Park Record 2002

Summit Park cafe and grill offers more than good food

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Of the Record Staff

Creating an inviting atmosphere, the philosophy of seventeen-month-old Riley Higgins, dad David and mom Renee, is family oriented at No Worries Cafe & Grill.

No Worries.

Stepping across the threshold of the Summit Park cafe elicits precisely that - an atmosphere where somehow all cares and concerns are left at the door. It is a rather remarkable phenomenon. What you see is what you get, the name says it all.

But, what is in a name, as Shakespeare so fondly asks? No Worries Cafe an Grill engenders more that it's namesake, it captures the quintessence philosophy of owners David and Renee Higgins.

Being native islanders, David from Hawaii and Renee from Australia, their philosophy should come as no surprise. Walking through the door, however, it is almost surprising the ambiance, an almost kinesthetic atmosphere, that has been created. It is an uplifting, bright, place where patrons find themselves smiling before they really know why.

"The ambiance is a draw, people come for the inside." says David.

Granted, the combination of Native American wall hangings, local artwork and vintage skis is appealing - cozy as well as tasteful - but it's more the smiling faces, David with his son Riley in one arm and serving the days special in the other, that creates the particular charm of No Worries.

Located off exit 140 at Parley's Summit, No Worries Cafe and Grill caters specifically to a varied clientele, anyone from from truckers passing through to regulars who have been frequenting the establishment for nearly 25 years.

"Our philosophy has always been to cater to every type of customer, " says David. "And we have become successful . . . with it." That means keeping soy on hand for one regular who can't drink milk. Atkins diet recipes for those on a high protein regiment, even special off-the-menu dishes, or as manager/chef Dante Eggan says "stump the chef" selections.

So what about the food?
If the atmosphere and service are the founding layers the food is literally the icing on the cake.

Whether it's the Ark, 2 x 2 x 2; two pancakes/French toast, two eggs or two meat selections; Jeff's Mess, a whole heap of meat and gut-packing goodness; or on the lighter side oatmeal an seasonal fresh fruit, the food is whipped up from scratch and the portions are always generous.

"We make everything from fresh ingredients from our sauces which are all homemade, to soups and chilies," says Dante, adding "we have fresh daily specials using cilantro, basil, tomatoes, seasonal fruits, just about everything."

Even their daily burger special is fresh, bought three times a week from a certified Angus dealer - all courtesy of chef Dante who every morning makes sure all the freshest ingredients are stocked for the day.

Although his training and expertise lies in four and five star locations Dante prefers cooking in the intimacy of No Worries to some of the larger more sophisticated establishments he's worked at. "I like to be able to get out on the floor and talk with customers, to know who likes what, I like the personal interaction."

Which plays into Higgin's philosophy of establishing a "restaurant that reflects our personalities and focuses our talents" namely creating a warm and inviting atmosphere for customers. The relationship between owner and manager is a perfect fit and the true secret ingredient of No Worries' success.

The Higgins' success has been hard won. Like most businesses, the first year was a struggle with many "growing pains" to work out, according to David. And really, it wasn't until he hired Dante that the scales began to even out.