

Side Dish

Strike Zone

The East Fourth district
bets on bowling.

Downtown's much-anticipated East Fourth Street "entertainment district" rolls one frame closer to completion on December 7 with the 8 p.m. opening of **The Corner Alley** (402 Euclid Avenue) and its associated restaurant, **The 4th Street Bar & Grill**.

A joint venture of California's Trifecta Management Group and downtown developer MRN Ltd., the 20,000-square-foot project will feature 16 lanes, a swanky "Millionaire's Row" VIP room, and what developers promise will be a "rock and roll party" vibe — complete with loud music, flat-screen TVs, and black lights.

Central to the project is the 4th Street Bar & Grill, the Alley's 100-seat restaurant. Native Clevelander **Todd DiCillo** has been tapped as executive chef and, in consultation with nationally recognized chef, consultant, and educator **Will Greenwood**, has been busy cooking up lunch and dinner menus featuring what he calls "American cuisine with a Californian twist."

That includes the usual burgers, fries, and bar noshes (a "huge" martini bar is a big part of the concept), but DiCillo seems most stirred up by the prospect of his Kansas City short ribs, which he plans to serve with garlic smashed potatoes and a fresh seasonal veggie. "We marinate them in beer and barbecue sauce for eight hours, then cook them until they're fork-tender. There's nothing else like 'em in town!" According to DiCillo, dinner for two, sans booze, should average around \$50. "We hope people come in, roll a few frames, have something to eat and drink, and then kick back."

Other businesses operating on this short stretch of East Fourth, between Prospect and Euclid, include **Lola**, **House of Blues**, **Pickwick & Frolic**, and **Flannery's Pub**, which Trifecta began managing in August 2005.

Death of a Classic . . . In another blow to Cleveland's always tentative fine-dining scene, the **InterContinental Hotel** (9801 Carnegie Avenue) announced last week that its critically acclaimed restaurant, **Classics**, will close on December 16. In its place, the hotel will launch **Table 45**, a more casual, less expensive 130-seat dining room; Tremont chef-restaurateur **Zach Bruell**, of **Parallax**, will serve as consultant for the new restaurant, which is expected to open in spring. A hotel spokesman denies that the elegant, expensive **Classics**, winner of AAA's Five Diamond rating, had become unprofitable, but crowds had clearly dropped off since its 2003 opening. "Times change," says Mike Reich. "And you gotta change with them." — **Cicora**