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FOR IMMEDIATE RELEASE

## ***BONEFISH GRILL***

**We get fish. You get fresh.**

**OPENING IN KANSAS CITY MARCH 6**

**Kansas City, Missouri** – March – **Bonefish Grill** has a great fish story to tell when it opens its doors for business in The Tuileries Plaza (6334 N. Lucerne Avenue) on March 6. The polished casual seafood restaurant is appealing to those who crave high quality seafood in a comfortable, lively atmosphere at a good value.

Founded in St. Petersburg, Florida (January 2000) by veteran restaurateurs Tim Curci and Chris Parker, their creation of the **Bonefish Grill** dining experience originated upon the premise of simplicity and consistency, and a commitment to excellence at every level within the restaurant – food, service, décor and value.

**Bonefish Grill** specializes in market fresh fish grilled over an oak-burning grill, which gives the fish a savory, even cook. A tantalizing array of sauces and original toppings, ranging from fresh and light to rich and flavorful, are offered to enhance the flavor of the fish, each in a fun and different way.

Recognized as the “people who know fresh fish,” the restaurant offers a variety of eight species from which to choose on any given day. The fish is flown in fresh, inspected for quality and hand-cut daily.

“The key component to our culture is in how the fish is handled,” says Curci. “Our passion for its provenance and preparation is behind our commitment to providing our guests with seafood that is as fresh as fresh can be. We like to say that we take the mystery out of fish – we tell our guests where it came from, how best to eat it, and how to have fun with sauces.”

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***Bonefish Grill***  
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***Bonefish Grill*** is known for its fresh ingredients creatively prepared using cutting edge culinary ingredients such as hearts of palm, pine nuts, artichokes, goat cheese and sun dried tomatoes, to name a few. There's something for everyone on the menu, which features a selection of fine hand-cut beef and pork tenderloin, as well as pasta and chicken dishes, above and beyond the fresh fish offerings. All entrées are accompanied by hot crusty bread, crisp house salad and a choice of rice, seasonal vegetables, pasta or potato selection. Lauded for its generous portions, the restaurant also features an assortment of daily specials and tasty appetizers including Mussels Josephine, Cajun Chicken Egg Roll and the house "specialty" Bang Bang Shrimp.

The 5,100 square foot restaurant features a spacious dining room with an open kitchen and a large, energetic bar area that includes three community tables. The interior's sleek design features beautiful golden hardwood and hand-blown glass amber lamps throughout the restaurant. An attractive array of three-dimensional art, ranging from large-scale metal sculptures of mangroves and fishing scenes to a large mystical fish rubbing enhance the ambience felt throughout the restaurant.

As guests settle into their comfortable surroundings, they are treated to a level of hospitality that incorporates friendliness and attentiveness as directed by Proprietor Jason Gajan. Dressed in chef whites, the servers' exacting service is a direct result of a customized training program that is totally oriented to customer satisfaction.

"We are very excited about our opening here in Kansas City," says Gajan. "We are committed to providing our guests an enjoyable dining experience that excels in offering consistently good food within a comfortable and stylish setting, and impeccable service – all at an affordable price."

Dinner is served seven days a week from 4:00 – 10:00 pm on Sunday; 4:00 – 10:30 pm Monday through Thursday and 4:00 -11:00 pm Friday and Saturday. While reservations are not required, they are available by calling (816) 746-8179. An ample number of seats are available nightly for walk-ups.

**END**