

## The St. Paul Grill celebrates 20 years in October

**At 20 years, Grill logs 106,000 filet mignons, 40,000 apple crisps, 760,000 glasses of beer – and still counting**

**St. Paul, Minn. (September 2010)** – The award-winning St. Paul Grill will be celebrating its 20<sup>th</sup> anniversary with a month of special offers in October 2010. Since it first opened on October 4, 1990, The St. Paul Grill has achieved national recognition and has been honored with more than 200 awards, including Best Restaurant 2009 by *Mpls-St. Paul Magazine*.

“In the restaurant business, it’s truly rare for a restaurant to enjoy 20 years of success, much less the outpouring of affection and loyalty that The St. Paul Grill has enjoyed since it opened in 1990,” remarks Bill Morrissey, Morrissey Hospitality Companies President, The St. Paul Grill’s management firm. “We’re all very humbled by it. So our 20<sup>th</sup> anniversary plans revolve around thanking the community for its support by giving them more of what people have grown to love about The Grill—fantastic food, unsurpassed service, and an atmosphere that is second-to-none.”

### **20<sup>th</sup> Anniversary Celebration Events**

The St. Paul Grill’s month-long 20<sup>th</sup> Anniversary Celebration will include:

- Throughout October, six of the most popular items and original items from the 1990 dinner menu will be offered at 1990 prices.
  - House smoked salmon with traditional accompaniments, pumpernickel toast points and lime caper cream cheese - \$6.95 (now \$11.95)
  - Pear and walnut salad - \$7.95 (now \$9.95)
  - Chicken pot pie - \$12.95 (now \$15.95)
  - Parmesan Crusted Sea Bass with Whole Grain Mustard Dill Sauce and Asparagus – \$31.95 (now \$33.95)
  - Roasted tenderloin - \$23.95 (now \$29.95)
  - Apple crisp— \$4.25 (now \$6.95)
- Between now and the end of October, anyone can visit [www.stpaulgrill.com](http://www.stpaulgrill.com) and enter to win an exclusive trip for two to wine country in Napa Valley, California. The grand prize travel package, which will take place May 19 through May 22, 2011, will include airfares, transportation to the vineyards, lodging at the vineyards, exclusive winery tours, and winery luncheons for two adults. During the four-day trip, winners will tour, enjoy lunch at, and stay at the O’Shaughnessy Estate Winery in Anguin, California; the Pine Ridge Winery in Napa, California; the Trinchero Winery in St. Helena, California; and the Sutter Home Winery in St. Helena, California.
- What is your favorite memory of or from The St. Paul Grill? [Share and enter for a chance to win dinner for 2.](#)
- New Photo Contest for The Grill’s Bar - if you have visited The St. Paul Grill Bar, you have seen the Wall of Photos. Is there someone who deserves to be on the

- wall? [Complete the form](#) by October 15, 2010 and tell us why. From October 16 through October 30, we will then have an online poll for you to choose!
- Cigar Dinner - Tuesday, October 26, 2010
  - Chef for a Day - In conjunction with the Boys and Girls Clubs of the Twin Cities, the culinary team of The St. Paul Grill will be hosting a private event, teaching and working with 5 kids, helping them prepare lunch for a special person in their life.
  - [Meat Raffle](#) - Saturday, October 30, 2010 beginning at 2 pm in the Bar

### **20 Years at The St. Paul Grill, by the Numbers**

Since opening in 1990, the St. Paul Grill has enjoyed 87,600 hours of operation, and has served:

- 190,800 shrimps served in shrimp cocktail
- 158,480 cups of Wild Rice soup
- 53,760 pot pies
- 106,080 8 oz filet mignons
- 76,800 roasted tenderloin
- 55,440 pork chops
- 127,920 walleye
- 106,320 hash browns
- 338,640 bottles of Coke and Diet Coke (all recycled)
- 31,680 chocolate ice cream sundaes
- 26,880 turtle tarts
- 40,800 apple crisps
- 260,640 ounces of scotch
- 153,600 martinis
- 761,520 glasses of beer
- 13 years – the average tenure of a St. Paul Grill server

### **Menu items, then and now**

While The St. Paul Grill's menu has been accented through the years, The Grill has achieved a following through consistent, great tasting meals. That dedication to quality and tradition has resulted in a slate of menu items that have remained constant throughout The Grill's 20 years. Among the menu selections with such popular staying power are: house smoked salmon with traditional accompaniments, pumpernickel toast points and lime caper cream cheese; pear and walnut salad; chicken pot pie; salmon with seven spice butter on a bed of sautéed spinach; roasted tenderloin; apple crisp; turtle tart; filet mignon; pork chops; shrimp scampi; wild rice soup; chicken noodle soup; escargot; calamari; shrimp cocktail; landmark salad; prime rib; bone-in filet; top sirloin; New York strip; ribeye; bone-in ribeye; lamp chops; walleye and hash browns.

### **About The St. Paul Grill**

Voted 2009 Best Restaurant by *Mpls.-St. Paul Magazine*, The St. Paul Grill is a local institution, featuring classic American grill entrées in an upscale yet casual environment. Open daily for lunch and dinner, with a well-known Sunday brunch and classic bar, The St. Paul Grill has been consistently acknowledged for its unbeatable service, food and ambiance.

This St. Paul icon features a classic, yet surprisingly diverse menu, ranging from prime steaks and thick-cut chops, to succulent poultry and fresh seafood. The Grill is known for its classic bar, offering the Twin Cities finest selection of rare spirits and wines. Located adjacent to The Saint Paul Hotel in downtown Saint Paul, The St. Paul Grill overlooks beautiful Rice Park at 350 Market Street. For more information or reservations, please call The St. Paul Grill at 651-224-7455 or visit [stpaulgrill.com](http://stpaulgrill.com). The St. Paul Grill is managed by Morrissey Hospitality Companies ([www.morrisseyhospitality.com](http://www.morrisseyhospitality.com)).

Founded in 1995, Morrissey Hospitality Companies has grown into the leading regional hospitality management company with three primary lines of business – Lodging, Restaurants and Sports and Entertainment. MHC manages The Saint Paul Hotel, The St. Paul Grill, Pazzaluna Urban Italian Restaurant & Bar, Wildside Caterers, East Bay Suites, Tria Restaurant and Bar, Enjoy! Restaurant in Apple Valley, Paradise Landing in Balsam Lake, Wisconsin, 317 on University, M St. Cafe and RJs American Grill in St. Cloud. MHC's corporate offices are located at 2000 Landmark Towers, 345 St. Peter Street, St. Paul, Minnesota. Learn more at [www.morrisseyhospitality.com](http://www.morrisseyhospitality.com).

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