

Legendary Côte St. Luc Bar-B-Q set to celebrate its 60th anniversary

By Mike Cohen
The Suburban

On the eve of its 60th anniversary, business continues to boom at Côte St. Luc Bar-B-Q's two locations — the original on Côte St. Luc Rd. in the West End and in Dollard des Ormeaux at 4360 Sources Blvd.

Four years ago, Frank Fabrizi sold the former franchise to two of his employees, Johnny Castellano and Sean Finlay, both of whom have 22-year histories with the restaurant. Tony Caccese has been operating the 25-year-old West Island location since 1997. Fabrizi controls the naming rights and he remains reluctant at this time to oversee any expansion, even though there has been no shortage of suitors.

The two Côte St. Luc Bar-B-Q locales operate in basically the same fashion, with the

dining room at the original able to accommodate about 90 people and the West Island with a capacity of about 140. While each has a slew of regular dine-in customers, takeout and home delivery account for a sizeable chunk of the business. Via these three modes of service they each handle more than 1,000 individual orders a day and use at least 1,300 chickens a week.

For the 60th anniversary, the original location will celebrate during the week of June 10-16, cutting prices in the dining room to \$6.99 for chicken leg and breast dinners, with a piece of cake added to the package. Daily door prizes will be drawn for gift certificates and gift baskets.

In Dollard, Caccese says he will have special promotions on going for 60 days June 15th - August 15th. This will include scratch-and-win coupons and contests to win iPads, tied to an online ordering system he hopes to implement soon.

Côte St. Luc Bar-B-Q opened in 1953 as a takeout and delivery spot only. A fire in 1983 in the kitchen resulted in a total makeover. The owners bought the place next door and built the present-day dining hall. The restaurant is noted for



MIKE COHEN PHOTO

From left: Tony Caccese, Frank Fabrizi, Sean Finlay and Johnny Castellano.

its mouth watering chicken dinners, trademark homemade French fries, sauce and toasted rolls. The chicken is basted in its own juice and cooked on hardwood charcoal. The fries are cut on the premises from real red Manitoba potatoes, blanched and tossed into the fryer for a deliciously crispy taste.

Other options on the menu include chicken fillets, chicken wings, chicken salad, a hot chicken sandwich, coleslaw and baked potato while house red and white wine and beer can also be purchased. Poutine, says Johnny, remains a house favourite as does the club sandwich, the chicken soup and the house salad. There are lunch specials and delicious desserts.

Caccese considers the Côte St. Luc Bar-B-Q name something “magic,” noting that his clientele consists of many former West Enders. “We have expanded our territory over the years and now deliver as far as Dorval and

St. Laurent,” he explains.

Castellano, 47, and Finlay, 38, started working in the kitchen, learning the business from Fabrizi. Finlay was only 15 when he began, a student of nearby Marymount Academy. He laughs about the fact that Marymount students continue to be regular customers at the lunch hour.

“I remember coming for the fries as a student,” he said. “One day I gave my CV to Frank. He gave me work after school and on weekends.”

Côte St. Luc Bar-B-Q is located at 5403 Côte St. Luc Rd. in NDG and 4360 Sources Blvd. in DDO. For more information call 514-488-4011 or 514-685-5000 or log on to www.cotestlucbarbq.com or www.cotestlucbbq.com.

For our video interview with the owners, visit www.thesuburban.com/videos.php

