

THE CONNOISSEUR UP NORTH

New restaurants on summer radar

To help locals and summer visitors navigate the ever-changing northern Michigan foodscape, we've cranked up our restaurant radar early and found all manner of new blips on the screen. We've checked a few of them out, but only briefly, and most we have yet to visit, so this is only a preliminary report of bare-bones data. Watch for more thorough, descriptive reviews of some of these newly launched ventures after they find their sea legs.



**SHERRI &
GRAYDON
DECAMP**

Local columnists

Foghorn Pub & Grill

Veteran restaurateur Barry Boone opened this nautical-themed restaurant in early May on West Bay Shore Dr. (M-22) opposite Elmwood Marina. Foghorn seats 100 and features a handsome fireplace and views of harbor and bay across the highway.

Chef Coburn McNaughton (who doubles as co-manager with Kelly Brooks) offers both seafood and the beefy fare Boone has long been known for (using beef from his own Michigan herd).

Foghorn Pub & Grill, S. West Bay Shore Dr., Traverse City; 932-8993. Lunches under \$10, dinners under \$20. Open daily 11 a.m.-10 p.m.

CW's Blue Water Bistro

Technically speaking, this is a re-do of the main restaurant at Traverse City's downtown Holiday Inn, but the make-over is so radical that it is, in fact, a whole new operation.

The space has been divided into three parts, with a bistro-deli up front off the lobby, a bar-lounge area a

bit farther in and a dining room beyond that. The look and feel are contemporary with techno touches.

Food and Beverage Director Randy Sharpe's menus (all new, according to the management) incorporate maple-horseradish pork, lamb kebabs and almond-crusted walleye, as well as daily blackboard specials. Morning brings coffee, juice and pastries to the fore in the bistro.

CW's plans to team with regional wineries for events and seems as mindful of the cellar as the kitchen.

CW's Blue Water Bistro, Holiday Inn West Bay, 615 E. Front St.; 947-3700. Continental breakfast through dinner, seven days.

Woolly Bugger

Darrell Lavender says business has been good all winter at the new Internet coffee shop he and his wife, Kathi, opened in Harbor Springs. So good that he said he's a little worried about dealing with the hordes of summer. Woolly



Record-Eagle/John L. Russell

Foghorn Pub and Grill on West Bay Shore Drive at the west end of Traverse City is the latest offering from restaurateur Barry Boone.

Bugger serves up gourmet coffees, espresso and other specialty coffees and teas. They roast their own and sell it retail and wholesale.

Food service includes quiche, pizza, wraps and some bakery goods, and a trio of LCD terminals provides broadband access for \$8.50 an hour (or bring your own WiFi-enabled laptop and browse all day for \$5).

All this and gift baskets, too. *Woolly Bugger, 181 E. Main Street, Harbor Springs; 242-0592.*

Great Wolf Lodge

This new, kid-friendly mega-resort and indoor "water park" on Traverse City's S. Division has two restaurants but doesn't emphasize them in ads or mention them on their Web site.

Nestled among the malls, buffalo and auto dealers on S. Division (US-31 South), Great Wolf is one of a three identical, faux-rustic Midwestern resorts (others

are in Kansas City and Wisconsin).

The restaurants are side by side in the lobby, one with table seating and the other picnic benches, and they share a menu of burgers, pizzas and other contemporary American standards including a blackboard of specials in the \$20 range (recently: Porterhouse steak, salmon). *Great Wolf Lodge; 3051 N. US-31S; Traverse City; 941-3600, www.greatwolflodge.com.*

Esperance

Owners Pram and Sue Archaya and manager Debra Burk have more than tripled the size of their Charlevoix wine shop, adding a 50-seat area in front with coffee-bar, tables and couches as well as an expanded wine and cheese display and sales spaces.

Pram says they deal exclusively in food without preservatives. There's a video area where patrons' kids can watch vintage car-

toons and where the Food Network will play when only grown-ups are around.

Coffee-bar fare will include cheeses and salad plates. They also offer ready-to-bake hors d'oeuvres to go. Wines are for retail, carryout sale only.

Esperance, 12853 US-31N, Charlevoix; 237-9300.

Garrett's One Water Street

Garrett's One Water is the new owners' name for what once was Stafford's One Water Street in Boyne City. The new chef/owner, Garrett Scanlan, most recently ran things at Mahogany's in the Charlevoix Country Club.

He describes his menu at the new One Water as "moderately priced" (entrees \$8-16) and says it leans to fresh fish and seafood (a house specialty) prime rib, but includes other standards, soups, appetizers, salads and desserts.

Serving both lunch and

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