



FOR IMMEDIATE RELEASE

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For more information, please contact:

Bryn Jones

bjones@huseinc.com

317.635.0636 x130

World-Famous St. Elmo Steak House Ignites Menu with New Dishes

INDIANAPOLIS - As summer starts to simmer, the St. Elmo Steak House menu sizzles with new dining options for its guests, including two new entrees and a side dish.

St. Elmo now serves a 14 oz. lamb porterhouse and a fresh King Crab and shrimp linguine dish, replacing the Australian lamb rack and the fried lake perch meal. Additionally, green beans are now a side option.

“We carefully evaluate each item on the menu to determine the best possible dining options for our guests,” said Dave Foegley, executive chef of St. Elmo Steak House. “By featuring these succulent new items, we hope to offer new options that will heat up our guests’ palates.”

Since 1902, St. Elmo Steak House has offered guests perfectly aged steaks, tender pork chops, superb guest service and its notorious shrimp cocktail. For many first-time, unsuspecting guests who order St. Elmo’s signature shrimp cocktail, the “head rush” of horseradish is an unforgettable experience.

St. Elmo is an independent restaurant in Indianapolis and is only open for dinner. Sister restaurant Harry & Izzy’s shares the same renowned service and some of the same classic dishes such as the world-famous shrimp cocktail. To make a reservation at St. Elmo Steak House, call 317.635.0636 or visit stelmos.com or at Harry & Izzy’s call 317.635.9594 or visit harryandizzys.com.

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