When you ruminate on all the unique facets of cadet life at the Academy, one of the last things that come to mind is gastronomic greatness (with all due respect to the fine people of Mitchell Hall who work so hard to feed 4,000 cadets three times daily). Actually, you might be able to credit the hundreds of meals these 27 former cadets consumed in that cavernous dining facility with the inspiration to take on the cutthroat restaurant industry. Anyway you dice it, from coast-to-coast these Academy grads are serving up some of the most delicious and award-winning fare in the country. Bon appetit!

GOODYEAR

1. Ground Control*


Ground Control Goodyear and Verrado are two distinct beer/wine/coffee restaurant concepts. The original Ground Control opened in 2005 and is a wine/espresso bar with over 400 wines by the bottle and a coffee roaster in house that is used to roast beans for both locations. Goodyear features a bistro menu and also makes gelato on location. Ground Control at Verrado opened in November 2011 and is a gastropub with 18 beers on draft and many more by the bottle. This location features upscale pub food.

Try: Tasty Turkey Pretzel Roll Sandwich $9.95
www.groundxcontrol.com

TEMPE

2. Thirsty Lion Pub and Grill*

Owner: Russ Teising ’63

The Thirsty Lion’s mission is to revolutionize the pub business by combining the traditional values of European and American pubs. Teising has created a gathering place where friends and family can come together to celebrate life and enjoy great food, craft
beers, signature cocktails, wines, music and sports. The open exhibition kitchen specializes in grilled steaks and seafood, gourmet burgers, sandwiches, salads and artisan style pizza cooked in a brick oven. The Thirsty Lion’s centerpiece bar creates a sense of community and friendship with guests.

Try: Roasted Artichoke & Spinach Brick Oven Pizza $12.95.

www.thirstylionpub.com

LONG BEACH

3. The Crooked Duck
Owner: Dan Rooney ’82
The Crooked Duck is a neighborhood grill serving breakfast, lunch, and dinner in a casual atmosphere and a décor based on the owner’s passion for water-skiing and boating. Rooney’s younger brother, Andrew, who is the Executive Chef and General Manager at Hotel Mirabeau in Spokane, designed the menu and recipes. The restaurant’s name comes from a legend about a resilient duck—discover the story at their website.

Try: Duck Chili $5.95.

www.thecrookedduck.com

MILL VALLEY

4. The Mountain Home Inn
Owner: Ed Cunningham ’67
The Northern California Association of Graduates holds their annual Christmas dinner party here. Serving contemporary cuisine, the lunch menu includes sustainably farmed Niman Ranch burgers and pork sandwiches for $13.00. The $38.00 three-course dinner menu changes regularly. Their wine bar specializes in boutique wineries of California, Oregon and Washington.

Try: Fried Fish Po-Boy $12.00.

www.mtnhomeinn.com

MUIR BEACH

5. Pelican Inn
Owner: Ed Cunningham ’67
Visit this authentic 16th century style Tudor inn located just a short walk from a beautiful beach in Marin County. Enjoy the restaurant and pub, which serves $32.00 Beef Wellington in the dining room for dinner. During the day, there’s classic pub fare like $16.00 fish and chips and $12.00 Shepherd’s Pie. Try some British beers on draft.

Try: Bangers & Mash $12.00.

www.pelicaninn.com

COLORADO SPRINGS

6. Colorado Mountain Brewery
Owner: Scott Koons ’93
In 2010 Koons created the Colorado Mountain Brewery (CMB) after recruiting a coalition of grads spanning the classes 1960-2002 to fund the project. Specializing in unique, handcrafted beers such as 7258 Blonde Ale and Black Panther IPA (Koons was in CS-29), CMB’s menu boasts an eclectic variety of innovative options and a distinctive approach to true “Colorado” dining and atmosphere. A second Colorado Springs location is set to open this year.

Try: Bison Meatloaf Wellington $15.00

www.cmbrew.com

7. Jack Quinn’s Irish Pub & Restaurant
Owners: Bob Denny ’68, Bob Johnston ’68, Bill Sasz ’68, Eric Howell ’71
Specializing in traditional Irish fare and delicious American cuisine, this beautiful and authentic Irish pub in the heart of downtown Colorado Springs has been in operation since March 1998. The pub has garnered numerous “Best Of” awards from local media and was recognized by Military.Com in November 2008 as one of the “Top Ten Classic Military Spots to Drink a Beer.”

Try: Alehouse Fish & Chips $12.00

www.jackquinnspub.com

8. PB and Jellies NY Deli
Owner: Art Romero ’91
The idea for a PB and Jellies restaurant started over three years ago when, on a business trip to New York, Romero decided to take the subway to Greenwich Village along with his two teenage daughters. While there, they stumbled upon a similar establishment full of Peanut Butter choices, NY deli fare, and an overall fun atmosphere. In creating PB and Jellies New York Deli, Mr. Romero saw an opportunity to bring a unique concept to Colorado Springs. In short, PB and Jellies New York Deli is where freshly ground peanut butter, locally made jellies, and plentiful smiles come together.

Try: Give Me S’More! Sandwich (chocolate peanut butter, marshmallow cream and teddy grahams) $6.69

www.pbandjellies.com

9. Rasta Pasta
Owner: Matt Taraborelli ’99
Rasta Pasta is a healthy fusion of Caribbean and Italian flavors made fresh in a fun atmosphere. Their signature dish, Rasta Pasta, features jerk chicken, green onions, diced tomatoes, garlic and
jerk seasoning sautéed with penne in red wine and marinara. Enjoy good desserts and a full bar featuring local drafts and Jamaican beer and rum. Take advantage of their outdoor dining, reggae music, and daily happy hour specials.

Try: Tortellini Jamaica Mon (ricotta cheese tortellini, pineapple, bananas, grapes and green onion simmered in a white wine sauce) $13.95
www.rastapastacs.com

GLENWOOD SPRINGS

10. Glenwood Canyon Brewing Company
Owner: Tim Mason ’69
Located in the historic Hotel Denver, Glenwood Canyon Brewing Company is a family-friendly restaurant and fully functioning brewery that has won 14 medals in the Great American Beer Festival and the World Beer Cup. The menu runs the gamut from Certified Angus Beef steaks to fresh salads and sandwiches.

Try: Grilled Salmon Over Bowtie Pasta (with creamy parmesan pesto sauce) $14.95.
www.glenwoodcanyon.com

WOODBURY

11. Longwood Country Inn
Owner: Jerry Lundquist ’71
Built in 1789, this historic Inn is situated on the main street of Woodbury, the antiques capital of Connecticut. The restaurant, with three period dining rooms each with its own original working wood-burning fireplace, overlooks manicured gardens and The Terrace, which offers outdoor seating for 40. The restaurant has been a multiple winner, 2007-2012, of the annual Reader’s Poll of Connecticut Magazine’s “Best New Restaurant” and “Best Brunch” along with receiving a “Tops in Connecticut” rating from Zagat.

Try: Maryland Crab Cake $13.00
www.longwoodcountryinn.com

JOHNS CREEK

14. Great Harvest Bread Co.
Owner: Ray Boland ’86
Owned by Ray and Erika Boland, Great Harvest Bread Co. is a from-scratch, whole grain bakery that sells breads, sweets, sandwiches, soups and other specialties made fresh on-site everyday.

Try: Spicy Smoked Turkey Panini $7.95
www.getfreshbread.com

RINGGOLD

15. The Acoustic Café
Owner: Greg Gordy ’90
The Acoustic Café is a restaurant/bar with a live music stage that is always active on weekends. Gordy is also a musician for a local band that performs there regularly. American Idol star Lauren Alaina performed at the Acoustic Café several times prior to her rapid rise to stardom. As an eatery, the chicken wings have been singled out in a regional “best of the best” competition.

Try: Lemon Pepper Wings (10) $6.95
www.ringgoldacoustic.com

TAMPA

13. The Laughing Cat Restaurant
Owner: Dave Scott ’77
Located in the famed Ybor City neighborhood, Laughing Cat is ranked sixth out of the 1053 Tampa area restaurants on Trip Advisor. The restaurant boasts generous portions of some of the best Italian food in the city, a full liquor “Cat Bar,” and sidewalk seating. One menu favorite is the Filet Mignon Cat Style–filet mignon sautéed with Portobello mushrooms, artichoke hearts, and red peppers in a white wine sauce with fresh basil. Priced at $44.95 it will easily feed two and you will probably take home leftovers.

Try: Gnocchi alla Moda $15.95
www.thelaughingcat.com
SHOUP

16. Mother Chukar’s Café
Owner: Preston Rufe ’99
Located in historic Shoup along the world famous Salmon River, the Booker’s Retreat and Mother Chukar’s Café complex is a quaint and relaxing campground, restaurant, and western bar featuring specialties like house-smoked pulled pork and ‘slaw sandwiches and fresh cut Idaho potato fries. Off the grid and way off the beaten path, Booker’s Retreat is an outpost in the heart of the Salmon-Challis National Forest, a gateway to the Frank Church Salmon River of No Return Wilderness. Serving breakfast, lunch, and dinner, you’re sure to enjoy a freshly prepared, wholesome meal.
Try: Pork Chop with Soy-Honey Glaze and Grilled Sweet Onions $16.00
www.bookersretreat.com

MASCOUTAH

17. The Nexus Café
Owner: Brad Davis, ’87
Davis retired in 2007 and started a non-profit company (What’s Nexus NFP) in 2011. As part of the non-profit, he opened a small café near Scott AFB. The Nexus Café is a non-profit coffee shop and lunch restaurant. They serve coffee and espresso as well as soups, salads, sandwiches, and baked goods, all made from scratch on-site. They constantly experiment with new food items, but their mainstay is the fresh carrot cake with hand whipped cream cheese frosting, which sells for $3.00 a slice. They also sell entire carrot cakes for $20.00. The café is the centerpiece of a new venture, What’s Nexus NFP, offering employment and fundraising opportunities for area youth.
Try: Mountaineer-Sized Foot-Long Hoagie $5.50
www.whatsnexus.org

HANNIBAL

18. Woodside Restaurant
Owner: John Rolsen ’73
The restaurant is attached to Garth Woodside Mansion and is located in the midst of 40 acres of gardens, ponds and rolling meadows. The restaurant is recently renovated, added was a lounge area with leather couches perfect for wine tasting and appetizers in a relaxed setting. They call it “Taste and See,” where you can sample a number of Missouri wines and also take a tour of Garth Mansion. The atmosphere is set by the glass walls that surround three sides of the restaurant. This allows guests to overlook the pasture where llamas stroll. The restaurant fare is American cuisine and the bar is well stocked.
Try: Pecan Encrusted Salmon Three-Course Meal $25 (for in-house guests)
www.garthmansion.com

BROOKLYN

19. 61 Local
Owner: Pete Withers ’79
In the heart of bustling Brooklyn, New York, sits an unassuming café owned by Withers and his business partner David Liatti. Ask anyone in the neighborhood where the place is for good food and good drink, and to mingle with the locals, the answer will be 61 Local. 61 serves locally produced foods and beverages that are affordable and enjoyed in a casual environment. Their spacious mezzanine brings together local groups for film screenings, poetry reading, plays, and parties.
Try: Tide is High Sandwich (taramasalata, hard-boiled egg, salsa verde on pugliese with a side of seakraut) $7.00
www.61local.com

TOLEDO

20. Salsarita’s Fresh Cantina
Owner: Ty Dimeff ’89
Opened in June of 2008, the restaurant’s claim to fame is the fresh food and legendary customer service. The signature item is the burrito combination meal. For about $9.00 you get a large burrito on either a flour or spinach tortilla, choice of chicken, steak, pulled pork, ground beef, shrimp or grilled vegetables, with mild, medium or hot salsa, regular or flavored sour cream, guacamole, cold vegetables, chips with either salsa, guacamole, or queso and a choice of beverage. Salsarita’s also has a full bar with beer, mixed drinks and margaritas.
Try: Grilled Steak Burrito with Chips and Drink $8.88
www.salsaritas.com
FORT WORTH

21. The Black Rooster Bakery
Owner: David Mann ’68
The Black Rooster Bakery is a neighborhood, artisan bakery specializing in European breads and pastries with a Texas flair. Menu items include morning pastries—their cinnamon rolls are renowned—scones, daily sandwiches on fresh baguettes, homemade pies, cakes and cookies. They also serve daily soups during the winter.

Try: Chicken Pot Pie $9.00
www.theblackroosterbakery.com

CENTREVILLE

24. San Vito Ristorante Italiano*
Owners: Mick Rosenblatt ’70, Bob Edmonds ’79
A well-known and very popular “chain” of two restaurants in Northern Virginia founded by Sal Speziale ’78 in 2003, the eateries combine the charm, simplicity, and bold tastes of Sal’s native Sicily with the efficiency and personal attention appreciated by modern American families. The full line of pasta entrees features Rigatoni Silvana, rigatoni in a creamy meat sauce, peas, and melted mozzarella for $11.00. The restaurant also boasts a robust wine selection.

Try: Osso Bucco (cross-cut veal shanks braised with vegetables and white wine, served over angel-hair pasta) $24.00
www.sanvitorestaurant.com

FREDERICKSBURG

22. Hondo’s on Main
Owner: John Graham ’68
In 1995, Graham and his wife Cris returned to her family ranch in Fredericksburg and took on active management of Luckenbach, Texas—a little town bought by her father, Texas icon Hondo Crouch, and made famous by the Waylon Jennings song of the same name. In 2004, they opened Hondo’s on Main, a restaurant and music venue in Fredericksburg. Hondo’s features top Texas musicians and “gourmet bar food.” Try the award winning barbeque and a full bar featuring large hand-shaken margaritas—regular, pineapple, or jalapeno flavored.

Try: Hondo’s Donut Burger (one half-pound Angus Beef formed into a donut) $6.85
www.hondosonmain.com

JACKSON HOLE

25. Alpenhof Lodge
Owner: Ed Cunningham ’67
Serves Swiss Alpine comfort food that is both hearty and polished. After a day skiing, there’s après ski fondue ($28.00 for two) to warm up with or glühwein (wine blended with cinnamon, cloves, oranges, lemons and a dash of sugar) and $8.00 Flammkuchen (German pizza w/ crème fraîche). Enjoy Spaten and other German beers on draft.

Try: Weiner Schnitzel $18
www.alpenhoflodge.com

26. 43 North
Owner: Jerry Lundquist ’71
Set at the foot of Snow King Mountain, 43 North boasts spectacular views of the local ski resort and the surrounding mountain ranges. The dining room at this exclusive ski and summer destination offers casual fine dining. Enjoy Tuscan wood fired pizza and the Cabana Bar at 43, alfresco on the roof deck. This recipient of The Wine Spectator Award of Excellence features 17 beers on tap.

Try: Hot Buttered Lobster Claw BLT with Avocado $14.00
www.43north.net

Travel & Leisure magazine and has been featured on Food Network and the Cooking Channel.

Try: Southern Fried Chicken $15.00
www.maxswinedive.com

HOUSTON

23. Max’s Wine Dive*
Owner: Jerry Lasco ’89
Lasco owns six wine-centric restaurants across Texas with three additional openings scheduled for 2012. With a passion for wine and food, Jerry and his wife Laura opened Max’s Wine Dive in 2006 and created a gourmet comfort food sensation. Named after their oldest son, Max’s is now a foodie favorite in Houston, Austin and San Antonio. The restaurant’s mantra is “Fried Chicken & Champagne, Why the Hell Not??” Guests rave about the dish that was named one of “America’s Best Fried Chicken” by