

Bonefish Grill, New Menu, Cincinnati.com, 10.2.08

Sandy Hillman Communications



Dining news & notes

By Polly Campbell • pcampbell@enquirer.com • October 2, 2008

Grandview Tavern welcomes chef

Grandview Tavern in Fort Mitchell has a new chef, Mike Nelsen, who was executive chef at Trio in Kenwood. He has reinvented the menu, which now includes three different steaks, a nightly fresh fish special and homemade bread. New items include pistachio-crusted tilapia with caramelized shallot and Gorgonzola risotto, and pork tenderloin over fried cheddar grits, braised greens and chow-chow. The Grandview is no longer doing brunch except on special occasions. 2220 Grandview Drive, 859-341-8439, www.grandviewtaverngrille.com.

Red Bull derby inspires Daveed's

The Red Bull Soap Box Derby is taking over Mount Adams on Saturday, with wacky amateur soap box vehicles careering down the hills. The first turn is in front of Daveed's, and for the weekend, Daveed's is loosening up and offering a completely different menu. It will have drinks like a Jack Bull (Jack Daniels and Red Bull), Red Bull shampoo (champagne and Red Bull), and even Red Bull-marinated pork spare ribs. Also on the menu: pan-seared Digby scallops with corn risotto and frisee (\$14), roasted duck breast with wild mushroom succotash (\$26) and boxed lunches with sandwiches such as grilled vegetable and pepper foccacia with goat cheese crême, arugula, orzo pasta salad, a homemade cookie and bottled water (\$9). 934 Hatch St., 513-721-2665.

Cooking students host fundraiser

The Summit, the restaurant at the Midwest Culinary Institute in Clifton, is hosting a fundraiser that will show off its students' abilities and raise money for the Drop-Inn Center. The event is 6-9 p.m. Oct. 22. It's \$100. Call 513-569-4780 for reservations.

Sample indies at Octoberfeast

The Greater Cincinnati Independents will hold their annual public event, Octoberfeast, on Oct. 30 at the Newport Aquarium. Most of the 30 independently owned local restaurants in the group will be there serving dinner by the bite. This year, the food will be served in both the aquarium exhibit space and the upstairs ballroom, so the admission price of \$45 includes access to the aquarium, food, wine and music for dancing in the ballroom. The event supports the local chapter, and a portion of proceeds will also go to the charitable group Give Back Cincinnati. Tickets: www.gcindependents.com or 877-870-3463.

Bonefish adds lighter bites

Bonefish Grill has a new menu meant to make it easier to eat light, or to sample a number of smaller dishes from the menu. New items include "handhelds" such as a Bang Bang shrimp taco, salads including grilled salmon and asparagus salad, and smaller cuts of dishes such as grilled gulf grouper, rainbow trout and sea bass. www.bonefishgrill.com.