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FOR IMMEDIATE RELEASE

**“Chef Andy Brown from Blue Pointe Oyster Bar and Seafood Grill
in Ft. Myers, FL Wins the MSV Top Knife 2010 Competition”**

by Mainstreet Ventures Inc.

November 15, 2010

Mainstreet Ventures Inc. knows the restaurant industry is fiercely competitive, highly creative and under constant pressure for performance. That’s exactly what drove the management team to hold their first Top Knife competition. The Mainstreet Ventures (MSV) Top Knife Competition is a live cook-off competition between the 16 different MSV restaurants showcasing uniquely styled dishes based on taste, plating and presentation. Each restaurant represented at the MSV Top Knife competition earned their spot through a series of local nominations for their newly developed entrée. Chosen representatives of select MSV restaurants competed in the inaugural MSV Top Knife competition on November 15, 2010.

Each MSV restaurant is unique, from the menu, to the food preparation, to the décor. MSV restaurants are located in 9 different cities across 5 states including Michigan, Ohio, Florida, Maryland and West Virginia. Given the unique style of each restaurant and the competitive nature of the teams within each restaurant, the MSV Top Knife competition offers the winner an opportunity to grow and to be recognized amongst their peers and in the industry. Each team had the opportunity to demonstrate their creative ability by providing an entrée that fit with their restaurant concept, was executable during peak business periods, and could meet current food cost requirements.

The participating teams in the inaugural MSV Top Knife 2010 competition included: Chef Andy Brown from Blue Pointe, Ft. Myers, FL, Brent Courson from Real Seafood in Naples, FL, Branden Davidson from Real Seafood in Toledo, OH, Justin Hodges from Palio in Ann Arbor, MI, Tim Nuckles from Real Seafood in Annapolis, MD, Lawrence Malcheff from Real Seafood in Ann Arbor, MI, Aaron Musinski from The Chop House in Annapolis, MD, Allan Sheldon from Carson’s American Bistro in Ann Arbor, MI, Rob Steger from Gratz in Ann Arbor, MI, and Darius Williams from EO Burgers in Beavercreek, OH.

The MSV Top Knife competition was held at Sysco Detroit in Canton, MI. Sysco is the global leader in selling, marketing and distributing food products to restaurants. The test kitchen at Sysco was an ideal location to host the MSV Top Knife Competition due to its capacity to handle up to 4 cooks at the same time, while offering enough space around the kitchen that judges could easily observe each competitor.

This competition not only reflects the best of the best amongst the MSV Top Knife competitors but also incorporated industry leaders within the food service industry as judges of the competition. The judges rated competitors on whether the entrée was concept appropriate, executable during peak business, and food cost appropriate, as well as if the execution met safety and sanitation standards, and ultimately on the finished taste and presentation of the entrée. Representing Mainstreet Ventures Inc. on the judges panels were Michael Gibbons, President and CEO, and Chairman of the National Restaurant Association (NRA), Simon Pesusich, Executive Chef, and co-author of *Distinctive Recipes* cookbook, Kevin Gudejko, Director of Operations, and Stephanie Teague, Corporate Administrator. Also amongst the judging panel was Chef Corbett Day, Instructor, Lenawee Intermediate School District. Day’s winning 2010 ProStart Culinary Arts State Champions also attended the MSV Top Knife Competition as adjunct judges.

With strict adherence to dress code, organization, proper cooking procedures, proper use of equipment and tools, as well as safety and sanitation, Chef Andy Brown from Blue Pointe in Ft. Myers, FL was selected as the overall winner of the inaugural MSV Top Knife 2010 competition. Chef Andy’s winning entrée was an herb-rubbed Atlantic salmon, broiled and served with garlic mashed potatoes and grilled asparagus served with a citrus cream sauce.

The MSV Top Knife Chef Andy Brown’s winning entrée will now be featured on all MSV restaurant menus. Chef Andy will also receive the MSV Top Knife Award plaque, which will be displayed at Blue Pointe in Fort Myers for one year. In

addition to bragging rights, Chef Andy also won a cash prize and a paid round-trip to Michigan in December 2010 for the President's Award of Excellence Recognition Dinner, where his entrée will be featured and he will be honored for winning the MSV Top Knife 2010 competition.

For more information, contact: (888) 456-3463. Photos at:

<http://s1022.photobucket.com/albums/af344/MSVmarketing/MSV%20Top%20Knife%202010/>

About Mainstreet Ventures Inc.

Mainstreet Ventures Inc. owns and operates 16 distinctive eateries in 5 states. The mission of Mainstreet Ventures is to consistently exceed guest expectation by providing memorable dining experiences in creative and distinctive restaurants. Founded in 1981, Mainstreet Ventures Inc. is situated in the heart of Ann Arbor, MI, a city known for its diverse culture and exciting atmosphere. The original owners, Dennis Serras, Dieter Boehm (now retired) and Michael C. Gibbons joined in a common purpose of developing distinctive upscale restaurants that were recognized as the community's best. Featuring sites in downtown areas, the Mainstreet Ventures restaurants stand out in each community for their landmark locations, memorable facilities and exceptional dining experiences. Michael Gibbons is the President and CEO of Mainstreet Ventures and the Chairman of the National Restaurant Association. Executive Chef Simon Pesusich joined the group in 1982 as Executive Chef and eventually partner. Executive Chef Pesusich is the co-author of MSV *Distinctive Eateries* cookbook. The Mainstreet Ventures restaurants are: Real Seafood Company (Ann Arbor, MI, Toledo, OH, Annapolis, MD, & Naples, FL), The Chop House (Ann Arbor, MI, Grand Rapids, MI, Annapolis, MD & Charleston, WV), Gratzl (Ann Arbor, MI), Carson's American Bistro (Ann Arbor, MI), Palio (Ann Arbor, MI), Zia's (Toledo, OH), Ciao! (Sylvania, OH), EO Burgers (Beavercreek, OH), Blue Pointe Oyster Bar & Grill (Ft. Myers, FL) and Tidewater Grill (Charleston, WV). For more information visit www.msventures.com

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