

STARK'S STEAK & SEAFOOD

Fact Sheet

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ADDRESS 521 Adams Street, Santa Rosa, CA 95401

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WEBSITE www.starkssteakhouse.com

info@starkssteakhouse.com **EMAIL EVENT INQUIRIES** events@starkrestaurants.com

HOURS Monday - Friday: 11:30 am to 9:00 pm Bar & Lounge:

Saturday – Sunday: 4:00 pm to 9:00 pm

Happy Hour: Monday – Friday: 3:00 pm to 6:00 pm Monday – Friday: 5:00 pm to 9:00 pm **Dining Room:**

Saturday - Sunday: 4:00 pm to 9:00 pm

CUISINE Casually elegant with an upscale feel, Stark's Steak & Seafood serves classic fare with a modern

> approach. Steaks made with the highest quality Certified Angus Beef® brand, Prime and Natural, in-house dry- aged beef, American Kobe and naturally raised Certified Piedmontese beef. All beef is hand selected by owner/ executive chef Mark Stark and served à la carte. Stark's Steak &

Seafood also serves sustainable seafood entrees and more. Extensive list of local and

international wines, many in half bottles. Full bar, signature and well cocktails, over 75 whiskeys.

OPENED January 2008

SEATING 60 bar, 107 dining room, 40 banquet, 14 private wine cellar

RESERVATIONS Recommended. Walk-ins always welcome. Open Table.com member

PARTIES Intimate private wine cellar for up to 14 guests. Banquet room with private bar and

chandeliered setting for up to 40 guests.

CREDIT CARDS Visa, MasterCard, Discover, American Express

CORKAGE \$20 per bottle. Fee waived for each bottle purchased up to two bottles. \$30 per bottle thereafter.

HISTORY Landmark building in Santa Rosa's Historic Railroad Square in Sonoma County. Built in 1934, the

> oldest freestanding, continuously operating restaurant in Santa Rosa. Michele's Italian Restaurant from 1967 to 2006. Purchased in December 2006 by restaurateurs Mark and Terri Stark. Renovated and reopened in January 2008 as Stark's Steakhouse. Became Stark's Steak & Seafood in Fall

2011 with the addition of a fresh shellfish raw bar & many sustainable fin fish options.

PRINCIPALS Mark & Terri Stark Proprietors:

> **Executive Chef:** Mark Stark Chef de Cuisine: Kaitlyn Taylor

Sous Chef: Christopher Davenport

General Manager: Anthony Viloria

Margarito Rebolledo Bahena Managers:

Joshua Le Blanc

ACCOLADES Press Democrat Best Happy Hour 2012-20, Best Steak 2020, Best Bar 2015, 2018, Best Server Lesa

> Cogo 2018, Best Bartender Azalea Hubiak 2018, Best Place for Singles to Meet 2015; North Bay Bohemian Best Restaurant 2013, 2014, 2015; North Bay Bohemian Best Happy Hour 2016-20;

Northbay biz Magazine Best Business Restaurant 2011.