



STARK'S STEAK & SEAFOOD

Fact Sheet

Media Contact: Avery Stark
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ADDRESS	521 Adams Street, Santa Rosa, CA 95401		
PHONE	707.546.5100	WEBSITE	www.starkssteakhouse.com
EMAIL	info@starkssteakhouse.com	EVENT INQUIRIES	events@starkrestaurants.com
INSTAGRAM	@starksteakandseafood	FACEBOOK	@StarksSteakhouse
HOURS	Bar & Lounge:	Monday – Friday: 11:30 am to 9:00 pm Saturday – Sunday: 4:00 pm to 9:00 pm	
	Happy Hour:	Monday – Friday: 3:00 pm to 6:00 pm	
	Dining Room:	Monday – Friday: 5:00 pm to 9:00 pm 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		
DINING OPTIONS	Indoor, Takeout, Online Ordering, Private Events		
RESERVATIONS	Recommended. Walk-ins always welcome. DoorDash.com member		
PARTIES	Intimate private wine cellar for up to 14 guests. Banquet room for up to 40 guests.		
CREDIT CARDS	Visa, MasterCard, Discover, American Express		
CORKAGE	\$25 per 750ml bottle for first two bottles, \$35 per bottle thereafter. Fee waived for each bottle purchased, up to two bottles.		
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	Proprietors: Mark & Terri Stark Executive Chef: Mark Stark Chef de Cuisine: AJ Schumaker Sous Chefs: Lucio Alamilla Colli Chris Rodden General Manager: Jenn Maly Manager: Margarito Rebolledo Events Manager: Olivia Browning		