



WHAT: Gone are the days of your father's steakhouse with the addition of Oak Atlanta in Alpharetta, GA's new premier community, [Avalon](#). Oak Atlanta offers contemporary dishes alongside steakhouse classics in a modern and refined environment.

Executive chef Michael Perez's menu is seasonally-driven and inspired by his farm-to-table mentality. The bar menu features specialty craft cocktails, signature martinis, and an impeccable wine list.

Inspired by its sister restaurant Oak Steakhouse in Charleston, SC, Oak Atlanta offers exceptional hospitality and service.

WHERE: 950 Third Street
Alpharetta, GA 30009

Phone: 770.722.8333

Website: www.oaksteakhouseatlanta.com

Twitter: [@OakAtlanta](https://twitter.com/OakAtlanta)

Facebook: www.facebook.com/OakSteakhouseATL

Instagram: [@OakAtlanta](https://www.instagram.com/OakAtlanta)

HOURS: Monday through Thursday - 5 p.m. to 10 p.m.
Friday through Saturday – 5 p.m. to 11 p.m.
Sunday – 5 p.m. to 9 p.m.
Sunday Brunch – 11 a.m. to 3 p.m.

OWNERS: Steve Palmer, Managing Partner
The Indigo Road Restaurant Group

GENERAL MANAGER: Kevin Krapp

EXECUTIVE CHEF: Michael Perez

PASTRY CHEF: Kathleen McDaniel

CUISINE: Oak Atlanta features traditional Prime Certified Angus® Beef steak cuts along with contemporary small plates, salads, and entrees. Executive chef Michael Perez's menu will showcase fresh ingredients sourced from local farmers and purveyors.

Example dishes include:

- Steak tartare with white anchovy, cured farm yolk, herbed Dijon mayo, crispy capers and brioche
- Pork shoulder ravioli with creamy leeks, pancetta crisp, candied hazelnuts, sorrel and natural jus
- Cornmeal crusted South Carolina groups with tuscan kale, bacon lardons, heirloom bean salad, pepper jelly, and herbs

- Grilled swordfish steak with hen of the woods mushroom, blistered shishito and farro stir fry, fish sauce, caramel and dashi
- Wet and dry-aged beef including: filet mignon, New York strip, bone-in and boneless ribeye
- The “Oak” burger with a signature blend of CAB New York strip, filet and brisket, grilled Vidalia onions, tomato, bibb lettuce, Tillamook cheddar, housemade pickle chips, and brioche bun

BEVERAGE PROGRAM:

Oak Atlanta’s impressive wine list highlights California Cabernet and Old World reds including Italian and Spanish wines, as well as a selection of artisan domestic wines. Guests can choose from 200 wines by the bottle and more than 20 wines by the glass. The cocktail program pays tribute to classic cocktail recipes, while enhancing the flavors with creative, modern ingredients. Charleston Distillery, a low country favorite, chose Oak Steakhouse to exclusively carry its spirits in Atlanta. In addition to cocktails, Oak is introducing three spirit-driven libations served on tap or in carafes that will change seasonally along with the handcrafted beverage menu. Four non-alcoholic cocktails will be available as well, created with the same enthusiasm as those with a spirit base. The curated selection of beers, available on tap and in bottles, will focus on Atlanta-based breweries including Monday Night, SweetWater, Red Brick and Orpheus Brewing, among others.

SPACE:

Starting with a blank canvas, managing partner Steve Palmer enlisted David Thompson Architect to develop and design Oak Atlanta. Thompson set out to update and streamline a standard steakhouse design to create a modern and refined environment.

His design elements include dark rust colors, enriched reclaimed wood, custom leather booths and porcelain wall panels from Spain. The restaurant’s warehouse-style windows, draped with crushed velvet eggplant drapes, add an elegant touch that softens the room.

The restaurant’s 4,300-square foot space provides seating for 110 guests; a fully covered outdoor dining patio provides seating for an additional 40 guests. The main dining room overlooks an open kitchen, with an adjoining dining space that can be closed for private dining for 35-40 guests. The bar opens directly onto the dining room, separated by banquettes, and offers 15 seats.

DETAILS:

Reservations not required, but encouraged. All major credit cards are accepted.

MEDIA CONTACT:

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