

RESTAURANT REVIEW

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31 spices make this chicken famous - at Copper Canyon Grill

The upscale casual restaurant Copper Canyon Grill offers Pineapple Martinis, a price-point menu of quality food ranging from \$9 to \$28, and even has a kid-friendly menu.



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FORUM FOOD CRITIC

Do you want to know more? Of course you do, and I'll tell you why. Copper Canyon Grill wants to grow about one restaurant per year, according to district manager John Barrett, meaning that the franchise (formerly known as Red Rock) is focused on giving area restaurants a run for their money rather than build expeditiously. Heck, they're already successful in Orlando, Gaithersburg and Silver Springs, Md., and Centreville, Va.

But what kind of impact will Copper Canyon Grill have in Boca Raton? I'm predicting a big one. Did I mention the dining room? Spacious booths and tables at different heights, a huge center bar that dominates the restaurant at the end of which is an open kitchen featuring a sushi bar complete with a mirror above so you can actually watch what the chef is doing, and a wine room available for big parties that's secluded for that business meeting or special event.

It's time to get talking about my favorite part of Copper Canyon Grill, the food. That rotisserie chicken is hand rubbed with 31 spices and cooked over pecan and hickory wood. Chef Steve Harmon also tantalizes restaurant patrons with Delmarva Crab Dip Appetizer, slow-cooked Ranch House Ribs; Cowboy Rib-eye Steak, cut



THE SPICE OF LIFE Copper Canyon Grill is famous for its hand-rubbed rotisserie chicken. SUBMITTED PHOTO

and cooked perfectly for the big guy; and Sally's Chicken Pie. For lighter fare, try the Not Too Far West Sushi and the Rotisserie Chicken Salad. My favorite item is the crab cake. Everyone serves a crab cake, but no one makes them like Copper Canyon Grill. Here's why: The Copper Canyon

Grill Jumbo Lump Pan-seared Crab Cake has no filler of bread crumbs, it's held together by the freshest ingredients and Old Bay Seasoning. It's a nontraditional, better tasting and healthier appetizer, minus all that filler that you find everywhere else. Also, don't pass over the Fully Smoked Salmon, so per-

fectly done, except for the fishy taste. That item really had the taste buds jumping for joy! They also have a 10-item Great Beginnings appetizer menu, featuring Legendary Baked Potato Soup, Smoked Salmon & Crustinis and Shrimp Cargot, just to name a few. Iron Skillet Cornbread and Mac Daddy Mac & Cheese are both must orders.

Eight salads make the menu, including the Silver Spur Salad with that tasty rotisserie chicken, romaine lettuce, red onion, tomato, croutons, blue cheese vinaigrette and black bean salsa. Thirteen main entrees make it to the Canyon Classics portion of the menu, including the amazing Hickory Grilled Tenderloin Fillet with gorgonzola blue cheese butter, Chilean cabernet sauce, mashed potatoes and sweet glazed carrots. Wash down that tasty

I mentioned that the Pineapple Martini was to die for, but I also recommend the Most Popular Flirtini (take my advice, buy one of these for the ladies), the Perfect Martini or the DC Tea. For dessert I recommend the Pineapple Upside Down Cake, Chocolate Uprising with Ghiradelli Fudge, Key Lime Pie, Bread Pudding or Apple Blossom Pastry. Copper Canyon Grill Jumbo Lump Pan-seared Crab Cake: ★★★★★ Copper Canyon Grill Rotisserie Chicken (lots of spice): ★★★★★ Chocolate Uprising with Ghiradelli Fudge: ★★★★★

Call Copper Canyon Grill, 2006 NW Executive Center Circle in Boca Raton, at 561-893-8838.