

Review Paper- Oak Steakhouse

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### Oak Steakhouse Review

If you are into family-like service, artsy antique decor, and delectable dishes, Oak Steakhouse is the restaurant for you <https://www.oaksteakhouseatlanta.com>. Serving up an incredible experience from their quick bread service with shaved salt and garlic butter to sweet and savory desserts, this steakhouse is perfect for every special occasion possible. Fit right in the middle of the very popular mall, the Avalon, this restaurant fits in with the uptown, retro feel of the surrounding buildings, stores, and apartments

<https://www.experienceavalon.com/restaurants/oak-steakhouse/>.

This restaurant exceeds every expectation of a homey-feeling yet modernized, rustic yet shiny, and traditional yet advanced steakhouse.

The name Oak Steakhouse truly represents the entire look of the restaurant. The first look of the restaurant truly defines the name. The giant 10 foot Oak plastered door is the perfect introduction to the inside decor. The wooden floor, giant support columns, and even the tables are all distinctly alike in that they are one substance: Oak wood. The decor-aesthetics of this restaurant truly are a fantastic start to a guest's experience. Oak prides itself on locally sourced ingredients, diverse and bright dishes, and especially their Certified Angus Beef (CAB) steaks. These steaks are always prime and top of the line, while other competing steakhouses, such as Ruth's Chris <https://www.ruthschris.com> and Pampas Steakhouse <https://pampassteakhouse.com>

serve USDA Prime which is a step down from CAB. Diners can receive these steaks either wet aged with emphasis on the tenderness and melt-in-your-mouth phenomena, or dry aged from New York Master Purveyors <https://www.masterpurveyors.com> with a nutty, earthy type taste flare.

Oak management's prime focus is the overall experience of the guest, which starts with impeccable service. As an employee, I am required to wear a fancy bow tie, and adhere to strict requirements for delivering food and bussing tables. We are also required to memorize the menu, so when we run food to guests we can explain what is in each and every dish, and how they are prepared. For example, if I were delivering our most popular \$10 side item, the brussel sprouts, I'd have to say "Here are your flash fried Brussel sprouts and cauliflower tossed in a sweet Thai chili sauce with red onion and a hint of cilantro." All of that for one side item, when most tables receive more than two side items. The service is the forefront of everything Oak does, because without good service and smiles from everyone, the guest experience will not be up to excellent standards and they won't return. Oak managers Ryan Bier and Kevin Krapp make a habit of visiting each and every table during the shift to introduce themselves and fix the few problems that occur. For example, if someone's steak is cooked slightly off, they will grill them a new steak and box the bad one up for them to take to-go if they want. They will also remove that expense from their menu, because if it's not perfect, they won't have to pay for it.

Head Chef, Stu Rogers, and Oak's Sou Chef, Travis Berkeley have created a traditional steakhouse menu, and diversified it to appeal to a wide range of restaurant attendees. For example, our Caesar salad is not just a regular Caesar: it has garlic infused croutons, yellow onion, white anchovy lemon dressing, parsley, and Parmesan cheese. It isn't what you would

normally find, but still better. This modernized twist is perfect for Oak's location in the Avalon. Oak's target customers are so diversified that their menu has to be diversified too in order to appeal to everyone. The perfection of the steaks that are cooked to order truly represents what Oak's kitchen staff are all about: culinary excellence. They are consistently adding and taking away certain dishes from the menu which helps keep people coming back.

Oak Steakhouse is a must for restaurant connoisseurs. Whether you are coming for a business occasion, an anniversary, or birthday, this is the restaurant that delivers the optimal experience for every occasion. The servers have the hospitality of a grandmother on Christmas Eve, and the food is like no other. The overall experience is amazing, and the restaurant as a whole provides a service that is incomparable!

## Source Analysis

<https://www.ajc.com/blog/atlanta-restaurants/oak-steakhouse-restaurant-review-alpharetta/WRKvrOvfQBlxNQNCZq8GOJ/>

### **AJC Steakhouse Review- John Kessler**

*This is a professional review from a professional critic. Not the average yelp review.*

#### ***Rules and Content:***

- Overall Experience (Service, Food, Ambience). He includes his experience with the indulgent and interesting food as well as going into the great smiling service and appealing wooden atmosphere and decor in the restaurant.
- Lists the price for certain items. He includes it to really help the reader and possible restaurant-goer to ask if it is worth the listed expense.
- Details parts of the restaurant in extreme imagery. Makes your mouth water as you read the thorough description of the steaks, sides, and appetizers.
- Describes the experience, validation, and creativeness of the head chef, and how the menu reflects the culinary knowledge the chef has.
- Connects parts of the restaurants to other restaurant experiences that the reader might know such as IHOP and other surrounding steakhouses.

<https://www.atlantamagazine.com/reviews/oak-steakhouse/>

## **Atlanta Magazine Review- Corby Kummer**

*This is another professional review from a professional critic. Once again, it's not the average Yelp review.*

### ***Rules and Content:***

- Location and living up to it: the location is in the Avalon which one would expect quite perfect food and a perfect experience.
- Oak is set apart from other restaurants by serving a higher quality of beef.
- Diversity in steaks with both wet and dry aged steaks. Dry aged steaks are on average 20 dollars more expensive.
- The cost is listed to high popularity items to describe if it is worth the price or not.
- The chefs use local products to help build their menu, and they are extremely resourceful with the products and produce that they purchas