



**For Immediate Release**

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## **Introducing Frank's Americana Revival & White Star Bar**

Houston, December 5, 2012: Veteran restaurateur Michael "Mike" Shine and his partner, son Chris Shine, recently acquired Frank's Chop House, one of Houston's classic restaurants. The River Oaks neighborhood establishment is beloved by families and foodies for its comforting fare.

Mike and his management team have taken the last three months to carefully assess and get to know Frank's Chop House's loyal customers as a part of the planned evolution. Now, Michael, Chris, and Michael's youngest son Colin, are putting the Shine family mark on this classic, reimagining it as **"Frank's Americana Revival & White Star Bar"**.

At Frank's, the Shine family is blending a refined but comfortable atmosphere, mid-century décor, and a service style that is inspired by the great neighborhood dining institutions of the United States.

Asked what "Americana Revival" means, Mike responds, "Americana Revival embraces classic dishes from regions across the country, while lending an eye toward the cuisines of the future. We wanted to take classic American fare and modernize it by incorporating evolving tastes and preparation methods. We plan on featuring our interpretation of food styles that have been enjoyed by multiple generations throughout our collective history. We are pleased Executive Chef Albert Estrada, and his team, have stayed with us through the transition. With his help, we are blending in new menu items with our daily and seasonal specials."

This "Americana Revival" plays out across the menu with dishes found in diverse regions of the U.S. like Carolina lowland Shrimp and Grits, South Louisiana Creole Gumbo, and Pan-Seared Snapper with Creole Okra & Tomatoes. Chef Albert has developed a fresh rendition of classics from both



coasts such as San Francisco's Crab Louis and East Coast staples Bolognese Americano and Linguine with Clams. (Complete menus available online at [www.FranksHouston.com](http://www.FranksHouston.com).)

"Houston has an amazing restaurant scene," adds Mike Shine, "but we think there's room for neo-contemporary American cuisine... call it 'retro comfort' food served in an environment where you can happily dine with your friends and family, enjoying foods you grew up eating, ingredients you have come to love, and dishes you have all ways wanted to try."

Not veering too far from the origins of Frank's Chop House, high quality cuts of meat maintain their starring role. Carefully selected and perfectly prepared steaks and chops include All Natural Dry-Aged Rib Eyes from Niman Ranch, Maple-Brined Pork Chops, and Grilled Filet Mignon with Wild Mushroom Demi-Glace.

Southern classics on the menu are highlighted by Slow Roasted Pork Shoulder with Apple Risotto and Buttermilk Fried Chicken. "We also do a crazy-good Chicken Fried Steak," adds Shine with a big smile.

The White Star Bar has a tasty menu of its own and offers Happy Hour prices from 11:00 a.m. until 8:00 p.m. Monday through Friday. With complimentary Wi-Fi and a mix of booths, tables, and bar stools, the bar is destined to become a favorite "third place."

White Star Bar's small plates are designed for sharing and include Smoked Beef Tenderloin Crostini, Crispy Oyster Tacos, Smoked Hummus spiced with Chipotle Peppers, Short Rib Sliders, and Grilled Pimento Cheese Sandwich. "We're confident that the improved cocktail additions and bar bites menu will solidify the White Star as River Oak's neighborhood bar," added Chris Shine, Frank's Americana Revival's Operating Partner.

As you can tell, the new Frank's Americana Revival & White Star Bar is a true family affair.

Located at 3736 Westheimer Road, Houston, TX 77027, exterior renovations and new signage are underway. For reservations, call (713) 572-8600. For more information and full menus, visit [www.frankshouston.com](http://www.frankshouston.com).