

Bonefish Grill swims north to Johnstown's 2534

Developer Nick Christensen may not be a chef or a restaurateur, but he's justly proud of the opening of Bonefish Grill this summer at 2534

in Johnstown. Indeed, the anchor restaurant says as much about the quality of a new development as any retail anchor.

"We're a dinner-only, polished-casual restaurant," said Roland Wayment, joint venture partner for the new Bonefish. "We specialize in fresh fish, with nine species on the core menu. Then we have two or three more as daily specials."

He added that diners can choose one of four signature toppings for the grilled offerings, ranging from warm mango salsa to a virgin olive oil Mediterranean sauce. And for those who do not fancy a dinner from the deep, Bonefish offers steaks, pork tenderloin, chicken and pasta dishes.

"We have a big-city bar and 50 different kinds of wine by the glass," he added.

The first Bonefish Grill opened in January 2000 in St. Petersburg, Fla., but the concept quickly spread up the coast, into the Midwest and over to the Rockies.

"We found that in the Denver market people are hungry for fish," he said. "It seemed like a natural market for us because people here tend to be health-conscious."

In Northern Colorado, enrollment in

ExecStyle

the school of seafood restaurants has been dropping — Pelican Fish Restaurant & Market, Nate's/Wildfish and The Crab Shack are all gone from Fort Collins. Locally owned Fish on West Oak Street now swims alone.

More health food

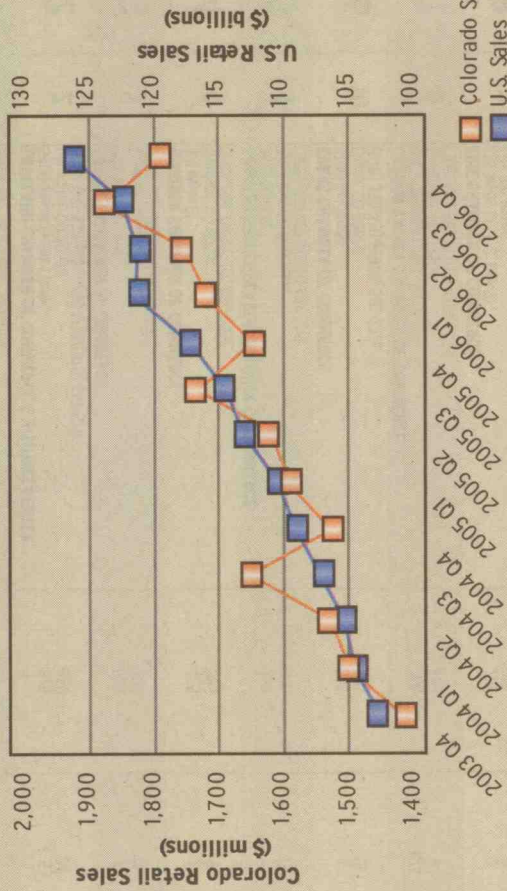
If cocoa and other chocolates keep blood pressure down, circulation flowing and hearts healthy, and if the new **Chocolate Café** in downtown Fort Collins serves things made out of chocolate, then visiting the café for a dark chocolate raspberry tort after taking in a play or an evening of music must be a healthy thing to do.

"People love chocolate," said Mike DelDuca, who, with chef Kathy Speer, will open the doors June 1. "We have renovated the space occupied by the **Pita Pit** on Olive Street. It's upscale table service, offering gourmet desserts."

DelDuca's sister Missy Levenson owns the **Armstrong Hotel**, which houses the café, with her husband Steve. DelDuca met Speer when they worked for hotelier John Q. Hammons.

"I will make all of the pies, torts, cookies, brownies and cakes," Speer said. "Some of them are traditional recipes, and some of them are my own creations. For those who might not like chocolate, we have other offerings like a delicious Key Lime Pie." Her favorite? All of them. But the white

U.S. & Colorado Restaurant Sales 4th Quarter 2003 to 4th Quarter 2006



SOURCE: COLORADO DEPARTMENT OF REVENUE OFFICE OF RESEARCH AND ANALYSIS

BY THE NUMBERS — Colorado restaurant sales for the fourth quarter of 2006 were up 8.8 percent — to about \$1.78 billion — over the same quarter in 2005. By contrast, sales for the entire United States increased 7.7 percent to \$126.2 billion. In Northern Colorado, Weld County enjoyed the biggest percentage change from 2005 at 8.8 percent, from \$46 million to \$49.8 million, while Larimer County's increase from \$96.9 million to \$102.2 million represented an increase of 5.5 percent.

chocolate croissant bread pudding tastes mighty good.

As soon as the liquor license is approved, the Chocolate Café will also serve ports, liqueurs and wine as well as espresso and other coffee drinks.

No bad locations

Da Vinci Sign Systems Inc. of Windsor recently won three international awards.

Alas, its third place in the electric monument category for **Somi's** on Harmony Road in Fort Collins marks the end of the third eatery at that location. First there was **Mulligan's Food and Ale**, then the first **Somi's**, then the incarnation recently departed from a nice-looking space in a good location. Can there be a bad location? Probably not. Just bad matches.