

Sports, Arts, & Entertainment

Legendary Kid Rock launches The Detroit Cowboy so you can ‘Go where you’re celebrated, not tolerated’

NASHVILLE, Tenn. — There’s a new kind of electricity running through Capitol View, and it’s got Detroit roots, Nashville grit, and just the right amount of outlaw energy. The Detroit Cowboy, a high-octane mashup of legendary seafood institution Joe Muer Seafood and rock icon Kid Rock, is officially open at 500 11th Ave N, bringing together big flavor, bold design, and the kind of unfiltered vibe you’d expect from both Music City and Motor City’s most unapologetic son.

“The Detroit Cowboy isn’t just a restaurant—it’s a culinary ride like no other, where like-minded folks who love this country can dine in style. Whether you wear a bow tie, a bolo tie, or no tie—it’s all good. I re-designed this place to share some of my favorite milestones and personal artifacts—cool gifts and mementos from legends like Johnny Cash, Loretta Lynn, Dolly Parton, Eminem, Bob Seger, and Motown—to name a few, plus a few wild stories of my own as well as nods to musical heroes like Aretha, Stevie and both Hanks of course! The Detroit Cowboy is the only place on earth where Detroit grit and Nashville swagger collide for the finest dining hangout. The Vicaris and Joe Muer know fine dining, I know how to hang pictures, create a vibe, and make things fun!... all while still holding two middle fingers up high for the haters!” “To put it simply, I am here to take the foo-foo out of fine dining,” said Kid Rock.

VIP private dining

But wait, there’s more. Enter "The Eagles Nest," Kid Rock’s ultra-private dining room that makes VIP-friendly sections look like sad folding chairs at a school assembly. This is the South’s funkiest, most exclusive fine dining spot, complete with its own private entrance, bathroom, and just enough high-class white trash to make you feel like you’ve been personally invited to party with the man himself. Think of it as Kid Rock’s personal bro cave, but with taxidermy, linen napkins and bone-in ribeyes the size of small motorcycles.

Fine dining, amplified

Why ‘The Detroit Cowboy?’ Because nothing says ‘let’s eat like kings’ quite like sucking down fresh shucked oysters while Loretta Lynn stares at you from a framed photo and Bob Seger plays over the speakers. The Detroit Cowboy is what happens when two Motor City OGs collide: Kid Rock, who got



All Photos by Ashley Hylbert

his start galvanizing Detroit’s hip-hop scene before growing a mullet and moving to Nashville, and Joe Vicari, who resuscitated the iconic Joe Muer Seafood in 2011 and decided, “You know what? Let’s bring it to Nashville and let Kid Rock put his stamp on it.”

Originally founded in 1929 by the late Joe Muer, the restaurant became a benchmark for fine dining in Detroit. Vicari brought the name back to prominence across Michigan before expanding into Music City in 2023, with The Detroit Cowboy now representing a bold next chapter in 2025.

“We’ve built our name on quality, consistency, and hospitality—and now, with Kid Rock, we’re expanding our footprint. Under the culinary brilliance of Chef Marino Bianchi, guests will experience a culinary journey that celebrates two great American cities.” — Joe Vicari, owner of the Joe Vicari Restaurant Group

Prime cuts, bold flavors

Open for lunch, happy hour, and



Arkansas Gov. Sarah Huckabee Sanders recently visited the new Kid Rock’s “The Detroit Cowboy” in Nashville. Both are photographed in front of this iconic eagle backdrop on sports page 1.

dinner to start, The Detroit Cowboy is all about high-quality eats with a high-energy edge. Servers wear classic white dinner jackets and bolo ties, a nod to throwback supper club swagger. But don’t let the sharp dress fool you—this place doesn’t stand on ceremony. You’ll find prime steaks, sustainable seafood, and a wine list cu-

rated by Napa Valley native and sommelier Scott Herrmann, along with a robust lineup of craft cocktails and ice-cold beer.

Menu standouts include:

- * 32 oz Dry-Aged Tomahawk Ribeye
- * Veal Chop Parmigiano with

Pomodoro and Burrata

- * Freedom Run Farm Barnsley Lamb Chop
- * Surf & Turf: 8 oz Chairman’s Reserve Black Angus Filet & Tristan da Cunha Lobster Tail
- * Shareables like Seafood Tower, Lobster Mac ‘n’ Cheese, Truffle Pomme Frites, and Fire Roasted

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Cowboy, check hours or location info, or beg for a reservation, visit thedetroitcowboy.com and follow @thedetroitcowboy_ on socials.

About The Detroit Cowboy:

The Detroit Cowboy is the bold collaboration between Kid Rock and the Joe Vicari Restaurant



Be cool, be smart, be Kid Rock when he says, “I am here to take the foo-foo out of fine dining.”

Portabella Mushroom Caps with Beef Tips

And for the wild at heart, some cocktails even get the rockstar treatment with tableside finishing.

A table set for legends

The décor? Straight-up iconic. You’ll dine surrounded by Kid Rock’s personal memorabilia, stories from the road, and gifts from musical legends—from Johnny Cash to Dolly Parton, Eminem to Bob Seger, and yes, even a few Motown heroes. It’s a crash course in American music history with a side of killer surf & turf.

To learn more about The Detroit

Group, pairing the culinary legacy of Joe Muer Seafood—a brand originally founded in 1929 by the late Joe Muer—with the unapologetic energy of one of America’s most recognizable entertainers. Joe Vicari acquired the rights to Joe Muer Seafood in 2011 and revitalized the brand across Michigan before bringing it to Nashville in 2023. With The Detroit Cowboy launching in 2025, Vicari and Rock bring together fine dining, raw energy, and a cultural collision between Motor City grit and Music City soul. For menus, hours, or more, visit thedetroitcowboy.com and follow along @thedetroitcowboy_.

Downtown Memphis Commission launches first-ever ‘Downtown Brew Hop’ June 9-15 ending on a happy Father’s Day Sunday

MEMPHIS, Tenn. - The Downtown Memphis Commission announced the inaugural 2025 Downtown Memphis Brew Hop—a week-long celebration of craft breweries, summer vibes, and neighborhood connection, happening June 9-15 at 9 downtown locations, culminating on Father’s Day Sunday.

This first-of-its-kind event aims to celebrate Memphis’ growing craft beverage scene, drive foot traffic downtown to local businesses, and offer a fresh and festive way to kick off the summer in the heart of the city.

The Downtown Memphis Brew Hop invites Memphians and visitors to explore the vibrant craft brew scene through special events, live music, new beverage



releases, and Father’s Day weekend activations.

From brewery tours, bicycle drag races from the Memphis Social Bicycle Club, trivia, food trucks, and giveaways, this event highlights the Downtown Memphis breweries and the passionate makers behind them.

Presented by the Downtown Memphis Commission, featuring

9 participating downtown breweries, bars, and more. More information found at: <https://downtownmemphis.com/events/downtown-brew-hop>

Open to the public. Family-friendly and non-alcoholic options are available for those who are dry hopping.

This first-of-its-kind event aims to celebrate Memphis’ growing

craft beverage scene, drive foot traffic downtown to local businesses, and offer a fresh and festive way to kick off the summer in the heart of the city.

Free Brewery Hop transportation provided by Memphis Brew Bus on June 13 from 5pm to 9pm and 12pm to 6pm on June 14.

Watch for The Mid-south Tribune’s Juneteenth/Fourth of July Special Edition

“Freedom is a Culture!”

Email events to MSTsports@prodigy.net or MSTentertainment@prodigy.net