**By No “Misteak,” It’s a Good Catch!**

*Great American Restaurants Opens Randy’s Prime Seafood & Steaks*

In over four decades in the hospitality industry, Randy Norton has overseen all of Great American Restaurants’ openings, but none have been as personal as **Randy’s Prime Seafood & Steaks**. The trio in Great American Restaurants’ newest development located in the Tysons Corner area, which also includes **Patsy's American**, named in honor of Randy’s wife, and **Best Buns Bakery & Cafe**, will now be complete with the opening of Randy’s Prime Seafood & Steaks, which opened its doors for the first time beginning at **11:30AM**on Tuesday, **July 30, 2019**.   
   
Randy's Prime Seafood & Steaks welcomes guests with a warm, inviting interior illuminated by traditional and modern lighting. Green mohair booths offset the mahogany tabletops while five distinctive paintings by John Gable, which portray some of Randy's favorite celebrities and dignitaries, send the clear message that Randy's is a place to be enjoyed without pretense. The bar is a place to relax and enjoy classic cocktails and the best wine list in the area.     
   
With a focus on contemporary American fare, Randy's shines with a seasonal, balanced, and fresh approach. ***Lobster Bisque***with *Sherry Glazed Lobster*, ***Baby Beets & Goat Cheese***, and ***Ahi Tuna Tartare***with *Grand Marnier Aioli*are outstanding first courses, along with the ***Chopped BLT Salad***. The ***Ora King Salmon***, ***Miso Sea Bass***, ***Georges Bank Scallops***, and the ***Lobster-Crab Cake***are superb seafood selections. ***USDA Prime***and ***Snake River Wagyu Beef***premium cuts, ranging from five to twenty-four ounces, may be finished with unique and traditional sauces like *Great Hills Blue Cheese Butter*and *Béarnaise*. Incredible sides include ***Honey Roasted Rainbow Carrots***and ***Corn Brûlée***topped with *Bacon*.     
   
The lunch menu features sandwiches like ***Billy's French Dip***with slices of *Prime Rib*served on a *Best Buns Butter Roll,*topped with *Gruyere, Caramelized Onions,*and *Truffled Béarnaise Aioli,*accompanied by *Hand Cut Duck Fat Fries*and *Au Jus*. Lighter fare includes entrée salads like the ***Roast Chicken***served on a bed of *Baby Kale*and *Rainbow Quinoa*, topped with *Pecorino Romano,*and *Seasonal Fruits*.    
   
End on a sweet note with ***Patsy's Carrot Cake****,*a five-layer *Carrot Cake*with *Walnuts*and *Cream Cheese Frosting;****The Chocolate Cake***; a delightful ***Pavlova****;*or ***The Ultimate Sundae***, served with*Vanilla Ice Cream*and a choice of nearly a dozen decadent toppings from *Grilled Myers’ Rum Pineapple*to *Almond Marshmallow****.***

For more information:

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