

STEELHEAD DINER SUMMARY SHEET



Steelhead Diner
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About Steelhead Diner

The Steelhead Diner will be Seattle's meeting place; the place to be for a good meal, social interaction, a place to read your paper or watch the fun in the kitchen, the first place to take your out of town guests. For visitors, it's the perfect place to get a real feel for the city – fresh, local food from confirmed Seattleites in the historic Market setting.

Opening

February 1, 2007

Key Individuals

Chef/Partner Kevin Davis

- Executive Chef, The Oceanaire Seafood Room, 2001-2006
- Executive Chef, Sazerac Restaurant, 1999-2001
- Executive Sous Chef, Tra Vigne, Napa, 1997-1999
- Executive Chef, Arnaud's, New Orleans, 1991-1996
- Executive Chef, Bacall's Restaurant, Adelaide, South Australia, 1989-1991
- Committed to sustainable fishing practices and being a good citizen of the planet
- Fly fishing enthusiast
- Avid long distance runner and eater

General Manager/Partner Terresa Davis

- Accountant, Tom Douglas Restaurants, 2005-2006
- Accountant, Oceanaire, Inc., 2002-2005
- Operations Manager, Wild Ginger, 1999-2002
- General Manager/Partner, Cajun Crawfish House Inc., New Orleans, 1992-1997
- Bacall's Restaurant, Adelaide, South Australia (where Kevin and Terresa met)
- Will complete Accounting degree at Seattle Pacific University in spring 2007
- Avid long distance runner and eater

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Location

- 95 Pine Street in the historic Pike Place Market, Seattle, Washington
- Walking distance to the Seattle waterfront, Belltown and downtown

Size

- Main dining room seats 95
- Private dining room seats 35
- Outdoor patio seats 20
- Onsite private parties, special events, reception and buffet style catering available

Cuisine

- Pacific Northwest menu
- Contemporary evolution of diner food
- Market-inspired seasonal cuisine
- High quality diner classics—gumbo, chili, burger, fish & chips

Beverages

- Pacific Northwest wine list
- Full bar
- Large selection of non-alcoholic beverages

Hours of Operation

- Lunch and dinner Tuesday-Friday from 11:30 a.m. to 10 p.m.
- Saturday brunch and dinner from 10 a.m. to 10 p.m.
- Sunday brunch and dinner from 10 a.m. to 5 p.m.
- Holiday closures: Thanksgiving and Christmas Day

Parking

- On-street parking
- Local parking garages

Payment Options

- Visa
- Mastercard
- Cash
- House accounts available on request

Diner, evolved