

SEPTEMBER 5, 2009

## THE SOUTH FLORIDA TRAVELER

# Copper Canyon Grill to Open in Boca Raton

Boca Raton has a new restaurant opening up next week and I think you are going to like it. Located just off Glades Road, close to 95, [Copper Canyon Grill](#) features upscale casual cuisine in a comfortable setting. Last week, I was invited in for a sneak peek of the restaurant and tasted some of their signature dishes.

The tasting began as we gathered around in the bar area. This is the first area that you see when you enter the restaurant, and is quite welcoming to



gather and meet some friends before you sit down for dinner. First up, a signature Margarita. Their version is a nice variation, as it is served in a

martini glass, and comes with the addition of an olive trio. Since I am not a fan of olives, this didn't seem to be too appealing at first, but when I took a sip, the sweetness of the fresh juices did it for me - or maybe I was just enjoying sipping on a Margarita mid-afternoon too much. Either way, I would do this one again.



Delmarva Crab Dip

After happily sipping on my Margarita, we toured this new hot spot. The exhibition kitchen and the small wine room were focal points, but what immediately caught my eye was the wood-burning stone rotisserie. No wonder, as the rotisserie chicken is their signature menu item. Imagine 31 herbs and spices rubbed onto the chicken, then the bird slowly spins on the rotisserie set over the wood burner. The result - a chicken, flavorful and juicy - the highlight of my experience here.

Other highlighted dishes on the menu included a large selection of familiar appetizers: Spinach Artichoke Dip, Delmarva Crab Dip, Fiesta Eggrolls, Iron Skillet Cornbread and Shrimp Cargot - classic favorites. They were a little too creamy and heavy for me, but if that's what you like, you'll have a great selection.

#### Chocolate Uprising

For entrees, the crabcakes seemed to be a crowd favorite. For those of you who know me, you must know my love, or lack there of, of crab cakes. I feel they are overdone and every restaurant claims that "theirs" are the best around. Plus, when



you go to 3-4 events a week and 80% of the restaurants serve you crabcakes as one of their hors d'oeuvres, you just think - it's time to come up with something more original. That being said, these crabcakes were filled with crab (very little to hold them together here) and if I did like crabcakes, these are some that I would choose to eat.

Desserts were another focal point of the menu. No downsizing here, as you see in many restaurant nowadays, but these desserts could and should be split by the table - Chocolate Uprising, Pineapple Upside Down Cake, Apple Blossom Pastry, Key Lime Pie and Bread Pudding were the options - all sinful and delicious. The Chocolate Uprising made everyone happy. With two chocolate brownie layers filled with vanilla ice cream and topped with Ghiradelli chocolate fudge, caramel sauce and homemade whipped creme, who could resist?

Copper Canyon Grill brings to you a casual, yet energetic restaurant in Boca Raton that is perfect for both a couple looking for a night out or a place to bring the whole family. It's not going to be for the people looking for a gourmet dining experience, but rather for those looking for American comfort food.

The restaurant is open for both lunch and dinner and will seat just over 200 guests. They offer full-flavored American cuisine with made-from-scratch ingredients. Lunch ranges from \$10-\$13.25, dinner ranges from \$12.50 - \$29.00 and kids will eat off the \$6 children's menu. They offer a full bar, complimentary valet and call ahead seating. **Doors open on Monday, September 7 for dinner.**

[Copper Canyon Grill](#) is located at 2006 NW Executive Center Circle in Boca Raton. (561) 893-8838

Hours: Sun - Thurs 11:00 am - 10:00 pm and Fri - Sat 11:00 am - 11:00 pm