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**More kudos for Red The Steakhouse:  
Playboy names it one of the 10 Best in the U.S**

(BEACHWOOD, OH) – April 2007: Red The Steakhouse: Cleveland’s singular sensational steakhouse. There is nothing like it in the city and, dare we say, in the Midwest. Local media have been lavish in its praise for Red, calling it the best, the hottest; the sexiest steakhouse in the city. More proof of its pre-eminence? One year after it opened, Dec. 2004, *Esquire* magazine’s food and travel writer, John Mariani, dubbed it one of the five best steakhouses in the United States. The word was out. In less than three years, Red The Steakhouse had earned the recognition that most restaurants wait a lifetime to earn.

So, when *Playboy* magazine assigned Chicago-based food writer, Jeff Ruby, to search the country for the 10 best steakhouses, it was almost an inevitability that Red would be among the 10. Joining Red: Bones (Atlanta), Keefer’s (Chicago), Cut (L.A.), Bern’s (Tampa), Sparks (NYC), Crescent City Steak (New Orleans), Craftsteak (Las Vegas), Grill 23 & Bar (Boston), El Raigón (San Francisco).

Much of the credit for Red’s success is due to the efforts of Chef Peter Vauthy. He has been on a fast track ever since joining Moxie as a line cook in 1999. In 2001 he was named Moxie’s sous chef; then in 2002, chef de cuisine. In 2004, as preparations got underway for the opening of Red, to his responsibilities at Moxie, Friedlander added those of chef at Red. Ever since Red has been up and running at breakneck speed and earning the accolades mentioned above, it’s been Vauthy who has been at the controls.

“We order and work with the best,” Vauthy will tell you. “If we don’t have what the world says is the best, we search for it until we track it down. We don’t deal with second-rate ingredients here.”

Seven superb steaks grace the ambitious menu of 50-plus items (appetizers, salads, and desserts included): four are Certified Angus; a choice selection of three are aged prime. There are 10 appetizers to include the obligatory, but seemingly anti-steakhouse, steak tartare; 20 entrees (six seafood dishes, those seven steaks, and an assortment of veal, lamb, and pork dishes); and, what may very easily distance Red from its counterparts, a selection of six very impressive pasta dishes. “Our Mediterranean influence,” says Friedlander. A selection of 10 side dishes rounds out the menu.

Designer Richard A. Lalli has created a space that steers clear of the stereotypical steakhouse. “This is not a woodsy, clubby place,” says partner Brad Friedlander. “It’ll appeal to everyone who appreciates the ambiance of a fine dining establishment. In a word, Lalli has designed a ‘sexy’ place.”

Red is next door to sister restaurant, Moxie, 3355 Richmond Rd., Beachwood, Ohio. Open for dinner only, daily: 5-10, M-Th; Sun. until 9; Fri. and Sat. until 11. Reservations highly recommended: 216.831.2252. For more information, please visit [www.redthesteakhouse.com](http://www.redthesteakhouse.com)