



Photo by Jason Wesch

Grilled to Perfection

Fine dining at a golf course? Better believe it, especially after experiencing Grill 19 at Coyote Ridge.

By Jeff Miller

When Sam Moon purchased Coyote Ridge Golf Club, he envisioned big things for the Carrollton club.

A better product for his customers. A more enjoyable golf experience. A Taj Mahal of a clubhouse.

In revamping the club, Moon spared no expense. He gave the golf course some much-needed TLC and a few nips and tucks here and there. But what everyone marveled at was Coyote Ridge's enormous and grand hub. The clubhouse, which opened in February 2007 and encompasses 26,000 square

feet, has it all – luxurious locker rooms for men and women, a splendid pro shop that's chock-full of all the latest golf equipment and apparel, two private dining and meeting rooms, and a Grand Ballroom that can accommodate up to 300 guests.

Yet, perhaps its best amenity is its 5,000 square-foot restaurant, Grill 19. One visit and you'll see why Grill 19 rivals any upscale, casual full service restaurant in the Metroplex.

As soon as you enter the clubhouse and Grill 19, you'll experience the club's luxuri-

ous spoils. The combination of rich woods, fabric and lighting create an upscale feel not found at most public golf courses. The floor plan includes a double-sided fireplace, which creates an intimate dining area on one side and the main dining room on the other, and large windows that offer enticing views of the driving range and a cascading waterfall.

With over 25 tables, Grill 19 can accommodate over 110 diners comfortably. There is a large, semi-circular, well-stocked bar that can seat up to 12 patrons. For sports

viewing, there are five large flatscreens strategically placed throughout. When the weather allows, there is also ample seating outside on the covered patio.

When presented with the menu, you quickly realize you will have no problems finding the perfect choice for lunch or dinner. There are 16 appetizer choices alone – Frito Pie, Ahi Tuna, Sliders, Pot Stickers, Spinach and Artichoke Dip, Buffalo Wings, Coyote Quesadillas, and Thai Chicken Wraps, to name a few. On our visit, we sampled the Coyote Quesadillas, Thai Chicken Lettuce Wraps and Pot Stickers.

The plate presentation of the three appetizers was truly exquisite, and the portion

The Coyote Quesadillas were stuffed with grilled chicken, sautéed mushrooms, bacon chunks, and jack and cheddar cheese on soft fresh tortillas, and topped with a honey mustard and barbecue sauce. The combination of flavors was very unique and outstanding, putting other quesadillas to shame. The six large pot stickers were cooked to the right crunchiness on the outside, with the insides still incredibly moist and flavorful. The ginger soy sauce was a perfect complement.

The menu offers an extensive number of salads and soups. The salad options range from the traditional (Wedge, House and Caesar) to the unique, including a Seared Ahi Tuna Salad, Ridge Salad (field greens



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size of all three appetizers was very generous. You could easily order any one as your main course and be satisfied.

The Thai Chicken Wraps were served with six large grilled chicken breast tenders sprinkled with chopped peanuts, lettuce leaves, Thai noodles, finely cut carrot strips, cucumber salad, Jicama (sweet, turnip-like root vegetable), and cilantro, with both a Thai chili dipping sauce and peanut dipping sauce. It was a masterpiece of colors and textures. All the ingredients were very fresh, with the chicken cooked to perfection. The dipping sauces were obviously made from scratch and delicious.

with Granny Smith apples, blue cheese crumbles and roasted pecans tossed in an apple pecan vinaigrette). The soups offered were Spicy Chili, Chicken Noodle and New England Clam Chowder.

We sampled the Ahi Tuna Salad and New England Clam Chowder based on the staff's recommendation. The Ahi Tuna Salad was served with eight large sesame crusted seared slices of Ahi Tuna next to a bed of romaine lettuce, covered with crispy wontons, carrot slices, red onions, mandarin oranges, cherry tomatoes and ginger, and tossed with an orange sesame vinaigrette. It was quite delicious and a welcomed experience. The clam



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In the Box

- + Alan Sun, general manager at Coyote Ridge Golf Club, is very involved with Grill 19. He has over 34 years in the restaurant business, and has worked in Hawaii, California (Cheesecake Factory and Original Fish Company), and Boston (involved in the development of the Not Your Average Joe's, a successful creative casual cuisine restaurant chain).
- + Sun personally developed the recipes used at Grill 19. He travels frequently to San Francisco, Los Angeles and Boston to sample the latest culinary developments for new ideas. His philosophy for operating Grill 19 is "If the quality is not exceptional, then it is not acceptable."
- + Grill 19's menu is refreshed every six months, incorporating seasonal changes, guest feedback as well as emerging culinary trends. Five to six menu items are typically tweaked, and two to three new items are added.
- + Private dining is available in the Wine Room as well as The Library.
- + Grill 19 offers an extensive wine list. Choices range in price from reasonable to higher offerings such as Jordan Cabernet (2007 Napa Valley) at \$110 per bottle and a Quintessa Cabernet (2004 Napa Valley) at \$233 per bottle. In addition, they offer the private stock Three Moons Cabernet (2008 Napa Valley) at \$89 per bottle (extremely limited production).

chowder was as good as what you would find in Boston. It was smooth, rich, clean (no clutter), full of clam chunks, and was served at a perfect temperature.

The rest of the menu includes a wide range of sandwiches and wraps as well as Featured Items (entrées). There are 11 sandwich and wrap options, ranging from Prime Rib, BBQ Brisket, Blackened Chicken, Reuben sandwiches, California and Buffalo Chicken Wraps as well as a Patty Melt and a Club Burger (both using Angus Beef). For entrées, there are 19 different choices, ranging from steaks, ribs, pastas, meatloaf, chicken potpie, tacos, Hawaiian salmon, Tilapia Creole and the very popular Crusted Parmesan Chicken.

We went with the Crusted Parmesan Chicken and Malibu Chicken (grilled chicken breast topped with honey mustard, sautéed mushrooms, bacon, jack and Swiss cheese served with garlic mashed potatoes and mixed vegetables). Again, the portions were incredibly generous, served at the right temperature and ranked high on presentation.

Although we did not sample Grill 19's desserts on this visit, we were very tempted given the selection. They offer Chocolate Lava Cake, Homemade Apple Cobbler, White Chocolate Raspberry Cheesecake, Crème Brulee, Key Lime Pie and Vanilla Bean Ice Cream. The Lava Cake and Crème Brulee come highly recommended.

Grill 19 breaks the mold when it comes to dining at a golf course. The upscale décor, use of only best quality ingredients, the kitchen's commitment to culinary excellence, generous portions and a very extensive menu all make Grill 19 a must-visit.

Whether you are a golfer wanting an excellent dining experience after a round of golf, a business executive needing to impress a client, or a non-golfer looking for a new restaurant that will delight you, Grill 19 will exceed your expectations.

Grill 19

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