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The Grill on the Alley Dallas Promotes Chef Daniel Winans to Executive Chef and General Manager

New Leadership Role Merges Culinary and Dining Room Connection to Enhance Guest Experience

Woodland Hills, CA (November 07, 2011) – The Grill on the Alley, known for its all-American style fare and careful attention to guests, has promoted Chef Daniel Winans of the Dallas location to General Manager and Executive Chef. Consistent with the original location in Beverly Hills, The Grill on the Alley Dallas is a favorite destination among a discerning and loyal clientele, including many business and community leaders.

“Guests have always been closely connected with our chefs at The Grill. Our guest experience has grown consistently because we play up the chemistry with everyone in the dining room; it’s about the food, and about our guests’ confidence that all of their expectations would be exceeded,” said Chef Winans. “With my dual positions, I’m excited about the opportunity to connect the kitchen and the dining room for our guests even further.”

Chef Winans has been with for The Grill on the Alley Dallas since the restaurant opened in 2006. Prior to his joining The Grill, Chef Winans led culinary teams at brands including The Zodiac Room at Neiman Marcus and The Pyramid Room at The Fairmont. Also a culinary entrepreneur, Chef Winans opened the first kosher French bakery in Dallas. He lives in Dallas with his wife Andrea; the Winans have two daughters.

Winans and The Grill’s culinary team take classic American grill fare to a new level with a passion for freshness and by sourcing superior quality ingredients. The finest available USDA Prime steaks and chops are aged and hand-butchered in house. Fresh fish and seafood are flown in daily and sauces and marinades are prepared especially for each dish.

In addition to steaks, seafood and poultry, the extensive and uncomplicated menu features timeless dishes, including Jumbo Lump Crab cakes, Filet Mignon with Boef Onions and Bordelaise Sauce, Cedar Plank Atlantic Salmon, Double Cut Pork Chops, Chicken Pot Pie, classic Cobb and Caesar salads. The homemade desserts like Old Fashioned Strawberry Shortcake and Key Lime Pie are recipes that bring back and create memories. The Grill offers an extensive wine list, and their full-bar service features premium, well brands and a menu of robust cocktails.

The Grill on the Alley in Dallas is located at Galleria Dallas, 13270 Dallas Parkway, Dallas, Texas 75240. More information surrounding this location can be found at <http://www.TheGrill.com>, Facebook <http://www.facebook.com/TheGrillontheAlley> or Twitter @TheGrill.

ABOUT THE GRILL ON THE ALLEY

Hidden on a quaint alley in downtown Beverly Hills, The Grill on the Alley was established in 1984 as a restaurant that specializes in traditional, all-American style fare. Patterned after the great grills of the past in New York, Chicago and San Francisco, The Grill on the Alley has become known for its excellence in service and fine dining. The popularity of the five-star restaurant has resulted in seven locations in four states, and has earned a place in the hearts of all who dine there. For more information, visit www.thegrill.com.

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