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## **Q Roadhouse Blends Classic Southern Cuisine and Regional Barbecue in Jackson Hole**

*Roger Freedman's Menu Highlights America's Most-Loved Barbecue Styles*

JACKSON HOLE, WY, November 2007 – Gavin Fine and executive chef /partner Roger Freedman, proprietors of the popular Rendezvous Bistro, introduced Q Roadhouse to the Teton Village dining scene in December 2006. Before opening, Fine and Freedman spent weeks traveling across the country, visiting acclaimed barbecue restaurants in Memphis, North Carolina, Kansas City and Dallas, sampling the various regional styles before implementing them on their roadhouse menu.

Freedman's menu blends the best of regional barbecue with fun and accessible dishes designed to share. Signature items include *Hush Puppies with Honey Butter*; *Peel-and-Eat Shrimp with Tabasco Butter* and *Spiced Fried Green Wyomatatoes*. Inspired by their roadtrip, Freedman created the *Q Mixed Platter*, featuring interpretations of the different styles of pork spare ribs, baby back ribs, beef brisket, smoked chicken, pulled pork and Texas hot links he and Fine sampled across the country and achieves the smoked flavor for his barbecue with the use of hickory wood imported from Illinois.

Other entrees that illustrate Fine and Fredman's fondness for Southern cuisine include *Organic Turkey Meatloaf*; *Blackened Catfish*, *Wild Mushroom Pot Pie*; a fully loaded *Roadhouse Burger* with Cheddar, bacon, onion, fried pickles, and BBQ sauce; and traditional sandwiches like *Pulled Pork* topped with slaw and *Fried Shrimp Po'Boy* with Cajun mayo. Rounding out the meal is a selection of house-made desserts including *Key Lime Pie*; *Strawberry Shortcake*; *Apple Crisp* and *Chocolate Pots de Crème*.

Q Roadhouse offers a large selection of bourbon, whiskey and beer that compliment Freedman's cuisine in addition to a comprehensive wine list focusing on Northwest vintners.

Designed by Tobler Duncker Architects, the restaurant's interior was created to reflect the rustic nature of a roadhouse. Rooted in simplicity, Q Roadhouse features natural colors and materials with blonde-wood paneling, grey stone cider blocks, and auburn bricks. The large dining room has 187 seats, with a long, 25-seat bar, and an 60-seat al fresco patio overlooking Teton Village. Other design elements include red leather bar stools, chocolate brown tables and chairs, and hanging industrial silver light fixtures.

Q Roadhouse is located at 2550 Moose Wilson Road in Jackson Hole, Wyoming. Q Roadhouse is open for dinner Monday – Sunday, 5:00 – 10:00p.m. Two private dining rooms accommodate 30 people or can be combined to accommodate 60 people. For more information or reservations, please visit [www.qjacksonhole.com](http://www.qjacksonhole.com) or call 307-739-0700.

**FOR MORE INFORMATION ABOUT Q ROADHOUSE OR FINE DINING LLC, PLEASE CONTACT RANDEE BRAHAM (RBRAHAM@BALTZCO.COM) OR SARAH ABELL (SABELL@BALTZCO.COM) AT BALTZ & COMPANY - 212.982.8300.**