

# Mickey Hopkins of Warrensburg new chef at LG Holiday Inn

By Gordon Woodworth  
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"We've got the right chef and the right team in place," Vinnie Crocitto, owner of the LG Holiday Inn Resort, tells *The Chronicle*.

The new chef is Mickey Hopkins of Warrensburg, who worked at the Sagamore Resort for 12 years and most recently was at George's Steakhouse for five years.

He also cooked at the Blue Water Manor, was the executive chef at the Great Escape Lodge, worked at the Hotel Hershey in Pennsylvania and was food and beverage manager at West Mountain.

He said he heard about the opening from his mom, Shelly Goucher, who works for Mr. Crocitto at the Super 8 Motel he owns.

Mr. Hopkins, a 1996 graduate of Warrensburg High School, was given "free rein to design a new menu for TR's Restaurant and Lounge," Mr. Crocitto said.

That new menu includes many steak and seafood options. Appetizers include sesame Ahi tuna (\$12), Maryland crabcake (\$15), little neck clams (\$12) and grilled chicken quesadilla (\$12).

Entrees include bronzed sea scallops in a chimmichurri with rice or mashed potatoes (\$30), Long Island duck breast and confit duck leg with candied walnut and spinach salad (\$30), wild-caught Scottish salmon with maple glaze and whole-grain mustard (\$25), brown sugar baby back ribs (\$28), clams and linguini (\$25).



**Chef Mickey Hopkins** in the kitchen of the Lake George Holiday Inn Resort with cuts of grass-fed Kansas beef now being served at TR's Restaurant.

*Chronicle photo/Gordon Woodworth*

Other entrees include a chicken cutlet sandwich (\$11), the "Bull Moose" burger (\$12), 12-ounce sirloin (\$25), 14-ounce prime New York strip (\$38) and 8-ounce, aged Kansas filet mignon (\$30).

"It's casual dining with good, fresh, honest food," Mr. Hopkins said. "I'm strong on fish and seafood, and known for my ice carvings and sushi centerpieces. And I've taken some of the most popular items from the different places I've worked."

He said "there's nothing like TR's Restaurant in town, and we have a lot of potential to grow."

