

## STEAKHOUSE SPOTLIGHT: SUNDANCE THE STEAKHOUSE

This Palo Alto institution is a classic steakhouse with uniquely eclectic decor.

A meal at Sundance the Steakhouse is meant to be savored – from the sip of a drink to a sweet treat to finish the evening. In fact, everything about the restaurant, from the subtle décor, to the attentive wait staff is designed to put diners at ease.

Located in Palo Alto, Robert Fletcher opened Sundance the Steakhouse in 1974. Today, Robert's sons, Galen and Aron, carry on the family tradition of exceptional steak and attentive service.

As you step inside Sundance, you'll be welcomed by a mahogany dining room that boasts unique décor items straight from Fletcher's personal collection, including oil paintings and antique books. As you settle in, consider starting your meal with a selection from the extensive martini list. Classically elegant choices like the Blue Agave Martini and the Gray Goose Pomentini are right at home in the dining room.

The entree menu is a carnivore's delight, boasting choices including slow roasted Prime Rib, New York strip, Filet Mignon and Bone-in Rib Eye. All of Sundance's steaks are aged 28 days and hand-cut and charbroiled to order. There's also a robust selection of seafood favorites, including swordfish, salmon, tuna and lobster, and a couple chicken and pasta selections round out the entrée menu.



In spite of the hearty servicing sizes, don't overlook desert as your meal comes to a close. Selections rotate, and might include favorites like decadent New York Cheesecake, velvety Crème Brulee or flavorful fresh fruit sorbetto.

As the world becomes increasingly frazzled, a meal at Sundance is the perfect excuse to slow down and savor a delicious meal in a restaurant with a storied history of excellence.

