

Connor Concepts

QUALITY DINING, GUEST-OBSESSED SERVICE

You're hungry and you're looking for a totally satisfying dining experience—a premium steak, a 14-ounce pork chop, fresh seafood, or maybe a uniquely prepared salad—your first thought should be a Connor Concept restaurant. With their philosophy of only the highest-quality ingredients and guest-obsessed service, the Chop House, Chops Grill and Connors restaurants offer you a great range of tantalizing choices.

President and CEO Mike Connor has been in the restaurant business since the mid-1970s. After an early stint with the Steak & Ale restaurant group, Mike was co-founder and president of Grady's in the early '80s. He brought many of his top executives to the Connor Concept team, including vice president Bo Connors, Mike's brother, and Brian Keyes. Executive chef Tony Watson, who is responsible for developing the wide range of menus, also hails from the Grady's group. Kevin Thompson, a vice president, is concept director of Chop's Grill and Regas Restaurant.

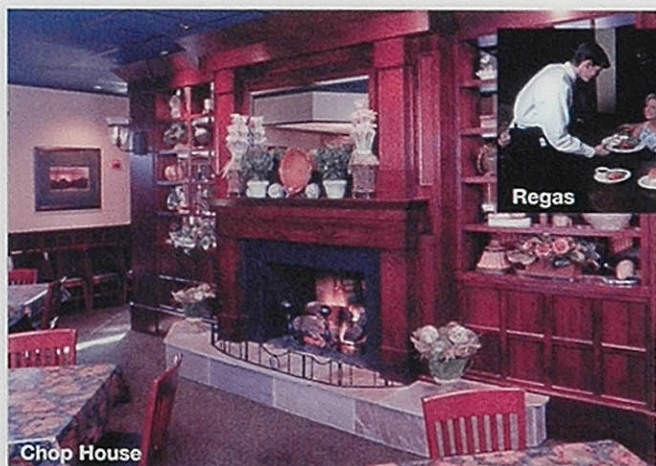
There are now Chop House restaurants in Knoxville, Kingsport, Chattanooga, Sevierville, Lexington, Kentucky, and Dayton, Ohio. In a relaxed, casual atmosphere, diners can choose from heavily aged steaks and chops, including the popular 14-ounce pork chop. For information, call 531-2467 (Knoxville) or 774-1991 (Sevierville).

Chops Grill in Knoxville, the slightly more casual spin off of Chop House, features more sandwiches and daily blue-plate specials such as pot roast, crab cakes, and baked Boston Schrod. Like in all Connor restaurants, everything is made fresh. For more information, call 690-2345. A second Chops Grill is planned for Chapman Highway in early 2003.

The newest restaurant, Connors in Sevierville, features an extensive menu, with steaks, fresh uniquely prepared fish, chicken and salads. Choose from lobster and crab bisque, baked sea scallops, rattlesnake shrimp and grits (with Cajun sausage), a rich seafood casserole; or a half chicken roasted with Italian seasonings. Desserts at Connor's are made-from-scratch: bananas Foster, crème Brulee, and strawberry shortcake with fresh whipped cream, and made-on-site vanilla-bean ice cream.

For more information about Connor's, call 428-1991.

No matter which Connor Concept restaurant you choose, you can be sure of leaving with a satisfied smile. "We remember the good old days when food preparation and service knew no shortcuts; when fresh, natural ingredients were used in consistently preparing the highest quality food," says Mike Connor. "We have committed ourselves to creating and preserving casual-dining restaurants that exemplify these old principles in a fresh, young way. The same is true of our catering services."



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Grill Chef Anthony Foister cooks up some orders at The Chop House at the Five Oaks Factory Outlet Mall in Sevierville. The restaurant opened its doors on Memorial Day.

Margaret Benthage/News-Sentinel staff