

Bailey's American Grille

Written by Mark Evangelista

Photos by Chris Kuhlman

A fresh approach to casual, upscale dining

Just like the seafood in his entrées and the produce in his desserts, Brad Bailey is a local product. Along with Executive Chef Beau Leacroy, Bailey has elevated the food he craves with his new restaurant, Bailey's American Grille, located in Seabrook, Texas.

"What we do is we take comfort food and jazz it up," said Bailey, who grew up in Nassau Bay along Clear Lake.

A self-confessed "foodie," Bailey and his wife Julie regularly indulge in their quest for the next great meal. The duo had dined at several places, but was never sufficiently delighted by their experiences.

"There's good food out there, but what we wanted to create was something in between the casual restaurants and the white-tablecloth places," Bailey said.

Bailey's opened its doors in April 2007, giving Bay Area Houston a new 153-seat restaurant featuring casual, upscale dining. The menu

boasts quality meats, such as a double-cut pork chop, strips and filets.

But, the possible rising stars are the unique entrées assembled by Bailey and Leacroy. When Leacroy was tasked with assembling a trial menu, Bailey posed a culinary challenge: Could Leacroy duplicate the shrimp and grits that Brad and Julie enjoyed as undergrads at Ole Miss?

Ever resourceful, Leacroy assembled the favorite dish with shrimp bought just five minutes away from the restaurant and grits ground fresh in Alvin, Texas. After the tasting, both Bailey and his wife enjoyed the swirling taste of the grits, shrimp and jalapeno andouille sausage as if they had been transported to the Mississippi Gulf Coast.

Other ingredients ferried from local suppliers include honey from Santa Fe, Texas and strawberries from Alvin, so inspiring that Leacroy created a strawberry and sour cream, almond drop biscuit.



Julie and Brad Bailey, owners of Bailey's American Grille.

INFORMATION

Bailey's American Grille
 2320 NASA Parkway
 Seabrook, Texas 77586
 (281) 291-9100
www.baileysamericangrille.com
 Hours: 11 a.m.-10 p.m. (Mon.-Thurs.);
 11 a.m.-11 p.m. (Fri./Sat.);
 11 a.m.-9 p.m. (Sun.)

Ambiance and aesthetics accompany the edible productions, as the restaurant revolves around "its biggest piece of art—the open kitchen," said Bailey.

Oenophiles are given the option of a list that includes affordable quaffs, special reserve wines and award-winning bouquets. Four selections on Bailey's wine list won "champion" or "Texas champion" awards for their class at the 2007 Houston Livestock Show and Rodeo Wine Competition: Dry Creek Vineyard Dry Chenin

Blanc 2005 from California; Valentin Bianchi Particular Malbec, Argentina, 2003; Becker Vineyards Reserve Cabernet-Syrah 2004 and Becker Vineyards Prairie Rotie 2005.

For Bailey, his need to eat something familiar, but different, compelled him to devise a new experience.

"We love food, and too often people go into Houston for a good meal," said Bailey. "We want to keep it here." 