



FOR IMMEDIATE RELEASE

TED'S MONTANA GRILLS IN JACKSONVILLE CELEBRATE FIVE YEARS OF 'EATING GREAT AND DOING GOOD'

JACKSONVILLE, Fla., Oct. 1, 2010 – The [Ted's Montana Grill](#) restaurants in Orange Park and St. John's may be celebrating their five-year anniversaries this year, but it's the community that will be receiving the presents.

The restaurants, located at 8635 Blanding Blvd. in Orange Park, and 10281 Midtown Parkway, Suite 221, in St. John's, kick off five straight days of \$5 offers for guests starting Oct. 5, with a percentage of sales given to Keep Jacksonville Beautiful, the local affiliate chapter of [Keep America Beautiful](#).

"We're proud to call Jacksonville home and so grateful to all the guests who've dined with us and become part of our family," said Scott Gunnells, proprietor of the Orange Park restaurant. "At Ted's, we want folks to 'eat great and do good' and we think there's no better way to celebrate than by creating a weeklong series of fun offers for our fans and giving something back to the local community."

According to Gunnells, Ted's will make a gift to Keep Jacksonville Beautiful in honor of the anniversary by donating a portion of sales from its \$5 daily specials throughout the week. These specials include:

Oct. 5 – \$5 Salt-n'-Pepper Onion Rings

- Oct. 6 – \$5 Delicious Duo
- Oct. 7 – \$5 Bison Burgers – “Naked” or with cheese
- Oct. 8 – \$5 Ted’s Signature Margarita
- Oct. 9 – \$5 Nutty Apple Crisp

Guests may also receive surprise \$5 gift cards which will be distributed at random throughout the week and one lucky guest will take home a \$500 Ted’s Montana Grill gift card simply by registering in-store.

The Orange Park and St. John’s locations are among 10 Ted’s Montana Grill restaurants in nine cities across the country celebrating five-year anniversaries this month. All 10 restaurants will commemorate this milestone with \$5 special offers starting Oct. 5 and a donation to Keep America Beautiful and its local affiliates.

Ted’s Montana Grill serves time-honored food favorites served in a warm, relaxed setting reminiscent of the 19th century American frontier. Restaurants feature everything from traditional comfort food to unique signature dishes, all with the finest ingredients. And these dishes are made fresh daily—with nothing frozen or microwaved. The Ted’s menu uses sustainable, organic and locally grown ingredients whenever possible and features Certified Angus Beef, National Bison Association-certified bison, all-natural chicken and premium seafood. Among the menu’s variety of classic dishes with a bold twist are steaks, meatloaf, pot roast, crab cakes, pecan-crusted trout, cedar plank salmon, and 20 different varieties of beef or bison burgers and chicken grills, along with vegetable sides and appetizers. Other menu specials, daily soups, salads, hand-cut fries, hand-dipped salt and pepper onion rings and desserts meant to be shared round out the menu. For more menu and nutritional information, visit <http://www.tedsmontanagrill.com/menu.html>.

With its mantra, “Eat great. Do good.” Ted’s Montana Grill incorporates many eco-friendly technologies and practices in its restaurants. Low-voltage, compact fluorescent light bulbs are used in all the guest areas. Nearly all of the paper, plastic, aluminum and glass products are recycled or recyclable. Menus are printed on recycled paper, with recycled brown butcher paper lining the dining tables. Soft drinks come in recyclable glass bottles. Instead of plastic, eco-friendly paper straws and wooden stirrers are used for drinks. Additionally, kitchens follow specific “fire up/fire down” guidelines to save on electricity, use energy-saving equipment, and have griddle cook tops, which lower the level of grease particulates released into the air. To-go cups are made from corn starch and to-go cutlery and take-away cardboard containers are

biodegradable. Restaurant restrooms also have water-efficient fixtures, waterless urinals in many units, and even offer biodegradable powder Boraxo soap which also works as a skin softener.

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About [Ted's Montana Grill](#)

Ted's Montana Grill is inspired by the time when saloons served authentic food and drink to everyone from cowboys to land barons, and genuine hospitality was a virtue. The restaurant company was co-founded in 2002 by [George McKerrow Jr.](#) and [Ted Turner](#), the media entrepreneur, environmentalist and philanthropist. The restaurants serve classic American comfort food at comfortable prices. There are 55 locations nationwide. To find the nearest location or learn more about Ted's, visit www.tedsmontanagrill.com. Find Ted's on Facebook at www.facebook.com/tedsmontanagrill or on Twitter at www.twitter.com/tedmontanagrill.

About [Keep America Beautiful](#)

Keep America Beautiful is nationwide non-profit organization that encourages individuals to take greater responsibility for improving their community environments. Focusing on litter prevention, waste reduction and recycling, and beautification, the organization works to change behaviors and improve communities. It is the nation's largest volunteer-based community action and education organization. www.kab.org.

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