

on the plate

FOLSOM

COME FOR THE EXPERIENCE

SUTTER STREET STEAKHOUSE



PHOTO BY: XSIGHT PHOTOGRAPHY

BY CORRIE PELC

When guests come to Folsom's Sutter Street Steakhouse, Executive Chef and Partner Brian Knadle wants them to come not just for dinner, but for an experience.

"We put a lot of time and effort into this restaurant - nothing is complacent around here at all," Knadle explains. "We're always talking about how to get better and how to do things better. We want the experience for the customer and for Folsom to be top-notch."

Open since 2010, Sutter Street Steakhouse is the second restaurant for Knadle. He opened his first restaurant, 5th Street Steakhouse, in Chico in 2000 after spending about seven years honing his skills at restaurants such as Scott's Seafood, Piatti and California Cafe, as well as Benbow Inn in Garberville.

Knadle says he decided to open his second restaurant in Folsom because his wife is from the area. They happened upon

their location on Sutter Street as it was a spot they constantly drove past going back and forth to Chico. "We love it here in Folsom - it's a great location on Sutter Street," Knadle says.

Sutter Street Steakhouse is a similar concept to Knadle's restaurant in Chico, which he says is a traditional steakhouse, but they do some things differently. For example, Knadle says they strive to stay seasonal and "market fresh" when it comes to their produce and fish.

on the plate

SUTTER STREET STEAKHOUSE FEATURES
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THE RESTAURANT IS LOCATED WITHIN THE NEW FOLSOME ELECTRIC BUILDING IN HISTORIC FOLSOM.



THE STAFF GOES ABOVE AND BEYOND TO MAKE THE CUSTOMER'S EXPERIENCE MEMORABLE.

"We keep it fresh and new as much as we can here," he says. "It keeps it interesting for the restaurant, for the customers, for the staff, and even for the chefs that work in my kitchen. We try to keep it moving forward."

On the steak side of the menu, Knadle says they offer a "gauntlet" of different cuts of beef, from prime New York and ribeye cuts, to a prime skirt steak, to a certified Angus filet tenderloin. Then he also adds seasonal choices to the menu such as hazelnut-crusted halibut, Hawaiian ahi tuna and organic carrot soup. And for dessert? Knadle suggests the "ever-so-popular" banana cheesecake.

A lot of attention is paid to customer service as well. Knadle says they take pride in their service and are constantly working on improvement. They also go above and beyond by taking as many reservation requests as

possible and acknowledging birthdays and anniversaries with cards on the table. Knadle says he even has a list of guests that he calls to let them know when they are offering certain dishes, such as lamb or ahi.

"We just try to make the customer's experience memorable because we understand

(with) the economic times that we're in, dining at a steakhouse is a special occasion and it's not inexpensive to do that," Knadle says. "We understand that, so we don't like to take it for granted. We want everybody to leave happy."

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