

Uptown Café's pan-seared scallops.
Photo by Aubrey Dunnuck



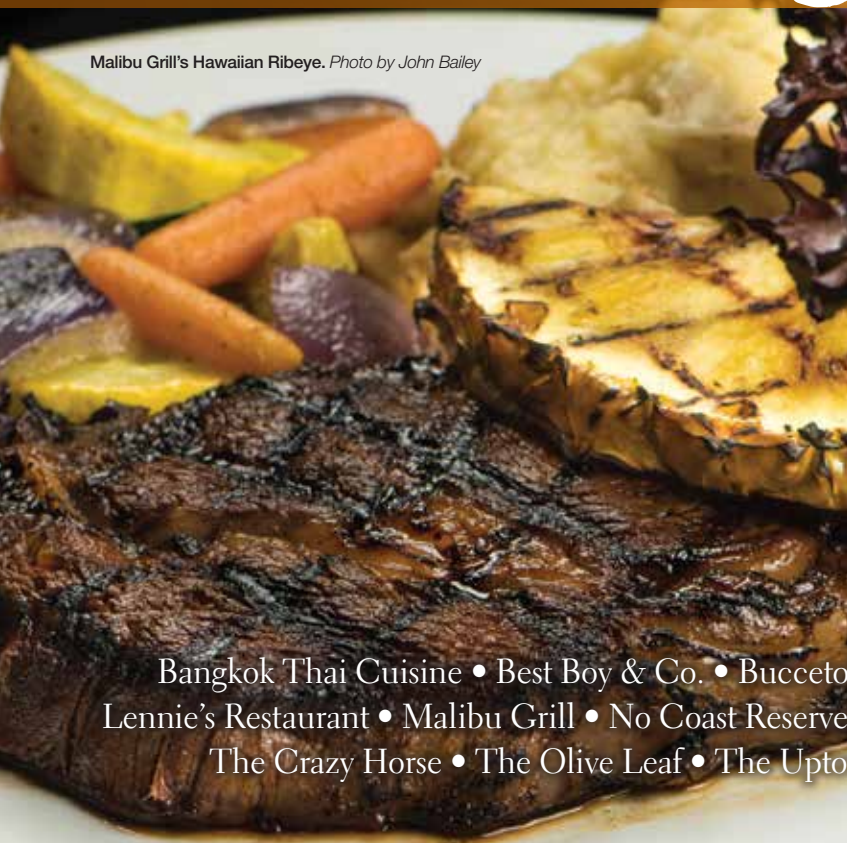
SPECIAL ADVERTISING SECTION

Steak and baked potato at
Janko's Little Zagreb.



SPECIALTIES *of the* House

Malibu Grill's Hawaiian Ribeye. Photo by John Bailey



Lennie's Chicken and Waffles. Photo by Shannon Zahnle



Bangkok Thai Cuisine • Best Boy & Co. • Bucceto's Pizza & Pasta • Janko's Little Zagreb • King Dough
Lennie's Restaurant • Malibu Grill • No Coast Reserve • Opie Taylor's • Restaurant Monet • Rush Hour Station
The Crazy Horse • The Olive Leaf • The Uptown Café • Wagon Wheel Country Market & Deli

Specializing in Flavor

Malibu Grill has been a Bloomington restaurant destination for more than 20 years. Malibu's dedication to serving fresh, flavorful dishes that always exceed customer expectations is one reason for its popularity. "We like making food that people can eat every day and feel satisfied, not stuffed," says Manager Matt Hoff.

One of Malibu Grill's specialties — and one of its most popular menu items — is the fish tacos. Fresh mahi mahi is dusted with mild Cajun spices and pan-seared, not fried, which Hoff says makes all the difference. The tacos are served on flour tortillas (or lettuce leaves, if preferred) and topped with chipotle slaw, tomatoes, cilantro, and limes. Another popular item, new to the Malibu Grill menu, is the crab bisque topped with lump crab meat, sourdough croutons, and sherry.

Many offerings have been crowd-pleasers since Malibu Grill first opened on the downtown Square. The caramelized salmon — an Atlantic salmon filet grilled with honey-Dijon glaze, served on wilted greens with Chi-noy sauce and crispy leeks — is a Malibu original and "a staff favorite since forever," Hoff says. The Hawaiian rib-eye is tender, crispy, and sweet. "We love to recommend it. One guest told me he's ordered it for 15 years, every time he's in town," he adds.

Malibu Grill is known for its great menu, excellent service, and unwavering quality. "We like creating cravings and delivering on that," Hoff says. "Every day I speak with guests who are returning to see us, and so many express to me how happy they are to order what they enjoyed so much before."

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Janko's Little Zagreb

Janko's Little Zagreb — the iconic Bloomington restaurant known for its succulent steaks — is also known for other meal choices and delicious seafood. Owner Mark Conlin says, "Besides our steak, the crab legs, lobster, shrimp cocktail, and salmon are very popular."

Janko's has gotten raves for its salmon from actress Christie Brinkley. "She said our salmon was the best she has ever had," says Conlin. With Janko's reputation for wine and food, it's not uncommon for celebrities, rock musicians, movie stars, and athletes to eat there.

Another fan favorite is the two-pound Tomahawk bone-in rib-eye steak, served occasionally as a feature. "We post it on social media and people come from far away to enjoy it," Conlin says. He attributes the succulent flavor of steaks to the "magic grill" that really brings out the flavor in meat.

Janko's is known as a great game-day spot for Indiana University alumni. "It's a tradition for them," Conlin says.

To top it off, Janko's has a large selection of wines from around the globe and has received the *Wine Spectator* Award of Excellence. "I'm passionate about wines and proud of our selection, and we feel fortunate to have access to such excellent wines. People from East to West Coast cannot believe our wine list, and we hear so many comments about how we have the best steak they've ever eaten."

Conlin also praised his staff. "We are fortunate to have such a wonderful, dedicated, hardworking staff. Our restaurant could not exist without their hard work. Our goal is to give our customers a memorable dining experience."

New, Yet Familiar

Restaurant MONET

Restaurant Monet, a new downtown Bloomington fine dining spot, features farm-to-table dishes, an often-changing menu, and unique entrées made by a familiar local chef.

“One thing that stands out about us is I think we use more local farmers than any other restaurant in town,” says Executive Chef Michael Blagg. “I think we do the best job of that.”

Restaurant Monet opened in mid-January at 208 N. Walnut St., the site of the former Restaurant Tallent, owned for 12 years by David Tallent, who is now executive chef for Indiana University’s Traditions Catering. The new owners have kept nearly all of the former staff, including Blagg, who worked for Tallent for four years with 1 1/2 years as sous chef.

The restaurant has a new look — a striking purple wall and two large paintings by French impressionist Claude Monet. Open for dinner from 5 to 10 p.m. Monday through Saturday, Restaurant Monet offers most entrées for \$20 to \$30 and small plates from \$7 to \$15. Prices are lower than those charged by Restaurant Tallent, says Blagg. “We’re trying to make it more accessible for people to eat here regularly,” he says.

The restaurant, featuring new American cuisine, uses a combination of different cooking styles — Italian, French, Mediterranean, and a



Beets and Brassicas Salad. Photo by Aubrey Dunnuck

lot of Southern cooking, says Blagg, who earned an associate degree in culinary arts from The Art Institute of California–San Diego. The menu changes regularly, with new items added about every two weeks, based on availability of fish and other seasonal produce. Like Restaurant Tallent, this restaurant uses organically raised meats, grains, and produce from southern Indiana farms whenever possible.


This spring, the menu will include some new items, too. Among them is a beef and noodle dish — a beef consommé with ramp ravioli (oversized stuffed ravioli with a horseradish/ricotta filling and egg yolk) served with asparagus, peas, and fried morels. Another is a rack of lamb dish served with farro, sunchokes, artichokes, and ramps in a salsa verde.

Blagg adds that customers will certainly notice similarities to Restaurant Tallent’s menu. “We use some of the same techniques, as far as cooking,” he says. “But I make it my own and original. We provide some unique food you can’t taste anywhere else in Bloomington.”



RESTAURANT
Monet

With a degree in culinary arts and tutored by Chef David Tallent, Chef Michael Blagg brings a new American menu to Monet. Combining a farm to fork philosophy with modest pricing, he strives to make fine dining accessible.



208 North Walnut Street • 812.330.9801



Best Boy & Co.'s Profits Benefit Charity

Entrepreneur Wayne Shive's love of cooking and his desire to give back to the community led him to create Best Boy & Co. — and give all the gourmet sauce company's profits to charity.

The company's 18 mustards, spice blends, and dessert, barbecue, and hot sauces are sold in 400 stores, mostly in the Midwest. "I took my hobby and leveraged it into a business that benefits nonprofit organizations supporting families and children," says Shive, 66, of Roanoke, Indiana.

"I use the very best ingredients," Shive says of his craft-made, all natural products. "I don't limit them because they may be more expensive. It's all about the taste." His hot sauces, for example, use the finest chilies, herbs, and spices. The caramel sauces use bourbon barrel-aged stout and fresh ginger. Shive created all the recipes. In Bloomington, Best Boy products are carried at Goods for Cooks, Oliver Winery, The Olive Leaf, ETC for the Home, Kroger, Marsh, Lucky's Market, and Bloomingfoods.

Shive started Best Boy in 2007 after retiring from operating some 50 businesses, including a small manufacturing firm, health care facilities, and nursing homes. Since then, Best Boy has donated tens of thousands of dollars to charities, including the American Red Cross, Doctors Without Borders, and Stop Child Abuse Now.

"I might become Indiana's Paul Newman," quips Shive, referring to Newman's Own, Inc., which donates profits to Newman's Own Foundation. Officials from the foundation have contacted Shive to offer assistance.

"It's fun, exciting, and satisfying," Shive says, "to make something good, have people enjoy it, and to be able to give profits to charities."

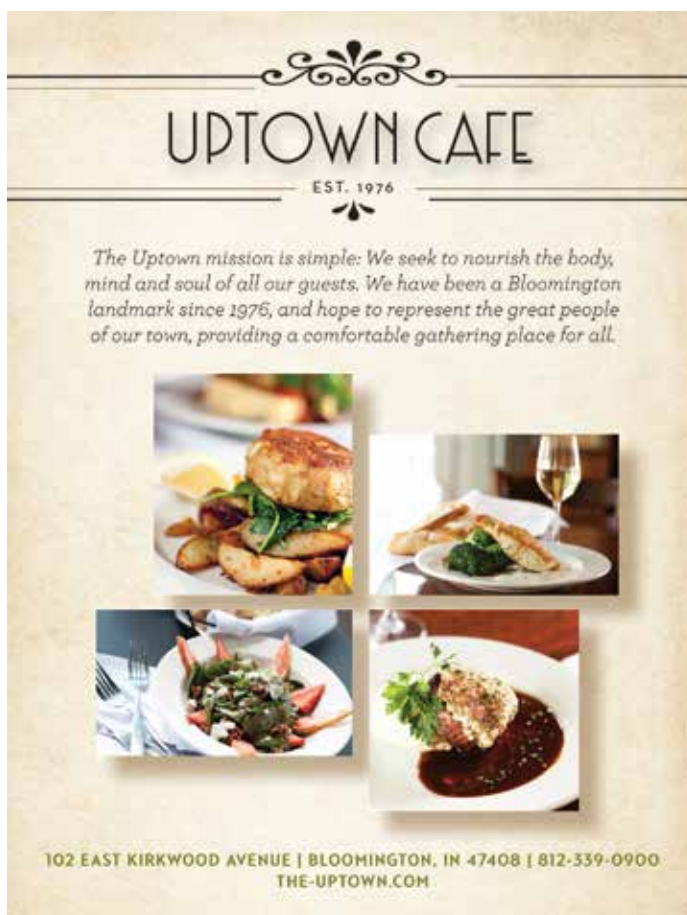
Uptown Café Offers Bold Flavors

From crab cakes to crawfish étouffée, The Uptown Café draws a loyal following of folks craving a taste of New Orleans, as well as classic American home-style cooking. "We believe in the rich tradition of American cooking and have always been inspired by the bold flavors of Cajun/Creole cuisine," says Brad Dunn, general manager of Bloomington's landmark downtown restaurant owned by Chef Michael Cassidy.

The Uptown crab cake, offered most weekends, has become very popular. "People love them," says Dunn. "I have heard folks from Maryland who dine here say it's the best crab cake they've ever had." Using only jumbo lump blue crab, "We always source the freshest ingredients available, and our crab is no exception. Then we pile it high atop crispy roasted rosemary potatoes and tender baby spinach," explains Dunn.

Another notable specialty is the crawfish étouffée — a classic Cajun dish made with succulent crawfish tails, sautéed in a smoky, spicy brown sauce, and served with white rice. "It's not for the faint hearted," says Dunn, "but if you want an authentic taste of New Orleans tradition, grab a spoon!"

The Uptown Bar, overseen by multi-talented Bar Manager Andrew Wind, is also making a name for itself with its seasonal cocktail menus, which feature beautifully hand-crafted cocktails. "The bartenders are very serious about their craft and have a lot of fun working together," Dunn says. Yet, he adds, the classics never go out of season. The Sazerac, Uptown's signature rye whiskey drink (invented in New Orleans), the Old-Fashioned, and the Uptown Manhattan are always top sellers.





(clockwise from above) Salad and made-to-order Reuben sandwich from the deli; Jim Wells (left) and Greg Stube in front of the computerized smokehouse; Wagon Wheel beef, sausages, and bacon. Photos by Aubrey Dunnuck

Quality Meats, Personalized Service at

Wagon Wheel

The Wagon Wheel Country Market & Deli, a new full-service meat market on Bloomington's south side, offers premium meats, original-recipe sausages, on-site meat smoking, and specialized marinating and tenderizing processes to produce top-quality products for its customers.

The market opened in October. It's owned by two longtime businessmen, Jack Craig of rural Monroe County and Jim Wells of Orleans, Indiana, in partnership with two brothers, Pat and Tom Butler of Oroville, California. The Butler family has operated the original Wagon Wheel there for three generations. The 6,600-square-foot market here, in the former Maxwell's Office Supply, grew out of a friendship between the four men.

"The Butlers have been very successful and have developed a lot of unique family recipes and processes for preparing meats," says Craig. "Our experience in management and handling people

and their experience in meat preparation have made an ideal match."

Wagon Wheel offers a wide selection of fresh-cut beef, chicken, pork, turkey, ham, and seafood, including jumbo sea scallops, king crab legs, and Maine lobster tails. "We start with nothing less than the top 15 percent of graded meats. No steroids and no antibiotics are used," says Greg Stube, who handles sales and marketing.

At this market, Stube adds, there's no mystery about the quality of the food, or what's in it. Forty original-recipe sausages, brats, and franks are made from scratch, as are meat sticks and beef jerky. Meat is smoked in the market's large, computerized smokehouse.

Meats in the deli and café are seasoned, tenderized, and marinated on location. The market uses a needler machine to carefully soften meats and a tumbler to pull the marinade completely through them. A calling-card specialty

is the beef tri-tip cut, which presents much like a cross between prime rib and brisket. Stube says it's a clear favorite.

At the deli, customers can buy salads, soups, sandwiches, specialty burgers, and fresh-baked breads and pastries made on-site. All items are made from products sold in the store. Seating is available for 50. The market also sells some fresh produce, pasta, frozen foods, drinks, and condiments, so customers can come away with complete meals.

"Customers will be able to put together a multitude of meal ideas, without having to navigate square miles of things they don't need," says Stube.

Personalized service is important to Wagon Wheel. Customers can tell the butcher what they're looking for and he'll cut the meat to their specifications as they wait, and while they watch, if they like. "We also like to talk people through how to prepare meats at home just like we do here," Craig says.

The owners of Wagon Wheel believe convenience should never require compromising quality and that modern technology should never impinge on old-fashioned customer service. "This kind of place is hard to find these days," Stube says.

WAGON WHEEL

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New Offerings from a *Bloomington Classic*

Opie Taylor's, a downtown Bloomington restaurant staple since 1984, now boasts new Sunday breakfast hours, more wine and beer offerings, and new menu items in addition to its popular burgers and other longtime favorites.

"We're open for breakfast now on Sundays to better serve our customers," says General Manager Franc Perrelle. Sunday breakfast, served from 9 a.m. until noon or 1 p.m., features traditional items such as biscuits and gravy, pancakes, eggs, and French toast. Special menu highlights include skillet meals, such as buffalo chicken with blue cheese crumbles, potato rounds, and shredded cheese.

You can celebrate special (or even everyday) occasions with champagne mimosas. Opie Taylor's now offers mimosas, as well as wine spritzers, all day, every day. Perrelle says the restaurant has also added three more beers on tap, bringing the total of domestic and craft beers available to eight. And beer drinkers can enjoy any of them in a pint or a Big Lebrewski 34-ounce glass while watching their favorite games on one of nine televisions.

A new food favorite is the jumbo-size, boneless chicken wings, but Perrelle says customers can still enjoy many of the longtime Opie Taylor's classic menu items, such as its legendary mozzarella sticks. "Our great mozzarella sticks, hand-rolled and breaded, are the biggest in Bloomington," he says.

Opie Taylor's is known for its burgers, and there are 23 to choose from. Whether it's the Tom Crean & Crimson Burger, The Kevin Wilson Experience,



Big Dave's Double Cheeseburger with thick-cut steak fries (foreground) and Buffalo Chicken Breakfast Skillet. Photo by Aubrey Dunnuck

the Buffalo Bleu Cheeseburger, or the Johnny Munden Thunder Burger, the burgers here are crowd-pleasers. Perrelle says two favorite selections are The Northsider, with barbeque sauce, bacon, cheddar cheese, and grilled onions, and the Cyndiana Burger, with barbeque sauce, bacon, cheddar cheese, and avocado. "We have six-ounce patties, bigger than the standard five-ounce patties," says Perrelle. "I think we have the best deal in town on a burger."

In response to customer requests, the restaurant will soon bring back a few longtime favorites, including ribs and a Reuben sandwich. Perrelle says a new menu will be introduced in the near future featuring additional menu items.

Menu specials, special events, and more information are always available on social media. Follow Opie Taylor's on Twitter at OpieTaylorsIN, on Instagram at OpieTaylorsofficial, and on Facebook at OpieTaylorsSports-Grill. You can also visit Opie Taylor's website at opietaylors.com.

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Bangkok Thai

A Dream Come True

Even before they met, the owners of Bangkok Thai Cuisine each had a vision of opening an authentic Thai restaurant in the United States. After meeting in Bloomington, Waew Chantar and Chitakorn Setmark married, and within months opened Bangkok Thai in August 2013.

“We both had this dream of operating a restaurant,” says Chantar. “I love food. That is my passion.”

Chantar explains that her husband learned to cook traditional Thai food when he was young from his grandmother in Thailand. He started working in restaurants in Bangkok when he was about 20 years old, and has worked as a chef in Johannesburg, South Africa; Orlando, Florida; and then Bloomington, where friends live. Chantar used to own a Thai restaurant in Bangkok before moving to Bloomington.

Bangkok Thai, at 2920 E. Covanter Dr., is located in the former Limestone Grille, with its impressive limestone wall. The restaurant seats 85 people and also has patio seating. It offers a variety of seafood, chicken, duck, fried rice, soups, noodles, and appetizers.

A popular house special is duck red curry. A roasted half-duck is served in Thai-style red curry with bell pepper, broccoli, bok choy, pineapple, tomato, basil, and napa cabbage over rice. Another favorite is chili chicken — crispy deep-fried chicken breast, stir-fried in chili oil paste with onions, bell pepper, and kaffir lime leaves, all topped with fried basil leaves.

For all menu items, customers can choose a level of spiciness from one (medium) to five (lava). “If you want real Thai flavor,” Chantar says, “you will find it here.”

Crazy Horse — Always the Right Spot

Whether you're looking for a great brunch, a fabulous lunch or dinner, or an amazing bar selection, The Crazy Horse, one of Bloomington's oldest eateries, is always the right spot.

Weekend brunch is offered from 11 a.m. to 3 p.m. on Saturdays and Sundays. One popular choice is the Crazy Horse Breakfast: two eggs, sausage or bacon, mini cinnamon waffles, and potato cakes. Another is Pico Huevos-Rancheros: two warm tortillas filled with two eggs, ham, cheddar cheese, and pico de gallo. "Nothing is better this time of year than sitting on the patio and enjoying brunch with a Bloody Mary from our make-your-own Bloody Mary Bar," says owner Ron Stanhouse. "It's a great combination."

Crazy Horse customers crave its flatbread appetizers. Options include pulled pork, grilled chicken, and a vegetarian option with roasted seasonal vegetables and goat cheese. Manager Lex Smith, a nine-year vegetarian, says the restaurant likes to offer non-meat substitutes for local vegetarians. Stanhouse says the Crazy Horse Veggie Burger is the real deal. "It's handmade, with mushrooms, corn, and black beans," he says. "It's quality you can literally see."

Another Crazy Horse draw is its wide selection of bar drinks. "We've really been growing our whiskey selections," says Stanhouse. "We now have 95 whiskeys and 80 beers." Customers can also reserve the banquet room, with no rental fee and low minimums, for anything from wedding receptions and fantasy draft parties to baby showers and business luncheons. And it's popular. "There's a lot of need for this service," Stanhouse says. "And did we mention the beautiful patio?"

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Lennie's Puts Bicycling on the Menu

Lennie's Restaurant, a local favorite, is widely known for its food, beer, and hospitality, but did you know Lennie's promotes Bloomington's cycling culture? Throughout May, Lennie's will host Bike to Lennie's Month for the sixth year. Customers simply pick up "Bike to Lennie's" cards, get their cards punched each time they ride to the restaurant, and turn them in for prizes at the end of May. "The more they ride, the bigger the prizes," says Michael Fox, general manager. There's a grand prize drawing for a \$100 Lennie's gift card, and the person who makes the most two-wheeled visits becomes "Lennie's Bicycle Wizard" for the year. Fox developed this initiative to incorporate cycling into the culture of Lennie's and Bloomington Brewing Co. "Our guests and employees value the opportunity to celebrate bicycling," Fox says.

Internally, Lennie's has a year-round bicycle-to-work incentive program, giving employees store credit for each shift they bicycle commute. "We are encouraging people to get out on their bikes and not be so dependent on cars and fossil fuels," says Fox, an avid cyclist. "It's a fun, efficient, and healthy mode of transportation. And Bloomington is a great town for riding bikes."

On May 20, National Bike to Work Day, Lennie's will partner with the City of Bloomington to offer cyclists some free food for their efforts. Fox also notes that 10-Speed Hoppy Wheat Day will be celebrated on Saturday, April 23. There will be unique variations of the beer on draft, an organized bike ride, free bike tune-ups from Salt Creek Cycles, and a drawing for a one-of-a-kind, restored 10-Speed Hoppy Wheat bike.