

Steakhouse 55 A Cut Above With Indulgent Angus Beef, Award-Winning Wine List

ANAHEIM, Calif. – With an vintage Hollywood ambience that includes classic photos of Walt Disney dining with movie stars, white linen tablecloths and servers in old-fashioned bowties, Steakhouse 55 at the Disneyland Hotel is an upscale-yet-comfortable culinary indulgence.

“My goal is to capture the feeling of a traditional steakhouse, but with our own flair, and to celebrate a great steak,” said Chef Jason Martin.

The “55” is an ode to 1955, the year Disneyland opened, an era when a night on the town was a glamorous experience. Start the evening with cocktails in the cozy adjoining lounge before settling in at a curving banquette or table in the handsome, 108-seat restaurant with touches of oak and etched glass, and an impressive wine cellar.

Beautiful, thick Angus steaks are the star, from the signature 18-ounce bone-in ribeye with steakhouse rub to a flawlessly broiled 7-ounce filet mignon. The ideal sidekick is Martin’s potato stack au gratin with countless layers of thinly sliced potatoes baked in decadent butter and cream.

If you prefer surf to turf, tuck in to the cold water lobster tail, broiled Atlantic salmon or the Chef’s sustainable fresh fish selection. Start with a taste of the sea – shrimp cocktail, Dungeness crab cakes or chilled ahi. Beyond other cuts of beef including New York strip, prime rib and a generous porterhouse, meat entrées include herb-crusted rack of lamb and free-range chicken breast.

Steakhouse starters such as Seven Onion Soup with Parmesan Crisp, “wedge” iceberg lettuce with Gorgonzola, Caesar salad or the Steakhouse Salad with bacon, tomato, cucumber, and cheddar pair nicely with any entrée choice.

Most of the servers, as well as Chef Martin, are sommeliers, and they happily will offer a taste or two or offer a vintage from the award-winning selection. When he’s not too busy in the kitchen, Chef Martin said he enjoys a visit to the restaurant’s wine cellar with guests.

“I enjoy sharing the celebration of fresh, vibrant food and wine, and introducing guests to new flavors,” said Martin.

Steakhouse 55 has been awarded “Four Stars” from the Orange County Register and a Golden Bacchus from the Southern California Restaurant Writers Association. Zagat rates the restaurant “amazing,” “a gem,” “elegant” and “the best ribeye in town.”

Prix-fixe and children’s menus are available. The private Oak Room may be reserved for parties of up to 22.

Breakfast Menu

Breakfast feels like a special occasion at Steakhouse 55, where guests tend to relax and sip lattes and cappuccinos – or maybe a hot chocolate with whipped cream. Specialties such as buttermilk pancakes with warm Bananas Foster or French toast with warm berries are an indulgent way to start the day, or fill up on eggs Benedict, omelettes, huevos rancheros or a hearty breakfast burrito. Splurge with the 7-ounce Angus steak and eggs, or behave with granola, yogurt and fruit or the Smoked Salmon and Bagel platter. For kids, Mickey-shaped pancakes, scrambled eggs or favorite breakfast cereals are on the menu.

Steakhouse 55 is located at the Disneyland Hotel and is open daily for breakfast and dinner. For reservations, call (714) 781-DINE. For general Disneyland Resort information, visit the Disneyland Resort Web site at www.disneyland.com.

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