

BY MARITZA COSANO
PHOTOS: COURTESY OF THE RESTAURANT

Dinner with a View

The Jupiter Grill, a scenic restaurant with Celebrity Chef Paul Niedermann, is becoming one of the Palm Beach County's best jewels—Top Chef Gordon Ramsay would be proud.

One of Florida's main attractions is the sunny weather and excellent food. Pair these with aquamarine water views, and you have the perfect date. Along Palm Beach County, nothing gives you more of that "license to chill" than Jupiter Beach—and the locale to indulge in the ultimate, unique dining experience with a luxurious atmosphere is The Jupiter Grill.

Overlooking the Intracoastal Waterway, which crosses with the Loxahatchee River and the Atlantic Ocean, this upscale restaurant takes a modern approach to coastal grilling. It serves guests prime seafood and steak seven days a week and treats them with live music entertainment on Wednesday nights, earning the



An evening at The Jupiter Grill – where good food and great company come together to create unforgettable memories. The warm and inviting ambiance is perfect for a night out with friends and loved ones.

title of “one of the best happy hour spots in town.”

Executive Chef Paul Niedermann is in the kitchen making all this magic. As The Jupiter Grill’s celebrity chef, he earned that status when he won Gordon Ramsay’s Hell’s Kitchen in Season 9 and was awarded a head chef position at BLT Steak in New York City, with a \$250,000 salary.

From Hell’s Kitchen in New York to California and Florida, Chef Niedermann somehow found his way to Jupiter Beach, Florida.

“I’m an avid fisherman, so I tend to drive north to go fishing. And I’ve always liked Jupiter and the Treasure Coast. It’s a little bit more my speed. I kind of like the quiet,” says Chef Niedermann.

At The Jupiter Grill, he and partner Dan Morris have taken the idea of a steakhouse and modernized it, he says. “We’ve also coastalized it. I’m very focused on our self-sustaining seafood. Mostly, everyone gets their steaks from the same parts of the country. Some are aged differently or handled slightly differently, but the cuts are the cuts. But with seafood, it’s an ever-evolving seasonal item. There are seasons for the beautiful Florida Pompano and for the swordfish. I work with many local vendors to bring in local shellfish, so I try to get clams and our oysters right from Sebastian Inlet when they’re in season.”

This passion for fresh and

specialized food is evident in every dish. The menu has been designed based on Chef Niedermann’s life experiences. [Read the sidebar, “Meeting the Chef,” to learn more about Niedermann.]

Niedermann grew up in South Florida, so the menu is very citrus-forward and lighter in flair. From New York, he learned more about



As the ultimate fine dining experience, The Jupiter Grill’s 36-ounce Wagyu tomahawk steak has been expertly crafted by renowned chef Paul Niedermann.



The flavors of the season are ever present on The Jupiter Grill's menu, offering a tantalizing selection of dishes and drinks. From the succulent dry-aged prime N.Y. strip to the mouthwatering prime porterhouse, salads, decadent cheesecakes, and expertly crafted cocktails, there's something for everyone to savor.

seasonal ingredients and fine-tuning cooking techniques. From his time in Los Angeles, he discovered South American cuisine, which adds to his dishes—different fish, spices, peppers, etc. In totality, what you see and taste from The Jupiter Grill menu is a beautiful fusion of all its top chef's travels and cultural influences.

"I'm a big proponent of my food speaks for itself. I don't like to hide on a plate. And what I mean by that is that I don't put 20 things on the plate, and 18 of them are good, and two really aren't where I want them to be," says Niedermann. He believes that simplicity is the best. "And that's something I learned from Gordon. He never skimps

on quality, and he will never send something out that isn't what it's supposed to be."

The words "it's good enough" never come out of Chef Niedermann's mouth. He instilled that in himself and his cooks, which shows in his menu.

The Jupiter Grill has only been open for less than a year, but already its most popular dishes are, starting with appetizers: the Deviled Egg Flight, served with traditional blue crab, and caviar; the Wagyu Beef Carpaccio, served with oyster aioli, crispy capers, arugula, and Pecorino Romano; and the Double-Grilled Smoked Bacon with gremolata and balsamic.

For entrees, seafood-wise, Lobster Bucatini and Snapper are two top-selling dishes. The chef's favorite steak on the menu is a Dry-aged Bone-in New York strip. And then, on their sides, the Over-the-top Potato Tot, a loaded baked potato finished with more smoked cheddar, sour cream, and scallions, is this writer's favorite.

For those with a hearty appetite, a lunch plate that's sure to please the taste buds is the Lobster Roll, but don't let the name fool you. This is unlike a small, fried egg roll found at Chinese restaurants, but a healthy portion of fresh lobster salad served in a delicious soft roll. Best paired with one of their smooth wines or cocktails, this is another popular

dish best served for two to share.

The whole restaurant has such an excellent, elegant coastal feel, and your time there would not be complete without trying Pastry Chef Rachel Pias' decadent, Over-the-top Chocolate Cake. Served in a very traditional steakhouse style, it is a five-layer, 16-inch chocolate cake. Yes, it's a huge slice of chocolate cake, which indicates a traditional steakhouse. If chocolate is not your thing, perhaps their homemade Key Lime Pie would tickle your fancy. Made with toasted meringue and coconut, it is one of the best key lime pies in town. And then there's one of their most interesting, top-selling desserts: the Applewood Smoked Bacon and Captain Crunch Bread Pudding. Simply delicious.

The Jupiter Grill is a haven for foodies to delight in as they stop to dine while going about their boardwalk stroll. But if you want to reserve your spot for that special date, be sure to make the appropriate reservations. This stylish restaurant has attracted locals and tourists looking for a unique dining spot with a view. With its fine wine, good food, and glimpses of the passing boats, The Jupiter Grill has that and more.

The Jupiter Grill is located at Harbourside Place, 149 Soundings Avenue, Jupiter, FL, 33477. For reservations, call (561) 768-9582. Online at: thejupitergrill.com

Meet the Chef Paul Niedermann

Long before Paul Niedermann became a contestant in Gordon Ramsay's Hell's Kitchen in Season 9, young Paul was a boy roaming around his family's kitchen in Cooper City, Florida, watching his father cook. The older Niedermann was an executive chef at the Fountainblue in Miami, a dining world destination with every seating filled most days with locals, luminaries, and Hollywood stars.

Soon after he graduated from Johnson and Wales University, Paul Niedermann worked his way up to Chef de Partie at the Biltmore Hotel in Coral Gables. It didn't take long before he became a junior sous chef at the St. Regis Ritz Carlton, which soon turned into the Ritz Carlton. During this time, he competed in Hell's Kitchen in Season 9 in 2012 and won. What happened next reads like a chef's fairytale book.

"As the son of an executive chef, growing up, I would hear stories about everything he had done," says Niedermann. "I grew up in an Italian household, so food was kind of the focal point of everything. We had lavish dinners and big family gatherings; food was always involved. I got the bug from my dad."



Chef Paul Niedermann

Growing up, his dad tried to convince him not to be a chef. "He'd paint the glory days as an executive chef at Hofstra University in Long Island, where he cooked for U.S. presidents and celebrity athletes like Joe Namath. But then, he'd paint the real days, telling me about 20-hour days, never being home on weekends or holidays, and I'd be like, 'It's par for the course, Dad.'"

Niedermann's passion for food has taken him to the highest position in the hospitality industry.

"This is probably one of the busiest months of the year, and I have nobody on overtime. We're getting it done. We're doing what we got to do."