



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, Proprietors, husband and wife, Chuck and Linda Keagle, and Brady Main, the team that brought much attention to the Inland Empire with the reopening of the Sycamore Inn in Rancho Cucamonga, bring us BlackWood American Grill, located in the ever-expanding city of Corona.

Executive Chef Craig Rouse has created a dynamic menu featuring innovative takes on contemporary American cuisine. With Prime steaks, rotisserie chicken and fresh seafood, Chef Rouse adds an element of excitement with unique rubs, intriguing preparation methods and innovative flavor profiles. Signature dishes include slow-braised bone-in beef short-rib osso buco, organic Jidori rotisserie chicken, sake and miso-caramelized Chilean sea bass, charbroiled glazed Wild King salmon, oven-baked Pacific White Shrimp-stuffed deviled jumbo blue crab, roasted twin cold water Australian lobster tails, 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.

Committed to supporting the many farmers and artisanal food producers in the area, BlackWood American Grill partners with the Cal Poly Pomona farm store to have access to the freshest, most flavorful organic produce available.

Harboring a deep passion for and extensive knowledge of wine, Chuck Keagle worked closely with Chef Rouse to create an extensive, yet thoughtful wine list offering 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. A full bar offers alternatives to the many wine selections, with BlackWood signature cocktails and martinis.

The restaurant's décor reflects and supports the menu by being highly sophisticated, yet inviting. Bare tables support the restaurant's name with dark woods dominating the scene, while wine-inspired merlots and burgundies serve as accents. Contemporary features, such as whimsical lighting and the use of metals, add a refined, polished feel, which extends to the server attire, which is both personable and professional, with tailored black pants and black aprons.

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 splendid event to impress a client, BlackWood American Grill provides the ideal setting to achieve your goal.

BlackWood American Grill is located at Corona Pointe Center (980 Montecito Drive, Corona, CA 92879). Lunch is served Monday through Friday from 11:30 a.m. to 2 p.m., and dinner is served seven nights a week from 5 p.m. to 10:30 p.m. For more information, call 951.549.7998 or visit www.BlackWoodAmericanGrill.com
