773 North restaurant giving Grand Island New American option
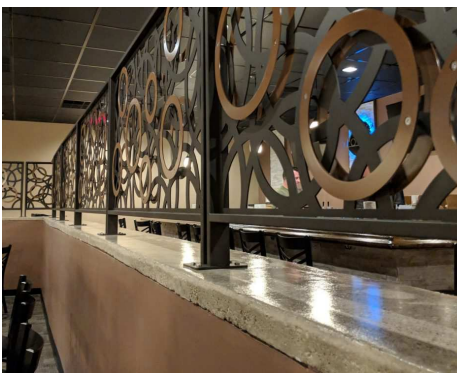
By [Andrew Z. Galarneau](#) | Published January 11, 2018 | Updated January 11, 2018

A mid-market New American restaurant is opening in the Grand Island building that was formerly home to The Pepper Mill. [773 North](#), at 2749 Grand Island Blvd., is expected to open Jan. 31, said Katie Kielaszek, the restaurant's marketing coordinator. It's the first restaurant from Christy Zippier, formerly chef at the Conference & Event Center Niagara Falls, and her husband Jason. The couple bought the building in August, and have been working on it since. "We had to pretty much gut it, so most of the inside is new," she said.

There are about 50 seats in the dining room, and another 20 in the bar. It will offer full alcohol. "We wanted to pick a theme, but we realized the kind of food we like really didn't have a theme," said Kielaszek. "It was more of a New American menu, the things we like to eat, and the things we like to cook."

The menu offers updated versions of classic comfort food alongside dishes with inspirations from around the globe, and across New York State. The appetizer menu alone references five countries, with a Greek platter ($12) with tzatziki, marinated feta, red peppers, toasted pita, and more; Tuscan steamed mussels ($14) with grilled bread; Mexican fish tacos with tortilla-crusted tilapia ($); Irish egg rolls ($7) stuffed with corned beef; and Thai lettuce wraps ($8) holding sesame-ginger ground turkey.

Entrees include Faroe Island salmon ($23) with citrus soy glaze, linguine carbonara ($16), and an homage to Utica's own "chicken riggies" pasta ($16), with rigatoni, spicy tomato cream, and two kinds of peppers: bell and spicy cherry. You can check out the menu at [773North.com](#). The restaurant will start serving lunch Jan. 31 after a 10:30 a.m. ribbon-cutting.

Hours: 11 a.m.-9 p.m. Monday, Wednesday, Thursday. 11 a.m.-10 p.m. Friday. 4 p.m.-10 p.m. Saturday. 9 a.m.-2 p.m. Sunday. Closed Tuesday. Phone: 773-6678.