

**Comfortable.  
Cozy Atmosphere.  
Friendly.**



**A great steakhouse  
for 26 years!**

**TILLMAN'S**



**Best Kept  
Secret in Town!**

**451-9267**  
Reservations preferred

1245 Monroe NW  
Two miles north of  
DeVos Place  
**(Free Parking)**

## Tillman's

See directory in the back for locations  
(616) 451-9267



**JUST A MILE-AND-A-HALF** north of the heart of downtown, past the curve on Monroe Avenue, stands a family-owned steakhouse that is one of our city's gems. For close to 30 years, with two generations at the helm, Tillman's has withstood the rest of time, consistently dishing out some of the best hand-cut prime rib, filet mignon and New York strip steaks in the Grand Rapids area. If proof is needed, Tillman's is a perennial nominee from its devoted fans for one of Grand Rapids Magazine's annual dining awards.

Tillman's boasts excellent service from a constant wait staff, and relies on the prodigious talents of Executive Chef Ed Burris, who can take hard-to-find classics like escargot, sautéed frog legs, liver & onions and chicken-fried steak to new heights. Michigan's finest walleye and lake perch also grace the menu, along with barbecued pork back ribs, chicken dishes, breaded pork chops, spaghetti & meatballs, salmon, shrimp and lobster

tail, all at reasonable prices. Entrées include salad, rolls, and your choice of potato or a side of spaghetti or fettuccine.

In the face of trendy designer décor and blasé national chain restaurants, the refreshingly unpretentious ambience of Tillman's is cozy, dark and intimate in the tradition of a long-established Chicago chop-house. Its friendly, come-as-you-are lounge is a welcoming

after-work stop and a terrific place to meet up with friends and family. Parking is hassle-free in the sizeable parking lot that easily accommodates large dining parties.

When you're thinking steak, just-got-to-have-it prime rib, or simply crave a congenial meal out with loved ones, remember to keep it local and think Tillman's first.



Above: Specialty of the house Prime Rib

Right: Classic Shrimp Cocktail