

ADVERTISING DEPARTMENT

dining

around



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All American Grill: destined to be a star

Mark Oliver is now operating his own venture — and folks, it's terrific. Just perfect and much needed for the area, the all-new All American Grill is in the former location of Trophy's in Mission Valley. Mark, who for 19 years was a partner at George's at the Cove in La Jolla, has introduced a fresh and delicious new "chef-driven" dining concept.

At All American Grill you will be amazed at the innovative and original menu, the quality of food and the reasonable pricing, even on the great wine list. Mark is a fourth-generation San Diego native and SDSU grad who remembers Mission Valley as a place with dairy farms and corn fields. Now it's where you'll find his unique restaurant, which is definitely worth visiting. He's recruited a chef and super talent in Tim Au, who has worked at places such as Pio's and Winesellar & Brasserie.

All American Grill is what it advertises — All American. All the products served here are grown in America; you won't find imported wines and spirits or beers on the menu. In fact, even the art on the walls is all American. Mark renovated the place, making it much more open. He also had a big makeover on the patio deck, where you'll now find the Trolley Bar & Terrace, an ideal place for happy hour and private parties with its own bar, overlooking Mission Valley. They also offer the college and NFL football package and open at 9:30 a.m. on weekends for football.



From left are Tim Au and Mark Oliver of All American Grill.

As an introductory special, Mark has decided to extend his SD Restaurant Week three-course dinner for \$20 for one more week (through Sept. 25!). It's an incredible deal with a choice of truffle vinaigrette wedge salad, roasted portobello mushroom over wilted spinach, or fire-roasted tomato soup as a first course. This is followed by a choice of entrée: double-cut pork chop with grain mustard and tart apple au jus, a prime 10-ounce sirloin steak in whiskey sauce, or fresh local swordfish with fennel in lobster bisque sauce. For your third-course dessert, choose either the All American Snickers Pie, vanilla bean/raspberry crème brûlée, or the buttermilk panna cotta.

The menu here is simply fantastic. The dinner lineup includes "grazing" appetizers such as The Maryland (meaty crab cakes), Little Italy (fried calamari), Daddy Warbucks (baked oysters Rockefeller with bacon, spinach, tomato and parmesan), and North County mussels. For salads, you will love the truffle-infused Imperial Valley (an iceberg wedge with blue cheese crumbles), or the truly authentic Caesar salad. Among the dinner entrées are the Homestead (Wyoming buffalo meatloaf with bacon, corn and mashed potatoes with roasted red-pepper gravy), the Chinatown (Asian marinated skirt steak), the Texan (wood-roasted 7-ounce USDA-choice filet wrapped with bacon), or the Capitol Hill (grilled double cut pork chop). The fresh fish selection here is always innovative. You'll also find some tasty wood oven-fired pizzas. I love the half pound burgers here (try the New England with Vermont cheddar, arugula and maple-cured bacon served with wonderful truffled parmesan fries). For side dishes, the four white cheese macaroni is to die for. All American Grill has so much going for it you just have to try for yourself and see. And there's ample free parking for lunch and dinner.

Find the All-American Grill at 7510 Hazard Center Dr. in Mission Valley (619-296-9600).