NEW ORLEANS, LA.

May 19, 2004

James A Mcallister 3128 Annunciation St New Orleans, LA 70115

Dear MR Mcallister

Mr. John's would like you to try our new and exciting menus developed by our new Executive Chef, Christian Rossit!

Monday through Thursday we offer our "Sunset on St. Charles" 3 course menu with a complimentary bottle of wine (a \$20.00 value) for only \$29.99 per person. Additionally, we are enclosing two coupon offerings:

-one complimentary appetizer with the purchase of any entrée

-20% off your next meal (limit one coupon per table, valid Monday - Thursday).

We hope you will come in and experience our new menu items. As always, Mr. John's serves only USDA Prime beef, cut in house. We offer complimentary valet parking and a beautiful view of St. Charles Avenue.

Our new summer hours of operations are:

| Breakfast | Monday – Friday   | 7:30am - 11:00am |
|-----------|-------------------|------------------|
| Lunch     | Monday - Friday   | 11:00am - 2:30pm |
| Dinner    | Monday - Thursday | 5:00pm - 9:00pm  |
|           | Friday & Saturday | 5:00pm - 10:30pm |
|           | Sundays           | Closed           |

The Avenue Plaza Hotel will be closed for several months due to renovations. We will be open during this entire period so if you see construction and scaffolding in front of the restaurant, rest assured, we're open!

Please feel free to call us at 504 679 7697 or visit our website, <a href="https://www.mrjohnssteakhouse.com">www.mrjohnssteakhouse.com</a>, for any upcoming events and general information.

The Staff and Management of Mr. John's

Mr. John's Steak & Seafood 2111 St. Charles Ave. – New Orleans – LA – 70130 (504) 679-7697

## CHRISTIAN ROSSIT Biography

Christian Rossit was born and raised in Venice, Italy. He gained his appreciation and passion for food from his family upbringing - his mother, from whom he learned ingredients and methods and his father, a native of Venice, the appreciation of pasta.

Christian's professional journey is most impressive considering his youthful age. He attended culinary school in Venice, and later interned at Da Franco, an Italian restaurant located in the resort area of Bibione on the Adriatic Sea.

He has worked at many prestigious restaurants and under a number of highly regarded Chefs. In 1999, Christian was voted "youngest Chef of the mid-west".

In a short period of time, Christian has established himself as one of the rising stars of the New Orleans culinary world, appearing at the Crescent City Farmers Market being awarded as "Recipe of the Month", Martin Wine Cellar, and WWL-TV Channel 4. Mr. Rossit has held the Executive Chef position at the well known La Riviera restaurant and has done a stunning presentation at the St. Michael's Chef Charity.

As the new Executive Chef of Mr. John's Steak & Seafood House, he hopes to exceed expectations with his creative freedom and innovative style.

## MR. JOHN'S STEAK & SEAFOOD

2111 St. CHARLES AVE

679 7697

SERVING ONLY USDA PRIME BEEF

PRESENT THIS CARD BEFORE ORDERING AND RECEIVE A COMPLIMENTARY APPETIZER

WITH THE PURCHASE OF ANY ENTREE ONE COUPON PER CHECK, PLEASE VALID ANYTIME

VISIT OUR WEBSITE TO VIEW OUR
MENUS!
WWW MR IOHNSSTEAKHOLISE COM

OWNED & OPERATED BY: JOHN SANTOPADRE SR.

## MR. JOHN'S STEAK & SEAFOOD 2111 St. Charles Ave 679 7697

SERVING ONLY USDA PRIME BEEF
PRESENT THIS CARD
BEFORE ORDERING AND
RECEIVE 20% OFF OF
YOUR BILL

ONE COUPON PER CHECK, PLEASE GOOD FOR BREAKFAST, LUNCH OR DINNER MONDAY - THURSDAY VISIT OUR WEBSITE TO VIEW OUR MENUS!

WWW.MRJOHNSSTEAKHOUSE.COM

OWNED & OPERATED BY: JOHN SANTOPADRE SR.