

Fit For A King

The elegance of Grill 19 at Coyote Ridge Golf Club appeals to the royalty in all of us

Let's go ahead and get this out of the way up front – everyone loves fine dining. If it weren't for the luxurious price tag that comes with most luxurious restaurants, the general public would eat at 5-star restaurants all the time. People love being pampered. They love nice bottles of wine from countries they've never seen and exotic dishes they can barely pronounce. We feel like royalty, walking into a high-brow establishment with perfectly white table cloths and the right amount of mood lighting and that waiter who only serves wine and whose title you can't quite pronounce.

But the problem is, 5-star restaurants *do* come with 5-star prices, and often times 5-week waiting lists. So, for the common man the A-list dining experience is relegated to special occasions or once-a-year

splurges, and even then the forehead starts to perspire when the check comes. But there is a local restaurant in north-central DFW that offers the fine dining taste and experience without breaking your bank or wasting your entire evening. And the kicker is, it's at a golf course.

Grill 19 at Coyote Ridge Golf Club in Carrollton is the culmination of the vision of owner Sam Moon and general manager Alan Sun when the clubhouse and restaurant opened in 2007. If it weren't for the giant wall of windows along Grill 19's back wall looking out over the course, you would never know the restaurant was located in the middle of a golf clubhouse.

Grill 19 is a beautiful, expansive 5,000 square-foot space with more than 30 tables available to seat 110 people or more

on any given day. A giant double-sided fireplace is centered in the dining area, creating an intimate, comfortable atmosphere to enjoy dinner or drinks while watching one of the giant high-definition televisions above the fireplace.

The clubhouse itself is a 27,000-square foot thing of beauty, featuring high end locker rooms for both sexes, a pro shop filled with the most up-to-date golf gear and equipment, two private dining and meeting rooms and a Grand Ballroom that can fit up to 300 guests. Coyote Ridge hosts many weddings and banquet events throughout the year, and Sun prides himself on being able to provide complete turnkey service, even inventing unique menus completely cooked in house for any event.

Similar to the ambiance, the menu reads like one from a high-end downtown restaurant. Sun and his staff work hard to change up the dishes every six months to match seasonal trends and hot items, but our some of our favorite items have been on the menu for years.

"We pride ourselves in our menu, and we try to keep it fresh and unique, never stale," Sun said. "I make it a point to dine out at other fine dining restaurants whenever I can to get my creative juices flowing and ensure we are providing our clientele with the best experience and food options possible."

Any meal at Grill 19 has to start with the New England Clam Chowder. It's a recipe Sun developed himself from experience working in restaurants in the northeast, and is as authentic as any you would find in Boston or Rhode Island. The chowder is smooth and creamy with the perfect amount of clam chunks that fill the dish without cluttering it up.





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The menu features more than a dozen appetizers and fresh salads, all made in house. One of the newest menu items, the Parmesan Truffle French fries, is one of the most unique dishes in the Metroplex. Another recipe built straight from Sun's brain, the fries come with a basil pesto aioli and offer a sweet, tasty crunch. We also recommend trying the Raspberry Salad, which features crisp mixed field green topped with caramelized pecans, Granny Smith apples, blue cheese crumbles, fresh raspberries and a raspberry vinaigrette dressing.

The main menu a tour of some of the best dishes from around the world. Sun and his staff wanted to build a diverse and eclectic menu, and they have succeeded. Some of the highlights include the Hawaiian Salmon (a Chilean salmon filet marinated in ginger and sweet rice wine with a Miso Teriyaki sauce), a Prime Rib Sandwich (topped with grilled onions, Swiss cheese and sour cream horseradish), the Blackened Chicken Pasta (with a Cajun rub, mushrooms, peas, tomatoes, fettuccine and Cajun cream sauce), Korean Style Spicy Pork (with steamed white rice and a vegetable medley) and one of our personal favorite, the Chicken Pot Pie.

Try and save room in your stomach after your meal, because the six dessert dishes on the menu are equally as tasty. For chocolate lovers, the Chocolate Brownie Sundae is as good as it gets, or you can branch out with a more delicate dish, such as the Crème Brulee or the White Chocolate Raspberry Cheesecake.

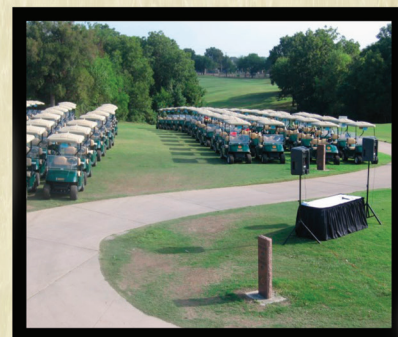
Each dish is excellently prepared and beautifully plated, giving you the taste and experience of a top-notch establishment. Don't worry about the load on your wallet, however, as much of the menu is moderately priced, with dishes ranging from \$14-\$20.

Grill 19 at Coyote Ridge Golf Club is the perfect blend of quality, elegance and intimacy within a golf club atmosphere. Any time of day you will see a mix of golfers, local businessmen and dining patrons enjoying delicious meals and drinks, either in the restaurant or outside in the patio.

The goal at Coyote Ridge has always been to create a location and atmosphere that draws golfers and non-golfers alike, and with the continued success and excellence of Grill 19, Coyote Ridge has done just that.



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