



KICK OFF 2008 BY TREATING YOURSELF TO A NEW EXPERIENCE:

## UPSCALE DINING WITHOUT THE FUSS.

In a day and age when gimmicks and themes overwhelm more than entertain, and quantity takes precedence over sheer quality, BlackWood American Grill is a throwback to classic sensibilities with a contemporary new twist.

Intent on introducing an upscale dining establishment meant to invite rather than intimidate, BlackWood American Grill's dynamic menu features innovative takes on contemporary American cuisine. Prime steaks, rotisserie chicken and fresh seafood are featured in signature dishes such as slow-braised bone-in beef short-rib osso buco, organic Jidori rotisserie chicken, charbroiled glazed Wild King salmon, grilled Oregon Snake River pork tenderloin, charbroiled USDA Prime flat iron steak, USDA Prime corn-fed American ribeye, and slow-roasted certified Angus beef Prime rib.

With a wine list created to support the extensive menu, BlackWood American Grill offers a wide range of preferences, ranging from international imports and rare gems, to local blue ribbon-winners and consistent best sellers. A full bar offers alternatives to the many wine selections, with BlackWood signature cocktails and martinis.

Truly intent on providing the best in food, ambiance and service, BlackWood American Grill demonstrates the perfect balance of decorum and comfort, making it the perfect place to put the doldrums of the day behind you with a glass of wine or signature cocktail and some great jazz. Indeed, whether you want to take in a casual lunch with friends, enjoy a sultry dinner with your beloved or host a holiday celebration, BlackWood American Grill provides the ideal setting for your dining experience.

\*\*\*\*\*