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Esquire Magazine Names Red, The Steakhouse Among the Five Best Steakhouses in the United States

(BEACHWOOD, OH) October 1, 2005 -- Shortly after Red, The Steakhouse, opened Dec. 24, 2004, the local media took note and wrote lavishly about it. None of this escaped the notice of the national media. In October, *Esquire* magazine's food and travel correspondent, John Mariani, in a column about steakhouses, included Red among five great steakhouses to visit in the United States (one is in Dallas—where, logic tells you, you'd expect to find a great steakhouse; three are in New York). Wrote Mariani, "[Red] is one of the best-looking new restaurants in the U.S. with guaranteed Certified Angus prime on the menu." *Restaurant Hospitality*, a national business publication, featured Red on its cover and included it among its selection of great steakhouses to write about.

What's all the fuss about it? About the décor, Jonathan Bennett, exec chef, notes that "Red is the first—and only—contemporary steakhouse in Cleveland." Partner Brad Friedlander explains: "Red is not a woodsy, clubby place. It'll appeal to everyone who appreciates the ambiance of a fine-dining establishment."

About the menu, Bennett says, "Our ingredients are the best. We are not one of a chain of steakhouses; we can afford to be picky. We don't volume-buy. Our sauces, a selection of four—béarnaise, Diane, green peppercorn, and anchoiade [an anchovy and garlic paste]—are all made from scratch. That's a major difference." Chef de cuisine, Peter Vauthy, embellishes: "We order and work from the best. We don't deal with second-rate ingredients here."

The ambitious menu of 50-plus items includes entrees of prime steak, seafood, lamb, veal, and pork; 10 appetizers; a selection of six very impressive pasta dishes ("Our Mediterranean influence," says Friedlander); and an assortment of made-from-scratch desserts.

Red's dining room seats 65, the bar/lounge, 30; and is open for dinner only, daily: 5-10 p.m., Monday-Thursday; until 11, Friday and Saturday; 9, Sunday. Reservations recommended: 216.831.2252.

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