



## AT-A-GLANCE

Cuisine:	Contemporary American grill featuring innovative dishes featuring an extensive selection of Prime steaks, rotisserie chicken, fresh seafood and organic, locally grown produce.
The Wine:	Created in conjunction with the menu, an extensive, yet thoughtful wine list offers a wide range of preferences, including both American favorites and international imports, with highly allocated selections and rare gems from boutique wineries, allowing guests to be adventurous and try wines at the most reasonable prices.
Ambience:	Sophisticated, yet inviting. Contemporary décor with bare tables support the restaurant's name with dark woods dominating the scene, while wine-inspired merlots and burgundies serve as accents.
Location:	BlackWood American Grill Corona Pointe Center 980 Montecito Drive Corona, CA 92879
Phone Number:	(951) 549-7998
Website:	<a href="http://BlackWoodAmericanGrill.com">BlackWoodAmericanGrill.com</a>
Hours:	Lunch served Monday – Friday: 11:30 a.m. – 2 p.m. Dinner served seven nights a week: 5 p.m. – 10:30 p.m.
Check Average:	Lunch: \$15-25 per person Dinner: \$25-45 per person
Proprietors:	Chuck Keagle, Linda Keagle and Brady Main
General Manager:	Christopher Dunn
Executive Chef:	Craig Rouse
Capacity:	Dining room: 211 – Bar: 71 – Patio: 90
Attire:	Polished casual

Signature dishes:

Organic Jidori Rotisserie Chicken  
Herb garlic butter, apple-bourbon gravy

Sake and Miso-Caramelized Chilean Sea Bass  
Jasmine rice, lemon butter sauce, slivered green onions

Charbroiled Glazed Wild King Salmon  
Broiled asparagus, crawfish aioli, balsamic syrup

Oven-Baked Pacific White Shrimp Stuffed Deviled Jumbo Blue Crab  
Tomato jam, caper butter, Provencal style roasted whole tomato

Roasted Twin Cold Water Australian Lobster Tails

Grilled Oregon Snake River Pork Tenderloin  
Pink, green, black & white peppercorns, corn relish, Apple Jack  
sauce, haystack onions

Slow-Braised Bone-In Beef Short-Rib Osso Buco  
BlackWood mashed potatoes, braised root vegetable ragout

Charbroiled USDA Prime Flat Iron Steak  
Makers Mark Kentucky bourbon & chanterelle mushroom sauce,  
roasted potatoes, artichoke heart medley

USDA Prime Corn-Fed American Ribeye (20 oz.)  
Tasso-sweet potato hash, Maytag blue cheese demi glace

Slow-Roasted Certified Angus Beef Prime Rib  
BlackWood mashed potatoes, au jus, organic horseradish sauce

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