

## **Colton's Owners Open Sophisticated Saddle Creek Woodfired Grill**

**By Chip Taulbee**

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### **SADDLE CREEK WOODFIRED GRILL**

**Owner: Hand-cut Steaks of Lakewood Village**

**Address: 2703 Lakewood Village, North Little Rock 72116**

**Phone: (501) 812-0883**

**Fax: (501) 812-0470**

**Hours: 4-10 p.m. Monday-Thursday; 4-11 p.m. Friday and Saturday; 11 a.m.-10 p.m. Sunday**

**Startup: Dec. 15, 2004**

**E-mail: [saddlecreek@sbcglobal.net](mailto:saddlecreek@sbcglobal.net)**

**Web site: [www.saddlecreekwoodfiredgrill.com](http://www.saddlecreekwoodfiredgrill.com)**

**When Bobby Fain and the other owners of Hand-cut Steaks of Lakewood Village wanted a restaurant a bit more intimate than the Colton's Steak House and Grills they own, they turned west. All the way to Montana, actually.**

**That's the theme of their newest project, North Little Rock's Saddle Creek Woodfired Grill, whose décor is based on an old Montana lodge.**

**Dixie Bratcher, Saddle Creek's director of marketing, said that while Colton's was more family-gearred, Saddle Creek has a more formal feel.**

**"We wanted something with a nice, cozy environment and nice plate presentation," Bratcher said.**

**Bratcher also said Saddle Creek has an atmosphere that focuses more on women.**

**That is not to say the restaurant is without a masculine touch. A rancher might feel at home here, but only if he were sophisticated. Multiple fireplaces and an antique-looking bar give the restaurant its Big-Sky-country feel, and the food matches the atmosphere.**

**Steaks, seafood and pizza are grilled over hickory- and oak-fired flames. The nighttime restaurant also offers a wide array of salads, sandwiches, appetizers and pastas. A children's menu is available for diners 10 and younger.**

**Saddle Creek's bar offers a versatile wine menu and an extensive martini list. And two private dining rooms are available — the cigar-friendly Lewis Room and the smoke-free Clark Room — for banquets, receptions, seminars and private meetings. The restaurant can seat more than 300.**

**Scott Shaffer, the restaurant's proprietor, leads a crew of more than 100 employees that includes executive chef Ken Weis, service manager Angie Steed and bar manager Suzanne Jones.**