customers satisfied by keeping its food as fresh as possible. Everything on the menu is made from scratch, which makes the whole dining experience a pleasant delight.

To kick off a feast at this local grill, onion rings are a great starter for a mere \$3.99. This appetizer includes a side of horseradish dipping sauce and thick, salt-and-pepper onions that are plentiful to serve a party of three. If horseradish sauce doesn't sound appealing, this dish tastes even better when dipped in plain old-fashioned ketchup.

For \$8.49, the bison burger is a unique and delicious meal that goes great with a side of fresh-cut French fries and country-style green beans. Sporting a different and flavorsome taste than the customary beef burger, buffalo is approximately 30-35% healthier with lower cholesterol, higher protein and lower fat content. With the juicy tenderness and satisfying taste a real burger should have, Ted's bison burgers will always be an excellent choice.

The service was fast and friendly and the wait staff was very helpful in describing the various entrees including the taste and health differences between beef and bison dishes. With the wooden tabletops, tin ceiling and western flair, the environment was warm and inviting as well as comforting.

A great place to go with the family, Ted's Montana Grill offers amazing food for great prices. The service is excellent and the modern-saloon décor makes the dining experience fun and alluring.