

Bubba's entertains kids

Bubba's Roadhouse & Saloon

THE STATS

Address: 2121 SW Pine Island Road, Cape Coral

Directions: Located on the north side of Pine Island Road between Chiquita Boulevard and Burnt Store Road, next to the German-American Social Club

Phone: (239) 282-5520

Hours: Sunday-Thursday 11:30 a.m.-10 p.m., Friday-Saturday 11:30 a.m.-11 p.m.

Menu: All-American, steak, chicken, ribs, seafood, burgers

Price range: Dinner, \$5.95-29.95 for adults, \$2.95-8.95 for children. Lunch menu available.

THE SCOOP

Kids menu: Everything from a grilled cheese, to a hot dog, to a sirloin steak — all with fries

Kid friendliness: Highchairs, boosters and crayons to write on the paper tablecloth

Noise level: We could carry on a conversation without anyone else hearing it.

Wait: The restaurant wasn't full, but is often very busy. We were seated promptly.

Staff: Casual and kind. Wait-staff write their names right on the tablecloth.

Kid tested: The fries were a big hit. They are freshly made at the restaurant.

Doggie baggable: The serving sizes were more than generous. We could not finish it all. No way.

Tip: Make reservations, or expect a wait. They have curbside carry-out, so you don't even have to get out of the car to pick up your take-out order. You can also purchase fresh, hand-cut steaks and take them home to grill.

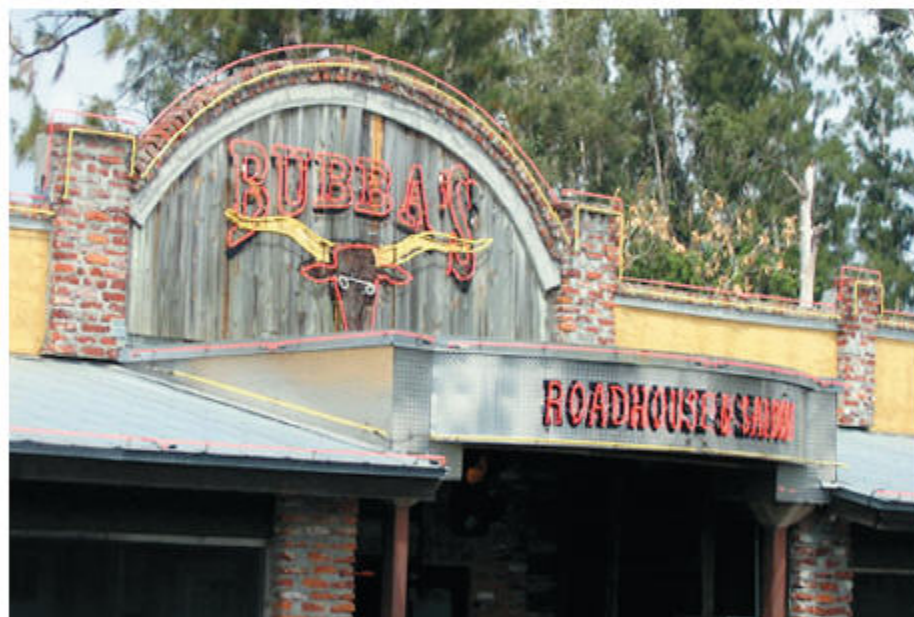


Photo by Ann Marie O'Phelan

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Sometimes a restaurant catches your eye because it's interesting and inviting from the outside. Bubba's Roadhouse & Saloon is like that. When you see the reddish brick exterior with the big neon sign, you just can't help but think inside the food is going to be good and the atmosphere exciting. At Bubba's it is.

From the moment we walked through the door, our eyes wandered from road signs to beer signs, from the flame of the grill in the open kitchen to the baskets of peanuts on the tables. Although there were plenty of exciting gadgets, signs and doohickeys hanging all over the place, it was all just the right amount to create a pleasant and enjoyable atmosphere.

Our server presented Justin with a pack of crayons. He colored all over the paper-covered table while Paul and I enjoyed eating too many peanuts and throwing the shells on the floor.

Dad's Day special

On Father's Day, Dad gets a coupon for an equal value meal. So if he orders the Bubba's Cowboy Steak, a 25-oz Rib-eye for \$29.95, he gets the next one free. Coupon is good for six weeks.

The menu was several pages long and had a nice array of steaks, seafood, chicken, ribs and burgers to choose from, as well as sandwiches, salads and quesadillas. Entrees include a salad and a choice of potato (sweet potato and garlic-mashed included), green beans or beans and rice. There was also a great selection of appetizers such as cheese fries, crab cakes and Texas Nachos. The kids' menu had the regular stuff, along with a few surprises such as barbecued ribs and sirloin steak.

Paul ordered the New York Strip steak with fries (\$16.95), I chose the Traditional Quesadilla (\$5.95) with a side bottomless salad (\$5.95), while Justin ordered the Breaded Chicken Fingers (\$5.95; drink was

extra).

The food arrived shortly after we ordered it, but in the meantime, we feasted on the wonderful homemade corn and jalapeño muffins that were promptly set out on our table. The salads arrived next and were mixed right at the table with just the right amount of dressing. Once the entrees came we were already a little full, but managed to make a good dent in our plates.

Every day the dessert menu changes and that's days menu had banana-split ice cream pie, double chocolate layer cake and peanut butter brownie cake. We were feeling chocolate-peanut-buttery, so we broke down and ordered the "too big of a piece" of peanut butter brownie cake with the chocolate syrup drizzled on top. It was awfully good and deserved its own take-home box for what we couldn't finish. **pc**

— Ann Marie O'Phelan is a freelance writer who lives in Southwest Florida with her 7-year-old son, Justin. She writes reviews with Paul Brown and Justin.