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## Lunch with the Boss: Steak Stone & Sushi sizzles

New Falls restaurant has grand opening tonight with three local bands

Michele DeLuca Lunch with the Boss

Aug 9, 2018

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Michele DeLuca/PhotosKaitelyn Doan, a server at the new Steak Stone & Sushi in Niagara Falls, holds a lunch version of a steak stone and sushi sizzles dish and cook to their own liking.



Editor's Note: The following is an irregular series following the Niagara Gazette/Lockport Journal publisher John Celestino as he discovers restaurants in the Niagara region accompanied by Michele DeLuca, Niagara Gazette features editor.

I have to admit I was not impartial about the opening of the new Steak Stone & Sushi in Niagara Falls. My husband and I have driven to Lockport many times to enjoy the original restaurant that opened there five years ago.

I'd already been to the new restaurant twice for dinner with my husband when my boss, John Celestino — publisher of the Niagara Gazette and the Lockport Union Sun & Journal — and I went to the Niagara Falls restaurant for lunch this week.

John too, had been looking forward to the visit as he is also a fan of the Lockport restaurant. Needless to say, we had a wonderful lunch.

The boss had never ordered the stone before, which comes to the table in a white ceramic dish. The stone is baked to about 800 degrees and allows the customer to slice and cook their meat and fish to their liking.

My husband and I like to order the stone meals because it's a nice leisurely dinner and can be paced at the pleasure of each diner. And it's a healthy meal because the proteins need no butter or oil. It's also nice to hear the sizzle of each piece of meat or fish as it hits the stone.

The boss and I both thought the lunch version was affordable, at \$12.99 for filet and \$10.99 for sirloin. John ordered the filet and it was a beautiful piece of meat which he sliced and cooked himself to be medium rare.

We also tried two sushi rolls, the Las Vegas Roll and the Little Delicious, both featuring crab meat and cream cheese, and deep fried. Crunchy and flavorful. I also order the Tom Yum Soup, which came in a pretty little red bowl with a matching spoon on top. The seafood was cooked perfectly in the broth which had a bit of spicy heat that I enjoyed. We also tried the pad thai, a noodle and peanut dish with egg that was as good as I've had anywhere.

John described the lunch with one word. “Wow.” He said that the Steak Stone and Sushi has USP, which is a marketing term for “unique selling position,” meaning there isn’t much like it in the area. “He’s got that here,” John said, with the stones, sushi, fresh oysters, Asian favorites, fresh new look and especially the patio. “That’s USP,” he said.

We had a nice chat about work, too, the boss and I. He told me that price of newsprint, the paper we print our newspapers on — which had doubled in price due to the president’s tariffs — had been reduced by half thanks to the efforts of two local politicians, Sen. Chuck Schumer and Congressman Brian Higgins. Newsprint is a newspaper’s biggest expense next to payroll, he told me, and fewer companies are making the pulp which creates the paper. Instead, they are refitting their factories to make boxes to meet the demand of online shopping.

John also told me he continues to hike into the Niagara gorge with former Gazette/Lockport Journal publisher, Chris Voccio. Even though John took a spill last weekend on the slippery Flat Rock near the river’s edge, it hasn’t diminished his delight with the gorge and his interest in getting more people to take a walk down there. He assures me he’ll be hiking there again, as soon as his hamstring heals. For those who want to check out gorge walks, visit [www.niagara-gazette.com](http://www.niagara-gazette.com) to view Chris’s weekly video tour series.

For those who want to check out the restaurant, there is a grand opening tonight with local bands including Orange Corner and Roy G. Biv. The event, rain or shine, is taking place in the restaurant parking lot. “Sushi Palooza” starts at 6 p.m. , with the bands starting at 7 p.m. For details, call 215-6815.

## STEAK STONE & SUSHI

- 1340 Military Road, Niagara Falls
- Hours: 11 a.m. to 10 p.m Monday through Thursday, open to 11 p.m. on Friday and Saturday