F15TEEN

Jim Edmonds² hew restaurant and lounge hits a homerun in downtown St. Louis.

By Amy Burger Photo by Richard Nichols

rban renewal is in the air as the Downtown restaurant and bar scene heats up with the opening of F15teen—the new venture from Cardinals centerfielder Jim Edmonds and local hospitality industry veteran Mark Winfield. F15teen opened in late September with a series of VIP parties attended by Edmonds' teammates and other special guests. In addition to its main dining room/bar, the spectacular 10,000-square-foot, two-story space includes an intimate 15-person private dining room, spacious outdoor patio, 200-person banquet room, upscale late-night lounge and a second-story nightclub featuring a dance floor and bottle-service booths.

"We wanted to create an all-in-one destination where people could spend an entire evening enjoying drinks, great food and post-dinner nightlife in a comfortable, contemporary setting," says Winfield. It seems they have succeeded. Stepping into the majestic foyer with its grand staircase, elegant chandelier, waterfall and curved walls cut out and backlit to reveal stunning art glass pieces, you instantly feel like you've arrived somewhere special. Take a few steps in any direction and you'll know you have. The laid-back lounge is enormous and features easily movable stuffed ottomans and couches, as well as highbacked ostrich skin booths for bottle service.

For those who want to party with a little privacy, the lounge area offers the Brick Room, a small VIP space with booth seating for six to eight people and a 42" plasma TV. The patio—which will be fully tented in winter—is the perfect place to sip martinis on luxurious couches by a six-foot outdoor fireplace (although heading outside for fresh air is not necessary as the entire venue is non-smoking). The upstairs nightclub is where the late-night action happens with a state-of-the-art DJ booth and an expansive dance floor that stays packed until 3am.

The restaurant, tastefully decorated in warm hues of burnt orange and deep mahogany, features steakhouse fare with innovative accents created by consulting chef Josh Roland (who worked at Jean-Georges in New York) and executive chef Tim McLaughlin (formerly of Red Moon and Faust's Downtown). A nice selection of steaks, seafood, pork chops and chicken are accompanied by delectable sides such as blue cheese fondue, black pepper puree, roasted garlic puree and 15 Steak Sauce. For the smaller appetite, pastas, appetizers, sandwiches, salads and soups are available as well. Late-night snackers can sample the meatball slider, olive oil and herb popcorn or black pepper French fries. Desserts include the chocolate espresso shake with Cocoa Puffs (Jim Edmonds' personal favorite) and assorted sorbets with iced vodka. Now that's a nightcap!

- WHERE TO GO

F15TEEN 1900 Locust Ave. Downtown 314.588.8899

Hours: Tues.-Sat., 11am-1:30am; Sun. brunch, 9am-2pm Bar: Wed.-Sun., 8pm-3am