**What’s in a Name?**

***Patsy’s American*** *and* ***Randy’s Prime Seafood & Steaks*** *to open in Tysons*

When Patsy and Randy Norton embarked on their career in hospitality some forty-five years ago, little did they imagine that one day their three grown children would be honoring them with restaurants in a new **Great American Restaurants** complex, located in the heart of Tyson’s Corner. **May 31, 2019** brings the **opening** of **Patsy’s American**, to be followed soon after by **Randy’s Prime Seafood & Steaks**, in a spacious, handsome red-brick establishment which also houses the just-opened **Best Buns Bakery & Cafe**.

The undisputed center of attention, and the heart of the enterprise, will be Patsy’s American, named for the matriarch whose homemade desserts and savory dishes were key to the success of the family’s early restaurants. The nostalgic menu features comforting customer favorites from Great American Restaurants over the years. Among the classic offerings are all-American raw-bar plates, salads, sandwiches, seafood, meats and pasta, topped off by the perfect choice of desserts including hot fudge sundaes and warm bread pudding!

Designed by Great American Restaurants, Street Sense, and Leon Chatelain built by Forrester Construction, and modeled on an old-fashioned railway station, Patsy’s is complete with exposed brick walls, a sky-lit ceiling, and extensive green ironwork. The main dining room is anchored at one end by a classic station clock, and at the other by a monumental carnival scene mural. To one side is a spirited bar, offering 20 brews on-tap, enlivened by a playful mural of admired celebrities enjoying the Patsy’s scene. Situated just beyond the main dining room, the enticing back bar and patio also welcomes patrons for weeknight happy hour and late-night dining alike.

*Standing by her side*, **Randy’s Prime Seafood & Steaks** warmly welcomes diners with its coffered ceilings, polished wainscot paneling, dedicated private dining room, green Mohair booths, and black-uniformed wait staff. Naturally, the main event is top-quality seafood and premium cuts of meat, prepared simply and with seasonal accompaniments. The ***Branzino*** is oven-roasted and finished with *White Wine, Herbs, And Meyer Lemon Butter* and the ***Snake River “Black” Reserve Wagyu*** is butchered in-house into classic cuts ranging from five-to-sixteen ounces. Steaks are offered with a choice of *Truffle Butter, Great Hill Blue Cheese Butter, Béarnaise*, a *Red Wine Demi-Glace,* or *Steak Sauce* and sides range from ***Wild Mushrooms*** to ***Honey Roasted Rainbow Carrots,*** and ***Corn Brûlée*.**

From Randy’s raw bar come hand-shucked fresh *Oysters* and local *Clams* available on their own or in towering platters *with Maine Lobster, Succulent Shrimp,* and smoked *“Dutch Style” Mussels*. Seafood dominates the list of tempting appetizers, from ***Ahi Tuna Tartare*** to ***Crispy Fried Point Judith Calamari*.** Lighter fare includes small salads and substantial entrée salads topped with *Roast Chicken, Smoked Salmon,* or *Prime Steak*; and a short list of gourmet lunch sandwiches [a perfect ***Cheeseburger****,* ***French Dip***, and ***Lobster-Crab Cake***] served with ***Hand-Cut Duck Fat Fries****.* The wine list features one hundred wines that have each been selected by Randy, himself, mostly from California – calculated to complement the menu.

Truly a family affair, both **Patsy’s American** and **Randy’s Prime Seafood & Steaks** offer an authentic taste and tribute to the beloved couple that Great American Restaurants is proud to call their own.

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