



**For Immediate Release**  
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## **Island-themed restaurant offers guests relaxed elegance**

**Sarasota's Island Time Grill delivers award-winning cuisine in an atmosphere where time stands still.**

**Sarasota, FL** – One of Sarasota's newest fine dining destinations may be miles from the water, but its island-themed décor and cuisine suggest otherwise.

Graced with a façade of bay windows and a tropical dining room fitted with vibrant teal walls, white-washed shutters and African mahogany hardwood floors and canopies, Island Time Grill has the atmosphere of an island manor house rather than a restaurant nestled in a quaint shopping plaza.

Relaxed elegance is just the type of ambience Bruce and Evan Dawson want to treat their guests to when the father-son team open the 212-seat restaurant in February.

"We believe fine dining can be relaxing," co-owner Evan Dawson said. "You can dress to unwind or dress to impress."

Guests looking for stunning sights to compliment their dining experience will find it on Island Time Grill's 28-seat covered outdoor patio, which offers a picturesque view of the sunset.

The vantage point from Island Time Grill's bar is equally impressive. The blue-green sand-filled bar top compliments a seven-foot screen that projects a video of the ocean lapping against a sandy beach. Surrounded by shutters and curtains, guests feel as if they are gazing out an oceanfront window.

A three-foot clock that originally hung inside the Paris Railroad Station stands inside the lobby. Every piece of the clock is intact, except the hands, which have been intentionally removed.

“We really want our guests to feel relaxed when they come here,” Bruce Dawson said. “We want them to enjoy the unhurried pace you can only find in the islands. Our saying here is, ‘Relax, you’re on Island Time.’”

While Island Time Grill’s tropical surroundings are designed to promote a care-free climate, its cuisine aims to satisfy the most discerning tastes.

“From day boat fresh fish to certified Angus beef, all of our dishes are made fresh daily,” said co-owner Bruce Dawson. “Everything from our pastas to sauces, and even our ice creams, are made fresh right here on the premises.”

The chef responsible for creating Island Time Grill’s culinary delights is regionally-renowned chef Dave McConaghy, the former executive chef of The Summerhouse Restaurant, a Zagat-rated restaurant on Siesta Key that closed its doors last May after its owners retired.

A graduate of the prestigious Johnson and Wales University, McConaghy studied under Sarasota’s premier chefs Heinz Schellenberg and Tim Carrol.

A Sarasota native, McConaghy specializes in seafood delicacies such as coconut and curry lobster bisque made with Maine lobster, essence of coconut and cream, spiced with red curry and lemon grass; a Chilean sea bass crusted with wild mushrooms, steamed with julienne vegetables and topped with tangy ginger butter reduction; a grilled center cut salmon with pine nuts, cranberries and green onions served with a smooth pistachio polenta wedge.

Island Time Grill’s menu also features several beef and poultry entrées including free-range lamb rib rack chops that are pan seared with black pepper and topped with a tangy green herb puree and a slow-roasted duck served with orange scented ginger cranberry sauce.

Island Time Grill’s eclectic 60-bottle wine list was created by house manager Doug Valtz, who served in a similar capacity at The Summerhouse. Valtz brings twenty plus years of management experience to Island Time Grill.

The 30 red and 30 white wines are on display inside Island Time Grill’s charming wine cellar that overlooks one of the restaurant’s three private islands, secluded dining areas that can seat parties of six to 36.

“Our private islands are perfect for business dinners, special family occasions or maybe even the perfect setting to propose,” Evan Dawson said.

Island Time Grill mixes a handful of specialty cocktails including the Key Lime Martini, a blend of Absolut Vodka, Licor 43, lime juice and cream; the Caribbean Sunset, made with rum, melon liqueur, orange and pineapple juices; and the Island Time Martini, Malibu rum, light rum and Blue Curacao topped with a splash of pineapple juice.

Bruce Dawson, former COO for Dean & DeLuca and part owner of the 40s-themed restaurant Blue Mill in Manhattan's West Greenwich Village, hopes Island Time Grill will become a dining destination for all occasions.

“For that special occasion, you can indulge in a bottle from our wine cellar accompanied by a rack of lamb,” he said. “You can also stop in for a quick dinner and order from our bar menu. My hope is that everyone will be able to experience Island Time.”

Island Time Grill is located at 8225 Cooper Creek, Blvd., Sarasota. The restaurant is open for dinner 4 to 10 p.m. Sunday through Thursday and 4 to 11 p.m. Friday and Saturday. The bar is open from 4 p.m. to midnight every day. Island Time Grill will open for business the end of February.

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