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New Penn Square Grille and Rendezvous Lounge Opening Soon

LANCASTER, Pa. (June 16, 2009) – Lancaster’s newest restaurant and lounge, Penn Square Grille and Rendezvous Lounge, opening late spring, highlights the celebration of connections -- to a region through its offering of fresh local bounty, to a city via remarkable presence on Penn Square and to a treasured past with the reemergence of this landmark setting. The menu, décor and service align to service a broad market with approachable style.

The menu at the Penn Square Grille, memorable in both design and content, will feature regionally inspired, seasonal American cuisine with seafood highlights. Serving breakfast, lunch, and dinner seven days a week, the restaurant will showcase fresh Lancaster County ingredients such as chicken, herbs, greens, and cheeses. A sneak peek at the menu reveals mouth-watering dishes and intricate creations including:

Appetizers:

Promised Land Farm Tomato Tartlet

House made mozzarella & heirloom tomato atop puff pastry with mini greens and drizzle of aged balsamic

Kennett square Mushroom trio

Chef hand picked mushrooms, stuffed with central market fennel sausage, tempura crusted, bruschetta style

Lollipop Lamb Chops

Crusted with fresh herbs and mustard, with mint relish

Entrees:

Day Boat Scallops

Atop creamy smoked ham and pea polenta, finished in a tomato butter sauce

Maryland Crab Three Way

Crab cake with crispy soft shell and summer crab salad

Half Roasted Free Range Chicken

Eberly farms organic Roasted chicken with a chicken glaze and summer vegetables, long horse radish whipped potatoes

Eastern Shore Cioppino

A blend of fresh ocean fish, gulf shrimp, mussels, and tender leek, fennel and saffron in a fresh tomato sauce with toasted grana padana cheese croustade

Desserts:

Watt & Shand Sundaes

Throw back sundaes with house-made soft-serve vanilla ice cream, choose from hot chocolate and brownie or strawberry and pecan

Apple Tart

Flakey puff pastry layered with tender caramelized apple and topped with local ice cream

“We want to be the dining choice for both visitors and locals, whether as a result of spontaneity or advanced planning for romantic escapes, business dinners or evenings of good food shared with friends,” says CIA-trained Restaurant Chef Bob Rothfus. Chesapeake Life Magazine featured Rothfus in its “Top Five Up and Comers.” Rothfus has also been featured in Washington Post, Wine Spectator, Southern Living, Lancaster Magazine and more.

The comfortably elegant experience emphasizes the grill and incorporates local farm-to-table bounty served with exceptional service, all set amidst the energetic charm of the Downtown. Both bar and restaurant are designed to take full advantage of their noteworthy presence on historic Penn Square and reflect the elegance of the boldly reused Beaux-Arts façade of the former Watt & Shand department store. Glorious floor-to-ceiling windows, high ceilings, and distinctive décor provide a counterpoint of contemporary flair to the surrounding history.

The modern 92-seat restaurant provides an additional glass-encased, 12-seat private dining room with a prominent wine wall just adjacent to the expansive, 54-seat Rendezvous Lounge. The warm, carefully illuminated interior conveys refined style and comfort with polished dark wood millwork, custom designed banquettes and gracious seating. Inventive subdued lighting further enlivens the space, playing off unfinished brick and stainless steel. Golden light accentuates niches in the walls and burst from behind opaque glass panels on the bar back and embedded within the banquettes and stairs.

Once seated at the bar, guests will have their choice of interesting views, ranging from a flat-screen television monitor to the festive happy-hour crowd. Stainless chalices at the bar counter will brim with chipped ice and bottles of white wine. Revelers will enjoy a

platter of Calamari and Rock Shrimp Tempura paired with a crisp Sauvignon Blanc in sophisticated stemware ordered from the inventive bar menu.

The extensive wine list is abundantly inclusive of California wines, with more than 100 expertly chosen bottles. Selections range from easy drinking to premium select, with 29 wines offered by the glass. The list represents a diversity of selection and price points for every taste and occasion.

Signature martini cocktails, both classic and contemporary, arrive complete with custom martini picks and olive dishes -- making the expected very special and fun. Unique snifters are offered for the wide selection of whiskies and scotches, ranging from mainstream to hard-to-find. Upscale local microbrews and exciting non-alcoholic options round out the beverage experience.

“We can’t wait to unveil the new Penn Square Grille and The Rendezvous Lounge and introduce Chef Bob to the community,” said Josh Nowak, director of sales and marketing for Interstate Hotels, which manages the restaurant. “This asset brings one more unique and exceptional dining experience to the already venerable selection in the Lancaster area,” he said. “The experience will be unmatched in light of its remarkable connections to the community, the fresh local bounty, and the history of the downtown.”

Guests will enjoy warm and professional service from a well-informed and knowledgeable staff. Valet parking is available, and self-parking will be validated for restaurant and lounge patrons. Both the restaurant and lounge have entrances directly from the street.

To experience the new Penn Square Grille, visit www.pennsquaregrille.com or call **717-207-4033**.

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