

Historic Benny's on the Beach Has Creative New Twist

By Michelle Herrin

On the pier in Lake Worth, Florida, resides Benny's on the Beach. The restaurant has been serving breakfast and lunch since 1986. One year ago Benny's changed. The restaurant had new ownership, new management and a new chef with an outstanding background, passionate skills and a creative spirit.

Lee Lipton, a New York entrepreneur, purchased Benny's on the Beach. He recruited long-time friend Jeremy Hanlon to become the managing partner/chef. Lee's son Max runs the front of the house and Chef Jeremy runs the kitchen and back of the house. And what a house it is. The views from the restaurant on the pier are stunning which make it popular with locals and tourists alike.

Change can be difficult in a historic market, but the changes made by Lee, Max and Jeremy have been embraced by the community.

There is a takeout window for takeaway meals. The restaurant has an enclosed ocean view terrace bar where customers can enjoy the beautiful scenery. The cocktail menu is unusual and extensive. It includes Coronaritas, the Blue La-



goon and Captain Cruiser that are very popular, and the Spicy Mary that includes a piece of jalapeño in its vegetable garnish. Buckets of beer and champagne are also on the menu.

Benny's is a great place to have a drink, relax in the warm inviting atmosphere, soak in the gorgeous view, and be pampered by a staff that is eager to please. There is live

music on Fridays to accompany the libations.

Benny's is open for breakfast and lunch. In season, it has been known to close at sundown. There are several popular breakfast dishes. Banana Nut pancakes are served with slices of bananas and plenty of nuts. Several Benedicts are offered: Lobster, Smoked Salmon, Traditional, and Crab Cake. Also available are Raspberry French toast, various omelets and a meaty breakfast sandwich.

Chef Jeremy is developing Green Eggs and Ham. It's scrambled eggs with jalapeno and ham, green tomatillo sauce, spices, and black tortilla chips. Another special breakfast menu item is banana bread dipped in a French toast batter, nestled with cream cheese, and served with brown sugar and cinnamon. It's a Banana Bonanza.

The lunch menu has several seafood options whether it is served alone, in a sandwich, or a salad. The Burgerville has five different burger options, and the Clubhouse has four twists on the traditional Club Sandwich. Popular options are the Captains Platter and the Seafood Mixed Grill. A child's menu is available as well as gluten free choices.

Under Benny's new ownership, they have tried to maintain some of the standard menu favorites that made the restaurant so popular. The menu is similar to previous selections but with Chef Jeremy in the kitchen some things have a creative new twist.

Chef Jeremy has a fascinating resume. He's had the opportunity to cook in over 20 countries. He was offered a paid externship as a student when he placed fifth out of 25 in a national competition by world renowned Chef Charlie Trotter, who was one of the judges. He also competed in the *Food Network's*



Chef Jeremy Hanlon joined Benny's on the Beach in Lake Worth, Florida, a year ago. The well-traveled chef has worked in more than 20 countries.

popular series *Chopped*.

In 2011, Chef Jeremy won the National Restaurant Association's Hot Chef Challenge, and he recently competed in a chef's challenge and finished in the money. This Thanksgiving, he'll have the opportunity to challenge Iron Chef Bobby Flay on the *Food Network*. If Chef Jeremy succeeds, Chef Flay you better watch out!

Chef Jeremy loves to create interesting and unusual dishes. He wants every dish to tell a story. He is kept busy with his wife, Tiffany, and two-year-old son, Tristan, when he is not creating in the kitchen.

Chef Jeremy loves to use the freshest ingredients while keeping his food items simple. However, with his diverse background and experience, the dishes at Benny's on the Beach are uniquely delicious.



Benny's on the Beach has been serving breakfast and lunch in Lake Worth, Florida, since 1986. Customer favorites include four 'Benedict' dishes, such as the popular Lobster Benedict.