

May 15, 2012



## Red Robin Announces Additions to Menu Team

**America's gourmet burger expert amplifies culinary and beverage capabilities with Directors of R&D and Culinary, and Master Mixologist**

GREENWOOD VILLAGE, Colo., May 15, 2012 /PRNewswire/ -- Red Robin Gourmet Burgers, Inc., (NASDAQ: RRGB), a casual dining restaurant chain focused on serving an innovative selection of high-quality gourmet burgers in a family-friendly atmosphere, today announced the formation of a new Menu Team that includes the addition of a director of Culinary, director of Research & Development and a Master Mixologist.

(Photo: <https://photos.prnewswire.com/prnh/20120515/NY07684> )

These three new roles on Red Robin's Menu Team bring more than 50 years of culinary and beverage innovation, training and execution to Red Robin and amplify the company's growing food and beverage development capabilities. The new members of the Menu Team join Vice President of Food & Beverage and 25-year Red Robin veteran Scott Schooler and Red Robin Executive Chef Dave Woolley.

"We're beefing up our Menu Team to continue to deliver on the promise of being America's Gourmet Burger purveyor," said Denny Post, Red Robin's Chief Marketing Officer. "Attracting individuals of this caliber to join our talented veterans creates tremendous possibility for food and beverage innovation with a twist today's guests will love."

Scott Weaver, Director of Culinary, joins Red Robin after serving in various culinary roles since 1994 at The Cheesecake Factory, most recently as Executive Manager of Culinary Operations at the company's Calabasas Hills, Calif., headquarters. Previously, Scott was Executive Chef for Michel Richard's Broadway Deli in Santa Monica Calif., and Executive Chef for 701 Pennsylvania Avenue in Washington, D.C.

Laurie Scanlin, Ph.D., Director of Research & Development, comes to Red Robin from Chipotle Mexican Grill, Inc. where she was Manager of Nutrition and Food Improvement since 2008. Dr. Scanlin was previously Food Applications Manager for GTC Nutrition and spent several years as a consultant to food service and manufacturers. She has contributed to numerous publications and is a recipient of a U.S. Patent and awards from Colorado State University Research Foundation, American Association of Cereal Chemists, and Institute of Food Technologists.

Donna Ruch, Master Mixologist, joins Red Robin after a variety of food, bar and beverage roles since 2006 with T.G.I. Friday's USA, including Food & Beverage Innovation Team Leader, Menu Innovation Project Manager, and most recently Project Manager for Bar &

Beverage Innovation. Previously, Donna spent several years serving in various recruitment, development and training roles in fields that included food and beverage, hospitality and technology.

### **About Red Robin Gourmet Burgers, Inc. (NASDAQ: RRGB)**

Red Robin Gourmet Burgers, Inc. ([www.redrobin.com](http://www.redrobin.com)), a casual dining restaurant chain founded in 1969 that operates through its wholly-owned subsidiary, Red Robin International, Inc., is the gourmet burger expert, famous for serving more than two dozen craveable, high-quality burgers with Bottomless Steak Fries® in a fun environment welcoming to guests of all ages. In addition to its many burger offerings, Red Robin serves a wide variety of salads, soups, appetizers, entrees, desserts and signature Mad Mixology® Beverages. There currently are 466 Red Robin® restaurants located across the United States and Canada, including 328 company-owned full-size restaurants and two Red Robin's Burger Works™ locations, and 136 restaurants operating under franchise agreements.

SOURCE Red Robin Gourmet Burgers, Inc.