

Dining notes: South Fort Myers restaurant emphasizes freshness

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8:32 A.M. — "Eat well today" is the motto of a new south Fort Myers restaurant emphasizing fresh ingredients.

Kenwood Lane Grille executive chef David Ratzenberger said that means no processed meats, freshly made pasta and other wholesome food.

"We use real lump crabmeat in our crab cakes," he said. "The hamburger for our burgers is freshly ground on the property, and we brine our own corned beef. We're rolling our own fettuccine."

Kenwood Lane Grille, in the former Blarney Stone location at 12791 Kenwood Lane, is Ratzenberger's first Southwest Florida restaurant.

But he boasts more than 20 years experience in restaurants and hotels including Hilton, W Hotels and Sheraton.

Most recently, he worked for Hilton in the Beltway around Washington, D.C., but he and wife Jean became fed up with the area's congestion and snow.

"We had friends down here we'd vacationed with, and we really loved the area," he said.

Comfort foods, such as chicken pot pie and pot roast, are a big part of the menu, but it also includes classic pasta dishes, seafood and steaks.

Lunch sandwiches and salads range from \$7 to \$11, while dinner entrees top out at \$17.

"It's not a really big menu, but I think we have a nice mix," Ratzenberger said. "Freshness is what we're really trying to do."

Lunch is served 11 a.m. to 2 p.m. Monday-Friday and 1-5 p.m. Saturday; dinner is 5-8 p.m. Monday-Thursday and 5-9 p.m. Friday and Saturday. The restaurant is closed Sundays. Beer and wine are served.

Kenwood Lane can be reached from College Parkway or U.S. 41. Call 728-5400.