

# Family recipes delightful at Inwood, Iowa, steakhouse

## FILET, PRIME RIB AND SAMPLINGS FROM BUFFET ALL TASTY CHOICES

BY **DORENE WEINSTEIN**  
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It's easy to tap into your steak mojo at the MarketPlace Steakhouse & Grille at 313 S. Main Ave. in Inwood, Iowa.

If steak isn't your thing, there's a hefty variety of fish, chicken, ribs and burgers to choose from. Or sample ribs and chicken on the weekend buffet.

As we pulled into town on a dreary Saturday, the peal of church bells floated over Main Avenue, announcing 6 p.m. We walked in and got a table immediately.

Our waitress listed the many specials and combinations available, pointing out the daily special – a steak sandwich for \$5.95.

I ordered the filet mignon with a side of glazed carrots and the salad bar for \$13.99. My partner ordered prime rib with the buffet for \$12.99.

My steak was a big slice of tender, juicy filet cooked to order. I couldn't finish it all. The baby carrots were perfectly steamed, drenched in a sweet, buttery sauce. A slice of buttered French bread was just the right size.

My friend raved over the large cut of prime rib, served with a small bowl of dipping sauce. The meat was delectable. We both visited the buffet, offered on Friday and Saturday only, which contained a selection of fruit, a couple of macaroni salads, lettuce, dressings, ribs, chicken, onion rings and baked potatoes.

We sampled the ribs, chicken and onion rings. Actually, the only thing we didn't try was the apple crisp because we wanted to order dessert. But it looked darn good.

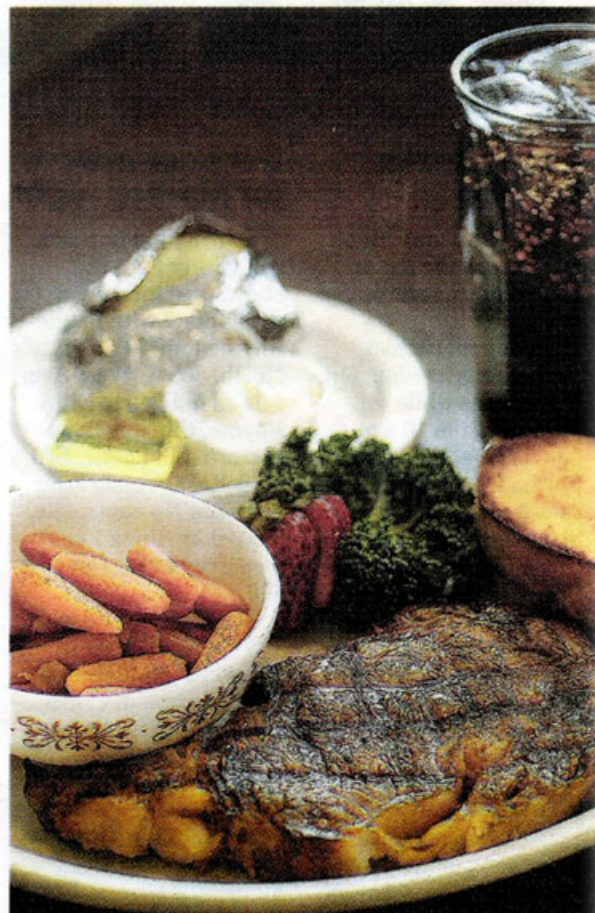
Bob Larsen owns the restaurant with his wife, Laurie. The couple have operated the restaurant and catering business for five years.

The recipes all are family favorites, Larsen says, like the barbecue sauce for the ribs. Larsen douses the meat with a slow-simmered sauce created from a recipe he's used and tweaked for 25 years.

The ribs were as wonderful as the chicken.

The delicate, herbed flavor of the chicken was delightful.

"I make the breading on the chicken. It's a recipe I



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A 12-ounce ribeye steak comes with a baked potato, carrots and toast at the MarketPlace Steakhouse & Grille in Inwood, Iowa.

learned from my uncle," Larsen says. The onion rings were flawless from the first crunchy, battered bite to the tender center.

Sunday brunch boasts 50 items, all made from family recipes. The made-from-scratch desserts such as cream puffs and brownies round out the offerings.

Carrot cake topped with ice cream was the final touch to our meals. Desserts cost \$1. The cake was moist and rich with nut-filled frosting. My only complaint is that the ice cream tasted grainy.

But the minor flaw didn't detract from the rest of the meal.

We loved the small-town atmosphere with the big-town taste.

Reach reporter Dorene Weinstein at 331-2315.

### IF YOU GO

**Restaurant:** MarketPlace Steakhouse & Grille

**Where:** 313 S. Main Ave. in Inwood, Iowa

**Phone:** 712-753-2871

**Rating:** ★★★ (out of four)

**Health score:** In compliance as of June 25

**Hours:** Monday-Thursday 7 a.m. to 9 p.m., Friday-Saturday 7 a.m. to 10 p.m., Sunday brunch 10 a.m. to 2 p.m.

**Video lottery:** No

**Vegetarian options:** Yes

**Wheelchair accessible:** Yes

**Alcohol:** Full bar

**Credit cards:** Yes

**Nonsmoking seating:** Yes

**Candlelit dinners:** Once a month, MarketPlace offers a romantic evening for \$29 a couple. This Saturday at 7 p.m. is a prime rib dinner with jazz. Reservations recommended.