Go all out at this steakhouse

Jake Whitten
The Clackamas Print

The Woodstone Steakhouse is located in the O.C. Point directly across from campus, and due to being its first weekend open, there was a 45 minute wait when I arrived. They do take reservations so it's a good idea to call ahead first.

It's a relatively small restaurant with only about 15 tables and a bar. It sort of has the feel of a hunting lodge. All the furniture is made from logs, including the bars stools, which are stumps with a padded top. They have several flat screen TVs showing ESPN, and light jazz music playing in the background.

I brought two friends with me, Nick Kornafel and Josh Caldwell, so we could try many different things. And, since you can order from the full menu at the bar, we chose to sit there to avoid the wait.

They have a fair selection on their wine list, with several wines from vineyards in Oregon, Washington and California, and several domestic and imported beers on tap and in the bottle, as well as a full list of cocktails, including Spanish Coffee which we watched the bartender make several of.

We placed our orders and then they brought us some fresh baked bread with butter, which was delicious. The bread was soft and the butter had a hint of garlic. While we were waiting for our food, one of the chefs brought us a cup of their signature steak and bone soup, which has chunks of prime rib in it and the base is made from bone marrow and a "secret" ingredient the chef wouldn't reveal. Whatever the secret ingredient is, it was amazing. The soup was sweet and the prime rib tender and juicy.

Our entrees then arrived, Nick had the rack of lamb and Josh had a ribeye steak with sautéed mushrooms, while I went with the simpler bacon cheeseburger and fries. They both enjoyed their meals and upon sampling from their plates I agreed. The lamb was especially good.

My burger on the other hand, I did not enjoy. Despite being made from 100 percent USDA choice beef, it was mushy and very tasteless. I thought perhaps a little more seasoning would have helped, and I have pretty bland tastes.

On their dessert menu they have an assortment of cheesecakes and mousse cakes, and the Trio of Chocolate mousse cake was very light and fluffy and not too rich.

As far as the portion sizes go, they are generous, you can choose a size on their meats from 8 ounce to up to 25 ounce on a T-bone steak, and up to a pound on the burgers. The side dish portions however are not as good. I could've used more french fries.

They are fairly reasonable pricewise. They have steak or chicken sandwiches for around $8 and their steak dinners are around $20.

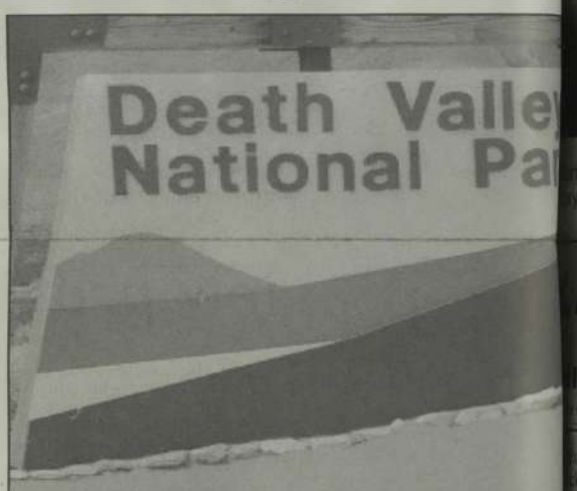
The service was excellent. They were extremely busy the entire time we were there and yet, everyone was very friendly and helpful.

I would recommend this restaurant. It has nice atmosphere and yes steakhouse, so it's a heavily meat menu. If you aren't of the meat persuasion you might want to skip if you enjoy a good steak (and I recommend skipping the burger spending a couple extra bucks steak or lamb) that is reasonably you should give Woodstone Steak a try.

Robert Crawford *Clackam*

The Woodstone Steakhouse has a luxurious bar with a wide variety of b wine and cocktails.

Woodstone Steakhouse is located on 19502 Molalla Ave. in Oregon City and is open from 11 a.m. to 10 p.m. seven days a week. For reservations, call (503) 742-2222



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