



**ADDRESS** 521 Adams Street  
Santa Rosa, CA 95401

**TELEPHONE/EMAIL** 707.546.5100 info@starkssteakhouse.com

**WEBSITE** www.starkssteakhouse.com

**HOURS**

All-Day Dining:	Monday-Thursday	11:30 am to 9:00 pm
	Friday	11:30 am to 10:00 pm
Dinner:	Saturday	5:00 pm to 10:00 pm
	Sunday	5:00 pm to 9:00 pm
Happy Hour:	Monday-Friday	3:00 pm to 6:00 pm

**CUISINE** Classic fare with a modern approach. Highest quality, all-natural Prime Certified Angus beef, in-house dry-aged beef, grass-fed beef from local sources and beyond (depending upon season), and American Kobe. All beef is hand-selected by owner/executive chef Mark Stark. Steaks are served à la carte. Sustainable seafood entrees, House-made pastas in full and half orders and more.

**SIGNATURES** Premium Steaks, Steak "Toppers," including Roasted Bone Marrow  
Dungeness Crab "Tater Tots," with Shishito Peppers and Ginger Mustard Aioli  
"Chef's Happy Meal" Hand-Cut Steak Tartar, Truffle Fries, Stark's Pale Ale and a toy

**OPENED** January 8, 2008

**SEATING**

Bar	60
Main Dining Room	107
Banquet	50
Private Wine Cellar	14

**RESERVATIONS** Recommended. Walk-ins always welcome. OpenTable.com member.

**PARTIES & PRIVATE DINING** Intimate private wine cellar for up to 14 guests.  
Banquet room with private bar and chandeliered setting for up to 50 guests.

**LOCATION/HISTORY** Landmark building in West End district of Santa Rosa's Historic Railroad Square in Sonoma County wine country. Built in 1934 and operated continuously as a restaurant since then. 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.

**DÉCOR** Casual elegance with an upscale, clubby feel.

**WINE LIST** Extensive list of local wines and international wines, many available in half bottles.

**COCKTAILS** Signature and well cocktails, large list of whiskeys.

**CORKAGE** Free, through October 2009

**PRINCIPALS** Stark Reality Restaurants/Mark & Terri Stark, Proprietors  
Executive Chef: Mark Stark  
General Manager: Christopher Wisner  
Special Events Manager: Jennifer Gipson  
Bar Supervisor: Ryan Horen