

West alum's eatery worth the trip

by **Martha Scheler**
News Editor

Not even a downpour could have prevented a great especially when the co-owner offered personally to valet diners becoming drenched. John Katsiambis, one of the two feel welcomed and important at this fine-dining restaurant suburb of Long Grove.

Gridley's Grille opened just over two years ago by cousin George Caley, Jr., a Niles West alumnus. The at the northwest corner of Gilmer Rd. and Route 83, has with the well known Seasons of Long Grove nearby, but booming since its opening.

Upon entering the restaurant, one is cheerfully greeted the guests right to a table, the spacious diner seats over rarely a long wait. Soon after being seated the romantic guests. The mahogany furniture and beautifully painted walls give off expression. The wood blinds drawn half-way balance with the dim lighting to provide just light to see across a booth or table. Candles highlight the settings and add a romantic touch to each table. above the soft jazz that plays in the background, and the bar conversations are anything but overwhelming to those eating in the dining rooms.

After a first glance to at the menu, one knows it is nothing short of inventive. Gridley's adds its own special touch to many of the items on the menu and cooks them in a unique way such as the applewood smoked meats and special recipe alfredo and pesto sauces. The starters menu includes a variety of creative concoctions; including Long Grove baked apple onion soup and the white pizza. The latter is a highly-recommended, taste-tested and assured appetizer that consists of an alfredo sauce instead of a pizza's traditional tomato sauce, red onions, fresh basil, bacon and mozzarella cheese. The distinctive flavor of the alfredo combined with the specially seasoned crust could not be duplicated elsewhere. Starters range \$4.95 - \$9.95, and the generous proportions are enough for a meal for two.

Though it may be hard to refrain oneself from digging into the delicious 13-inch white pizza and eating the whole appetizer, it is very necessary to control oneself if (s)he is going to have any appetite for the main entrée that is to come.

Speaking of the main entrees, the grille provides plenty of options. The salads are very large and crammed with vegetables and nuts like asparagus, tomatoes, cucumbers, red onions, roasted walnuts and sesame seeds. Because all entrées come with a salad and their own vinaigrette, it's not suggested to order one as an entrée. However, if eating on the lighter side, a Cobb, spinach, caesar or salmon salad are all excellent choices. Salad prices range \$10.95-12.95.

The menu's variety doesn't stop at the salad either; it stretches into multiple pasta dishes that range from alfredo to ravioli. The preferred choice of protein may be the deciding factor in the selection of an entrée. Shrimp, fish, chicken and lobster are all options to go along with the choice of pesto, alfredo or marinara sauces for the dish.

The chicken menu is a bit more traditional than the rest of the menu, with the apricot chicken being the highlight. Either sautéed, fried or grilled, the proportions are mammoth. Each is dish includes three generous portions of potatoes and a vegetable medley that is spectacularly cut come with a vegetable medley

whitefish and tuna.

are in proportion to For those with a premium aged beef and and ribs are also options Anyone looking for sandwich menu, which menu also welcomes diner to choose her own sandwich. Sandwiches

If there is any room to doubtful, an aesthetic Featuring a heavy chocolate mouse, cheesecake and The chilled plate and forks experience. Each tastes just range \$5.95-9.95.

Overall, the service during this visit was phenomenal, and the witty waiters were readily available. The only slight drawback was the wait to receive the appetizer, then salad and entrée, after ordering. However, this actually works to the eater's advantage, allowing his/her stomach time to digest and prepare for another course. The long wait builds up the anticipation for the moment the waiter steps toward the table with the excellent cuisine and is well worth it.

Gridley's Grille of Long Grove makes for the perfect restaurant for after a concert, dance or special night. Rooms are available for larger parties by advance phone or email reservation only. But to score extra points with a significant other consider it as a romantic place for two to celebrate any special occasion.

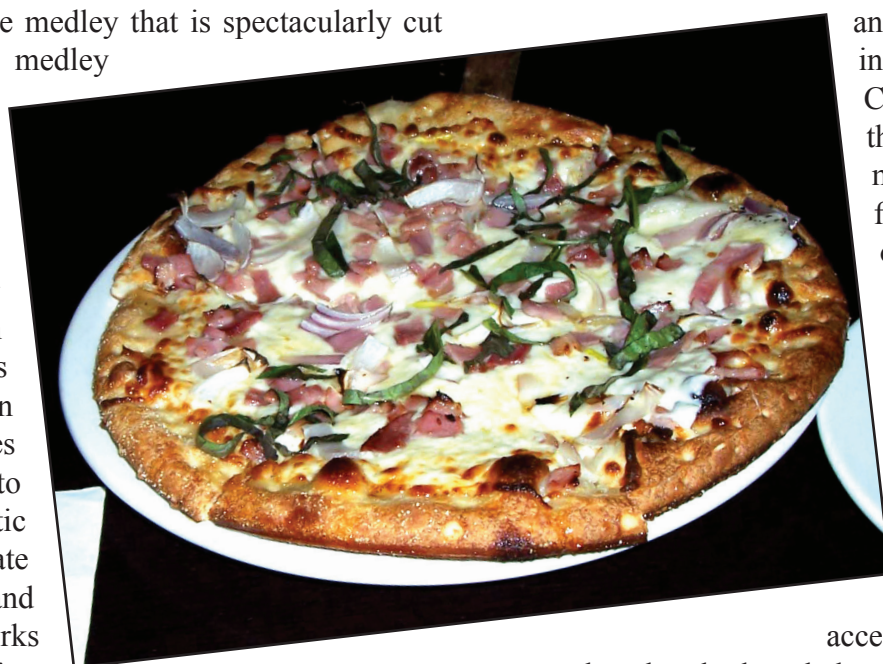
Gridley's is open Monday- Thursday 11 a.m. - 10 p.m. and Friday-Sunday, 11 a.m.- 11 p.m. It is located at 4868 Route 83 and Gilmer Road in Long Grove. For reservations call (847) 478-3663 or email Info@gridleysgrille.com.



dinner out at Gridley's Grille of Long Grove, park the car in order to avoid owners, makes guests in the not-too-distant

Katsiambis and his restaurant, located plenty of competition has found business

by a host who takes 300 people and there is atmosphere consumes the a very elegant and quaint the perfect combination of Light conversation is heard



chicken, enough for three different meals, as well as mashed and arranged on the plate. Similarly, the seafood options in addition to rice. These plates include salmon, tilapia, Chicken and seafood entrée prices range \$14.95-23.95, but the volume of food received.

more expensive taste, the steaks and chops are made with fire roasted for one's particular tastes. Veal, pork chops on the steak menu. Steaks and chops range \$14.95-29.95. a lighter night on the wallet might be interested in the includes specialty burgers and chicken sandwiches. The picky eaters with its "your way" option. This allows a noodle and sauce for pasta, or lunch meat on a club and burgers range \$8.25-13.95.

stomach dessert after that main course, which is highly dessert tray is ready to make a visit to the table. "volcano" with a burst of chocolate inside, chocolate coconut cake, one might opt for the lighter tiramisu.

accentuate the experience, and the dessert undoubtedly is an

as good as they look and alone are definitely worth a trip out to Long Grove. Desserts