Rhyno’s Grille, a family run restaurant that opened at their new location on 13260, Suite E, Lebanon Road in April, keeps getting better and better. They are now open from 11 a.m. until 8 p.m.

Chef and Owner Ryan Bussey’s extensive menu provides a meat and three concept along with delicious salads and sandwiches made fresh to order.

“The Rhyno,” his signature sandwich, is a favorite of many, but the menu has something for everyone.

Chef Ryan offers the freshest meats, vegetables and salads with everything hand crafted at an affordable price. Customers can start their meal with fresh-squeezed lemonade and daily brewed tea.

An elaborate catering menu is available that can be tailored for a small, intimate group to large parties. Ryan, his family, and staff cater for all types of events including weddings, showers, group meetings and picnics.

Rhyno’s has designated Monday and Tuesday as discount days for Senior Citizens and Active Military. Meatloaf is served at the restaurant on Wednesdays and fried chicken on Thursdays. Along with many menu items, several specials are offered throughout the week. Rhyno’s proudly supports the community service workers in uniform (Police, Firemen and EMT) with daily discounts on their meals.

Bussey is a certified culinary graduate from Scottsdale Culinary Institute in Scottsdale, Ariz. Chef Ryan has worked in some of the finest restaurants and country clubs in the Nashville area and Illinois with 18 years in the culinary business. Through this experience, he has gained extensive knowledge of various styles of food preparation, service and management skills.

At Rhyno’s Grille, the customer is the number one priority. A friendly staff, consistently great food, and a pleasant atmosphere bring customers back.