



# CHEF *Tony Gojcaj*

Hard work, dedication and love of family, a perfect recipe for achieving your dreams. As a young man emigrating from Montenegro, Tony found his way from dishwasher in Detroit to sous chef in New York City. Landing back in Michigan in 2005, he became executive chef and proprietor throughout the state, one restaurant at a time.

Beginning with the Willow Tree restaurant in West Branch, he also owned the Willow Tree and Cardinal's Nest Tavern in Saginaw, Copper Falls Rok and Grille in Traverse City, the Sugar Bowl in Gaylord, as well as the all new Chefs Table 12 in Farmington Hills.

We are honoring Chef Tony in this issue of Traverse Bay Family, having passed away so suddenly. While his time in this fascinating foodie state of ours was cut short, his memory will be kept alive in all of his home away from home locales. His restaurants, his patrons, and his talented staff will honor his cooking techniques, his passion for fresh flavors and great food, his gift for gab, talking politics, and the challenges of life at tables across the state.

Remember his words, his passion, and his ability to engage in conversation with all of his patrons and hold tight to the mentor, the connoisseur of the restaurant business. His work, his love, and his passion lives on in those he has touched. The perfect recipe, the American Dream.....

Chef Tony. Passionate, humble, engaging, strong, wise, driven, and loving husband and father.

*Zoti bekoftë* (God bless)



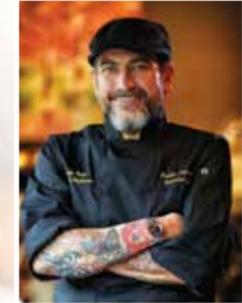
## FILET NAPOLEON

INGREDIENTS:  
9 Oz Filet Mignon

COOKING DIRECTIONS:  
Char grill to liking

FILET SERVED OVER:  
6 Oz Dauphinoise Potatoes (Combination Sweet & Idaho potato layers w/ French cheese and cream). Grilled portabella mushroom cap. Top With Cabernet Demi Glaze Sauce, Sweet Potato Chips and Fried Leeks Confetti.

# Copper Falls Rok & Grille



### EXECUTIVE CHEF CHEF SERKAN,

Serkan Erginkara of Frankfort will continue to lead the team at Copper Falls Rok and Grille.

Chef Serkan is known for serving fresh, healthy,

exceptionally spiced food. From Amish chicken and bone-in fish, to grinding meat daily, and more the focus is always on freshness and top quality ingredients. The difference is in the details for good quality Mediterranean cuisine.

Originally from Turkey, Chef Serkan learned to cook from his mother. After training and perfecting his skills with a Turkish chef and successfully running his own restaurant, he moved to the US where he took a job at a San Antonio Country Club. There he continued to grow as a chef before moving to northern Michigan. He spent nearly two years teaching Mediterranean style cooking at the Oliver Arts Center in Frankfort. There are plans to partner with the Oliver Arts Center and begin classes at Copper Falls Rok and Grille in the spring of '17.

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**Copper Falls**  
**ROK & GRILLE**

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RESTAURANT  
*WillowTreeDining.com*

Located in  
West Branch  
& Saginaw

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