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SPOTLIGHT

the best of the
BAY AREA

SUNDANCE THE STEAKHOUSE

Time-Tested Formula for Success

The mahogany paneling, deep green accents, muted lighting and extensive collection of sports memorabilia at Sundance The Steakhouse create a unique sense of arrival. "They don't build restaurants like this anymore," said Galen Fletcher, who co-owns the restaurant with his brother Aron.

Sundance's clubby ambiance, cultivated over decades, is certainly special, but its tradition of quality food and service has proven to be a time-tested formula for success. Since Galen and Aron's father, Robert Fletcher, first opened its doors in 1974, the Palo Alto institution has drawn meat-lovers, big business leaders and entrepreneurs from all over the Bay Area.

From the award-winning Slow-Roasted Prime Rib served with freshly baked sourdough bread or their roasted garlic mashed potatoes, to the 13 oz. U.S.D.A. Prime New York Strip served with creamed spinach or wild rice pilaf, to the Grilled Chicken Breast Teriyaki basted with housemade hoisin teriyaki glaze, the menu is straightforward, but mouthwatering.

The team of line chefs, affectionately called "Fire Eaters" by the staff, has been together for 20 years. "That grill fills up with a thousand dollars' worth of steaks – all different cuts and flavors – with every rush," said Galen. "It's really magic what they do. They're the Michael Jordans of the grill, and there're probably only a few guys in the state that can do what they do."

Sundance's kitchen embraces seasonal ingredients too. This summer, slight menu adjustments highlight organic produce and a fresh seafood selection. Their garden salads are made with field lettuces and heirloom tomatoes and their more exotic specials, like Monchong, Mahimahi or Ono Malani, are sourced from the Honolulu Fish Company. Sundance always requests "top-of-the-boat" fish, which means the freshest of a catch, from its suppliers.

The famed restaurant's extensive wine list, including a top-flight selection of Napa cabs and Sonoma pinot noirs, and intimate seating arrangements, which can seat parties of 10, 16 or 36 people, and booths, which can seat 5 to 6, are ideal for offsite meetings with

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1921 El Camino Real
Palo Alto
(650) 321-6798



colleagues, entertaining clients and celebrating special occasions. "A lot of restaurants charge for their rooms," Galen said of the semi-private alcoves.

Sundance's bar is bustling with local professionals by 4:45 p.m. on weeknights, "even if a game isn't on until 7 p.m.," said Galen. "It's like its own little restaurant." During the 4-6 p.m. Happy Hour, guests can enjoy house wine, martinis and select appetizers at discounted prices. If you find yourself lingering on by the bar and lounge, explore their assortment of draft beers from local microbreweries or one of their eight signature cocktails.

The restaurant, located on El Camino across from Stanford University, is open for dinner every night of the week and for lunch five days a week. For reservations, call (650) 321-6798 or visit opentable.com.