



**FOR IMMEDIATE RELEASE**

## **Robert's Steakhouse Puts a Fresh Spin on Surf and Turf**

### **Award-Winning Restaurant Announces Special Entrée for August**

**ATLANTIC CITY, NJ (August 12, 2013)** Robert's Steakhouse continues its popular Steak of the Month special this August with a unique take on traditional surf and turf.

"This August we're retiring the lobster tail and introducing a fresh, new approach to surf and turf," said Executive Chef Will Savarese, who created August's Steak of the Month. The dish features a juicy eight-ounce filet of beef paired with two jumbo shrimp stuffed with ocean-fresh crab meat and garlic butter. According to Savarese, the flavors really pop while retaining all the meaty goodness of classic surf and turf. This tempting menu special will be available throughout the month of August for \$59.00.

### **Dine at the Region's Best Steakhouse**

Monthly steak specials are not the only reason to plan a visit. Robert's Steakhouse was awarded the title "Best Steakhouse" in the Best of Philly edition of *Philadelphia Magazine* and in the Best of the Boardwalk edition of *The Boardwalk Journal Magazine*. With high praise, *Philadelphia Magazine* writers/editors stated, "Robert's has now expanded to Atlantic City, and the steaks here reach that rarely achieved level known as utter perfection."

"We are so very pleased to have our Robert's Atlantic City location recognized with these awards," said Bob Gans, Owner of Robert's Steakhouse. "We've always known the steaks at Robert's are the absolute best, we insist on it. Our unwavering commitment to quality combined with unmatched professional service - these are the hallmarks of the Robert's Steakhouse philosophy."

### **About Robert's Steakhouse**

Robert's Steakhouse of New York, located just off the casino floor at Trump Taj Mahal, is *the* premier destination for an unparalleled luxury dining experience. Named "Best Steakhouse of 2013" by *Philadelphia Magazine* and *The Boardwalk Journal Magazine*, Robert's distinguishes itself among other Atlantic City steakhouses as an owner-operated business, not a corporatized chain. Prime steak is dry-aged to perfection using Robert's proprietary in-house technique for unsurpassed quality and flavor. While the superstars on the menu are the steaks, Robert's menu is studded with locally-grown produce, fresh seafood and sinful desserts. An extensive wine list

featuring award-winning selections, luxe-brand cocktail menu and expert service complement the Robert's fine dining experience.

Contemporary and inviting, Robert's features an 8,000-square-foot dining room, a private dining room, and a lively cocktail lounge. Chuck Darrow of the *Philadelphia Daily News* recently declared, ***"In a town with so many excellent steak houses, it takes a lot to be the best. Robert's definitely has what it takes."*** To make a reservation, call 1-855-500-ROBERTS. For more information, visit [www.robertsatlanticcity.com](http://www.robertsatlanticcity.com)

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