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## RED EXPANDS ELLIOTT RESTAURANT PORTFOLIO

The historic Buick building on Broadway in downtown Oklahoma City will soon house a dramatic new concept restaurant from Heather and Keith Paul.

Red Prime Steak, the Pauls' third and largest restaurant, will occupy the spacious Buick ground floor, with an event space upstairs. Rand Elliott, FAIA, is the restaurant's architectural designer as well as the Buick's owner, along with wife Jeanette.

Elliott has been widely honored for his design work. Notable recent projects include the Chesapeake Boathouse, the Oklahoma Health Center's Beacon of Hope and a private residence featured in *Interior Design* that called Elliott "a Mies for the Heartland" (Mies van der Rohe being one of history's great architects).

Elliott's extensive restaurant experience began in the 1980s with Chicago's and Dakota's restaurants for client and industry veteran Jim Smelser. Also Red Rock (predating the current operation on Lake Hefner), Jasper's in Muskogee and the original systemwide redesign for Sonic Drive-Ins.

In 2000, Elliott designed the elegant Wingspread restaurant at Quail Creek Country Club to reflect OKC architect Bill Howard's 1960s-era Wrightian-influenced architecture. Its name was an allusion to one of Frank Lloyd Wright's most important houses. The restaurant featured framed prints of Wright and his buildings by Pedro E. Guerrero, Wright's personal photographer, who traveled to Oklahoma City for a reception at Wingspread.

Two new Elliott-designed restaurants are under construction on the Chesapeake campus. The first, the Wildcat, opened in 2002 and expanded with the construction of the glass Conservatory in 2004.

Also now under construction is POPS in Arcadia, a new Route 66 landmark owned by Aubrey McClendon. The iconic restaurant will feature a grove of 66 redbuds and a heroic 66-foot sculpture representing a pop bottle. Customers can view and select from a 10,000 varieties of soda pop, including many nostalgic brands such as Nehi, Big Red and Grapette. Pops will also offer fuel.

RED is set to open Spring 2007. Early design details include a free-standing bar that includes a communal table, two curtained private dining rooms, a private balcony/boardroom seating 10 and an exhibition kitchen.

The events space upstairs will host private cocktail receptions for up to 40 and seated dinners for up to 25, catered by RED.

FOR INFORMATION PLEASE CALL:

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