

**For Immediate Release:**

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**In 2005, Oak Steakhouse Reinvigorated Charleston's Dining Scene  
and Revitalized Historic Broad Street**

**Chef McKee celebrates the first year anniversary for Oak Steakhouse**

[January 9, 2006 – Charleston, SC] –

When McKee opened Oak Steakhouse in January 2005, he had lofty goals, with expectations of opening the **best new steakhouse in the South**, of becoming **a beacon for locals and tourists alike**, and of earning \$2 million in the first year. Not only did Oak Steakhouse **exceed its financial goals**, but it **reinvigorated Charleston's savvy dining scene**.

To what does McKee attribute such success? As he explained, **"We don't compromise** when it comes to making our customers happy, so we're constantly evolving to meet their wishes and needs. We speak to our customers by name, respond to their requests – no matter how special, and deliver fantastic comfort food and service to match. Our magnificent historical setting is just 'icing on the cake'. We love what we do, and I think that enthusiasm trickles down to our customers."

The truth is – **Oak Steakhouse is an extension of the larger-than-life chef, Brett McKee**. It's his personable approach and desire to make everyone feel at home that sets Oak Steakhouse apart. Couple this with excellent ingredients, superior service, and a personal take on America's steakhouse in a stunning setting – it's a recipe for greatness that has thrilled diners and **revitalized historic Broad Street** in downtown Charleston.

McKee and his staff spent 2005 fine-tuning the details. They successfully created **3 very different dining areas within the 3-story bank-turned-restaurant**, catering to Charleston's see-and-be-seen elite at the bar, romantic tables on the mezzanine, elegant dining near fireplaces upstairs, private alcoves near the wine "lockers" and "power" tables on the third floor overlooking cobblestone streets. **At patrons' requests**, they began serving buttermilk Fried Chicken, now a staple, in addition to their signature Italian-style steaks and chops, as well as offering personalized cakes for dessert, and featuring live jazz on the weekends. Meanwhile, their wine collection has not only doubled in size, but it's become **a connoisseurs' wine list** featuring sought-after esoteric and cult wines, as well as rarely seen large-format bottles – ideal for the vault-turned cellar and "wine lockers". The year 2005 ended as celebratory as it began, with a holiday dinner prepared by Chef Brett McKee at the **James Beard House** in New York City.

In 2006, Chef Brett McKee **looks forward to personalizing the dining experience at Oak Steakhouse even more**. When asked about any new openings scheduled for 2006, McKee revealed plans for an extension of Oak Steakhouse – a beautiful **cigar lounge on the rooftop** of Oak Steakhouse, cleverly featuring **small bank vaults as humidors**. Stay tuned as Chef Brett McKee continues to deliver the most exceptional and unique dining experience in Charleston.

After one successful year, **Oak Steakhouse has aged to perfection!**

As a founding father of Charleston's newest culinary school, McKee will give all donations to the esteemed *Culinary Institute of Charleston at Trident Technical College*.

"A 150-year old former bank has been transformed into a three-level stunner, Oak Steakhouse."

– **Bon Appetit**, January 2006

[www.oaksteakhouserestaurant.com](http://www.oaksteakhouserestaurant.com)