

# Josie's at the Lockhouse

BY ROB ROEDEL

Nestled on the White River with two levels of wrap-around decks overlooking the lock and dam at Batesville, Josie's at the Lockhouse offers diners a beautiful view to compliment some pretty darn good food.

The restaurant has an impressive décor featuring antique signs, fishing trophies and local relics. The view of the river from inside is stunning with floor to ceiling windows facing the river.

As I was waiting to be seated, Craighead Electric Cooperative Board Member J.D. Salmons walked into the restaurant. He was in Batesville to transport Ed DuBare, a local pilot, back to Jonesboro. Salmons was quick to let me know that Josie's was his favorite lunch spot in Batesville and that Steve



The chicken Caesar salad tastes as good as it looks.

## the eating essentials

### JOSIE'S AT THE LOCKHOUSE

50 Riverbank Road, Batesville  
870.793.7000  
www.josiessteakhouse.com

#### Hours of Operation

Monday - Thursday 11 a.m. - 9 p.m.  
Friday - Saturday 11 a.m. - 11 p.m.  
Closed on Sunday

Carpenter, the owner, was a good friend.

Salmons asked the manager to give Steve a call and see if he could join us.

Salmons and DuBare ordered the lunch special, Hawaiian Grilled Tilapia. The fish was complimented with a choice of fries or rice, and mixed vegetables. The gentlemen said that the food was cooked perfectly.

The food parade began with the potato skins appetizer.

These were stuffed with bacon pieces, green onions and melted cheese. They tasted great. And, after a little coaxing, my lunch partners tried one too.

The chicken Caesar salad was delivered next. This healthy entrée featured grilled chicken breast strips with parmesan cheese and croutons on a bed of fresh romaine lettuce with a creamy Caesar dressing. The chicken had a good peppery flavor.

The "Southwest Burger" was anything but typical in appearance. The burger was a freshly ground certified Angus beef patty that was cooked just right, topped with homemade onion rings, Josie's homemade barbeque sauce, pepper jack cheese, lettuce, tomatoes and pickles served on a Kaiser bun. A side of sweet potato fries accompanied the burger. The burger's freshness and flavors were fabulous.

The most popular lunch sandwich is the club sandwich. The team at Josie's doesn't skimp on meats and toppings.



The fabulous "Southwest Burger" topped with fresh onion rings with a side of sweet potato fries.

The sandwich featured three slices of Texas toast, ham, bacon, turkey, American cheese, Swiss cheese, lettuce, tomatoes and mayonnaise. The result is a filling sandwich that appeals to diverse tastes.

The final entrée was Josie's signature

rib-eye steak, which was cooked to perfection with grill marks that let me know the cook staff pays special attention to the steaks. All steaks at Josie's are hand-carved daily. A side of grilled asparagus added great color to the plate. The steak was very moist,

fork tender and loaded with flavor. The asparagus was crisp and well-seasoned with just enough spice.

As I sampled the offerings, Salmons and DuBare nibbled a little here and there, but when the "Bourbon Street Bread Pudding" was presented at our table, Salmons' eyes perked up. It was a very light bread pudding packed with flavor provided by a rum sauce and garnished with a spiral cut fresh strawberry. The dish was so pretty and appetizing that we hesitated a little before digging in. Salmons consumed his half of the dessert and said he "loved it" and "it was going to be my fault later that day when he needed a nap." I was amazed how the pudding was so fluffy, yet very moist with a creamy center.



Josie's is known for its fresh cut, perfectly cooked steaks.

Carpenter and his family originally opened Josie's in Waldenburg and experienced great success for many years. A group of business people from Batesville, who frequented the Waldenburg location, urged Carpenter and his wife, Beth, to open a second location in Batesville. After careful consideration, the family opened Josie's in Batesville in 2005. The family operated both locations for a while, but eventually sold the Waldenburg location.



The club sandwich is loaded with great tasting meats and toppings.

"We enjoy dealing with the people," Carpenter said. "We are a family-owned restaurant and work to give our customers a high level of personal service."

He said the menu at Josie's is constantly evolving.

"We find something that we like and then we experiment with it and work to improve it," Carpenter said. "We are always adding to the menu and adding specials."

The family is also making constant improvements to the building. Steve added a private wine cellar meeting room a few years back. The room is adorned with historic photographs of the area and offers a great view of the river in a more intimate setting.

Maybe I will see you at Josie's and we can try the items together, but I won't share the "Bourbon Street Bread Pudding" next time. ■

Dining recommendations? Contact Rob Roedel at [rroedel@aecc.com](mailto:rroedel@aecc.com)

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