

Rib 'N Reef Steakhouse open for take-out and delivery

MtlRestoRap

MIKE COHEN

The iconic Rib 'N Reef Steakhouse on Decarie Blvd. is the latest Montreal restaurant to move to take-out and delivery.

First opened in 1960, Peter Katsoudas assumed ownership almost 30 years ago and took this landmark establishment to a new level of success.

Let's be clear. For diners; the physical setting of Rib 'N Reef is always a big draw for lunch or dinner. Featuring two dining rooms, one seating 100 people and the other accommodating 60, there is also an award winning wine cellar with its own distinct dining room for up to 30 people, surrounded by more than 8,000 bottles of wine aging and a seasonal rooftop terrace for 40 more people.

After a meal, cigar aficionados can enjoy a stogie and a single malt scotch in a private lounge. It is equipped with a state-of-the-art air filtration system, satellite TV, full bar service and wireless Internet access.

That will all have to wait as we continue to adjust to COVID-19 protocols. Katsoudas was able to open last summer and given his large capacity, business was good.



Thinking outside of the box, he invested in special heaters and plexi-glass in an effort to extend the terrace season. Then Quebec shut restaurants down. Katsoudas used the time to do some renovations and ponder his next move.

At the end of November, optimistic that the province would permit restaurants to reopen to diners, Katsoudas had \$56,000 worth of topline meat inventory in his possession. He thought things over. Rib 'N Reef never had formal take-out and delivery options and there was no better time for him to give it a shot. Regular clients have responded with great enthusiasm. Valet parking staff has been transformed into home delivery drivers. You can also use Uber Eats and Door Dash.

"People are tired of bringing home pizza and hot-dogs," said Katsoudas. "We have clients who are ordering large meals, some going to a few different addresses so they can have a first class meal with friends and family via Zoom or Facetime. We recently had someone who ordered caviar and one of our signature seafood towers. He was very pleased."

Katsoudas and his team have put together a nice package. My family always considered Rib 'N Reef a real treat, so when I went for the take-out option we were all pretty excited.

For starters, you can do curbside pickup. The parking lot makes it easy for cars to pull right up to the front door and call upon arrival. If you go inside, there is plenty of room for social distancing and a large table prevents you from getting anywhere close to the open kitchen where Katsoudas and GM Abdo Abou Hamad keep things moving.

I called in my order two hours in advance to Abdo for a 6 pm Friday pickup. It was two packages: one for my mother-in-law and father-in-law; and the other for the three of us at home.

Everything was so well organized when I got there. For my in-laws, they started off with a Caesar salad for two and main courses of roast beef and a two pound lobster, both with French Fries.



Rib 'N Reef serves up dry-aged USDA Prime Midwestern Beef.

For our house, we began with an amazing salmon tartare appetizer and a piping hot bowl of lobster bisque. For the main courses, I had the filet mignonette cooked to a perfect medium, with lobster tail and a Monte Carlo potato on the side. My wife and daughter shared the rib steak P.K.'s cut and steamed lobster, along with roasted garlic mashed potatoes – always a treat.

Each household ordered millefeuilles for dessert. The packaging was so well insulated that nothing really needed to be warmed up.

You can select from a detailed menu on the website. For appetizers there is also steak and tuna tartare, caviar, crab cake, fresh calamari, grilled octopus, chorizo sausage, oysters Rockefeller and sirloin sliders. Sure we miss the marvelous way in which Rib 'N Reef servers prepare the salad at the table, but the ones available come nicely assembled. While I chose the lobster bisque, the clam chowder is available too.

There are plenty of tantalizing steaks to choose from, dry-aged USDA Prime Midwestern Beef, raised without antibiotics, hand cut and broiled to perfection on their open charcoal pit. You can also select from fresh fish, shrimp, crabs legs and veggie sides. If you would like to cook the meat at home, this can be arranged as well.

Rib 'N Reef is located at 8105 Decarie Blvd, just south of de la Savane on the northbound service road. It is presently open for take-out and delivery Tuesday to Thursday from Noon to 8pm, Friday from Noon to 9 pm and Saturday from 3 pm to 9 pm. Log on to www.ribnreef.com or ubereats.com or call 514-735-1601.

Follow Mike Cohen's reviews at www.MtlRestoRap.com or email him at info@mikecohen.ca



Curbside pickup is easy at the Decarie location.

The Kiwanis Club Of Lakeshore Montreal – more than a charitable organization

By Andy Sarassin

The generosity and support of so many people in our communities has been remarkable during this very trying year beginning with the mail campaign that replaced our annual Golf Tournament and throughout the year with our *Holiday Nuts and Cakes Sales*, *Kiwanis Helps the Homeless initiative* and *Actions Beyond Auctions charity auction!*

With your help, together we will again be able to significantly help our partner non-profit organizations to provide *Holiday Cheer Throughout the Year*. We closed out 2020 on a very high note and kicked off the New Year with a bang, welcoming 17 guests from around the world to our virtual meeting and inducting two dynamic new members! From mature students to young professionals and business people to retired folk; we welcome you to join our team and help make a huge difference in the lives of others. I encourage you to visit www.lakeshorekiwanis.ca.

The Kiwanis Club of Lakeshore Montreal is proud to partner with Seniors Action Quebec and Customized

Homecare in support of the Alzheimer's Society of Montreal in presenting Teepa Snow as the speaker for a virtual conference entitled "*How to Communicate with Someone who is Living with Dementia*". This free virtual conference will be held on February 12, 2021, from 10am to 12pm. Participants are encouraged to give a suggested minimum donation of \$5.00. The Alzheimer's Society of Montreal will receive 100% of the proceeds.

This not-to-miss conference will feature real life examples of struggles, and solutions to common communication challenges. Bill Haugland a Canadian journalist and former news anchor for CTV in Montreal, Quebec and a native of Montreal will open the conference with his inspiring personal journey with his mother who suffered from Dementia.

Teepa Snow is an Occupational Therapist with over forty years of rich and varied clinical and academic experience. Teepa presents with extraordinary expertise and humor to audiences throughout the world. Her experiences led her to the development of the GEMS® State Model, for understanding the progression of dementia, and the Positive Approach® strategies.

Customized Homecare Presents a Virtual Webinar with Teepa Snow

How to Communicate with Someone who is Living with Dementia

Friday February 12, 2021 (10am-12pm)

Bill Haugland, former CTV news anchor, will open the event. Presented in English with simultaneous French translation.

\$5 minimum suggested donation in support of Alzheimer's Society Montreal. All proceeds go to the Alzheimer's Society of Montreal.

To register for the webinar, visit TakeBackTheirDignity.ca

Instructor: Teepa Snow MS, OT, FACOT

Sponsors: Customized Homecare, Seniors Action Quebec, Recreational Therapy, Kiwanis

In these times of curfews and confinement many of our community programs have reduced services or have dramatically altered support to families living with dementia. Families living with Dementia need to learn and use many techniques to effectively communicate more than ever before.

To Register or for more information, go to TakeBackTheirDignity.ca.

This article is made possible through the generosity of The Montrealer and Customized Homecare. Email: info@customizedhomecare.ca