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**ONE OF NATION'S "HOTTEST" RESTAURANT CONCEPTS ARRIVES IN OMAHA**

***Restaurant veteran Greg Cutchall expects city to quickly embrace Twin Peaks' food, drinks and scenic views; Grand Opening scheduled for May 5***

OMAHA, Neb. (April 11, 2011) – Growing up, Omaha businessman Greg Cutchall never expected to get into the restaurant business.

“My dad and my uncle had a couple of A&W restaurants and I saw how hard they worked and never had a lot of money so I told myself I would never get into the restaurant business,” said Cutchall.

That was then.

Now Cutchall owns and operates more than 50 restaurants in six states. His latest is also the newest and “hottest” concept to arrive in Omaha.

With the opening of [Twin Peaks](#) last week at 17330 West Center Road, Cutchall brings to Omaha a restaurant concept named a 2010 “Hot Concept” by the industry’s leading publication, *Nation’s Restaurant News*.

Cutchall is founder of [Cutchall Management Company](#) whose restaurants include Famous Dave’s BBQ, Tin Star, Rock Bottom and Sonic, among others. He discovered Twin Peaks while in Dallas for the opening of a new Paradise Bakery.

“The managers wanted to watch some football, so they took me to Twin Peaks. I walked through the door and knew it would be a hit in Omaha,” said Cutchall.

The restaurant is known for its friendly, attractive Twin Peaks girls who serve ice cold draft beer and quality food in a mountain sports lodge setting. Founded in 2005 in a Dallas suburb, the chain has 14 restaurants throughout the Southwest and expects to grow 50 percent in size in 2011.

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The made-from-scratch menu, which is continually under development, features home-style dishes such as slow-roasted Rib Eye Pot Roast, grilled Meatloaf, and butter-brushed Flat Iron Steak as well as classics like hand-prepared Mozzarella Cheese Sticks, never-frozen Buffalo Wings in four flavors, made-to-order Chicken Fried Steak, and the signature Twin Cheeseburger with caramelized onions and a choice of five cheeses.

A variety of sporting events are playing continuously on HD screens throughout the restaurant.

Cutchall converted his oldest Famous Dave's into Twin Peaks and success has been almost immediate.

"We didn't really have a sports bar concept, so this was a really good fit," said Cutchall, who eventually followed his dad and uncle's footsteps into the restaurant business in the 1970s. He was working for KFC while attending college when he developed a catering program that the chain decided to implement nationwide.

Cutchall began consulting and in 1986, when the owner of 12 local KFC's decided to retire, Cutchall put together a group to buy the stores. Three years later he formed a restaurant development company and the rest is history.

"People love great food, cold beer, sports and the Twin Peaks girls," said Cutchall. "There is no doubt in my mind that this restaurant will be wildly popular in Omaha."

And beyond. Cutchall says that he eventually expects to open more Twin Peaks in neighboring cities.

Meanwhile a Grand Opening Celebration is scheduled for May 5, Cinco De Mayo. That will also kick off Thursday "Bike Nights" at the restaurant.

"We'll mark off part of the parking lot for the bikes, have a band and put on a big event," said Cutchall. "It will be great."

### **About Twin Peaks**

Founded in 2005 in the Dallas suburb of Lewisville by successful restaurant veterans Randy DeWitt and Scott Gordon to meet the needs of an untapped market, Twin Peaks features quality food and ice cold draft beer served by friendly and attractive Twin Peaks Girls in a mountain sports lodge setting. Named a "[2010 Hot Concept!](#)" by [Nation's Restaurant News](#), the national chain has 14 restaurants in Texas, Oklahoma, New Mexico and Nebraska, and expects to open at least six to eight additional restaurants in 2011. More information on Twin Peaks, including locations and franchise information, is available at [TwinPeaksRestaurant.com](http://TwinPeaksRestaurant.com).