



LEGACY BUSINESS REGISTRY EXECUTIVE SUMMARY

HEARING DATE: November 3, 2021

Filing Date: October 6, 2021
Case No.: **2021-010337LBR**
Business Name: 2100 VAN NESS AVE
Business Address: Harris' Restaurant
Zoning: RC-4 (RESIDENTIAL- COMMERCIAL, HIGH DENSITY) Zoning District
80-D Height and Bulk District
Block/Lot: 0574/014
Applicant: Michael Buhagiar
2100 Van Ness Avenue
Nominated By: Mayor London Breed
Located In: District 3
Staff Contact: Katie Wilborn - 628-652-7355
Katherine.Wilborn@sfgov.org

Recommendation: Adopt a Resolution to Recommend Approval

Business Description

Harris' Restaurant is a family-owned and -operated American steakhouse that opened in 1984 at 2100 Van Ness Avenue, where it remains today. The restaurant was originally owned by its namesake, Ann Harris, as well as Goetz Boje, and Joey Buhagiar. Harris' Restaurant is now owned by Joey's brother, Michael Buhagiar, who manages the day-to-day operations as the executive chef. The location at the corner of Van Ness and Pacific Avenues exudes the old-school San Franciscan elegance and charm of a bygone era, with leather booths, brass chandeliers, and dark wood features throughout. A 3-piece mural by the San Francisco artist, Barnaby Conrad, is just one of many murals that adorn the dining halls at Harris'. The business is a major supporter of its local community, in that the restaurant donates to many fundraising events and charities and values the wellness of all San Franciscans. During shelter-in-place, Harris' served as a pop-up butcher, retailer, and grocery to provide meats and produce to the surrounding community. Harris' Restaurant has served classic, thoughtful American fare to generations of San Franciscans and returning visitors, alike.

The business's location at 2100 Van Ness Avenue is a Category B (Unknown / Age Eligible) structure on the northeast side of Van Ness, at the intersection of Pacific Avenue in the Russian Hill neighborhood. It is within the RC-4 (Residential-Commercial, High Density) Zoning District, a 80-D Height and Bulk District, the Van Ness Special Use District, the Van Ness Corridor Planning Area, and the Discover Polk Community Benefit District. The building was surveyed as part of the Van Ness Automobile survey and per the DPR form received a rating of "7" (Not evaluated for National register or California Register / Needs Revaluation). The historical report states that the site has been used as a steakhouse restaurant (including Harris' and its predecessor, Gibson's) since 1936.

Staff Analysis

Review Criteria

1. *When was business founded?*

The business was founded in 1984.

2. *Does the business qualify for listing on the Legacy Business Registry? If so, how?*

Yes. Harris' Restaurant qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- a. Harris' Restaurant has operated continuously in San Francisco for 37 years.
- b. Harris' Restaurant has contributed to the history and identity of the Russian Hill / Nob Hill neighborhoods and San Francisco.
- c. Harris' Restaurant is committed to maintaining the physical features and traditions that define the organization.

3. *Is the business associated with a culturally significant art/craft/cuisine/tradition?*

Yes. The business is associated with American steakhouse cuisine.

4. *Is the business or its building associated with significant events, persons, and/or architecture?*

Yes, the business is associated with the actress, author, and restaurateur, Ann Lee Harris, who founded Harris' Restaurant. The building is also associated with master architect Alfred Henry Jacobs (best known for the Curran Theater and Congregation Emanu-el), who designed and built the structure in 1919.

5. *Is the property associated with the business listed on a local, state, or federal historic resource registry?*

No.

6. *Is the business mentioned in a local historic context statement?*

No, not as of the date of this Executive Summary.

7. *Has the business been cited in published literature, newspapers, journals, etc.?*

Yes. There have been a number of features and articles on Harris' Restaurant, including Eater SF, SF Gate, Forbes, and Zagat, among others.

Physical Features or Traditions that Define the Business

Location(s) associated with the business:

Current Locations:

- 2100 Van Ness Avenue (1984 – Present)

Recommended by Applicant

- Steakhouse cuisine
- Building / location
- Dark wood
- High ceilings
- Brass chandeliers
- Large leather booths
- Murals

Additional Recommended by Staff

- None

Basis for Recommendation

The Department recommends the Historic Preservation Commission adopt a resolution recommending the business listed above be adopted by the Small Business Commission to the Legacy Business Registry.

ATTACHMENTS

Draft Resolution

Legacy Business Registry Application:

- Application Review Sheet
- Section 1 – Business / Applicant Information
- Section 2 – Business Location(s)
- Section 3 – Disclosure Statement
- Section 4 – Written Historical Narrative
 - Criterion 1 – History and Description of Business
 - Criterion 2 – Contribution to Local History
 - Criterion 3 – Business Characteristics
- Contextual Photographs and Background Documentation



HISTORIC PRESERVATION COMMISSION DRAFT RESOLUTION NO.

HEARING DATE: NOVEMBER 3, 2021

Case No.: 2021-010337LBR
Business Name: 2100 VAN NESS AVE
Business Address: Harris' Restaurant
Zoning: RC-4 (RESIDENTIAL- COMMERCIAL, HIGH DENSITY) Zoning District
80-D Height and Bulk District
Block/Lot: 0574/014
Applicant: Michael Buhagiar
2100 Van Ness Avenue
Nominated By: Mayor London Breed
Located In: District 3
Staff Contact: Katie Wilborn - 628-652-7355
Katherine.Wilborn@sfgov.org

ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR HARRIS' RESTAURANT CURRENTLY LOCATED AT 2100 VAN NESS AVE (PRIMARY ADDRESS), BLOCK/LOT 0574/014.

WHEREAS, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

WHEREAS, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; and

WHEREAS, the subject business has contributed to the City's history and identity; and

WHEREAS, the subject business is committed to maintaining the traditions that define the business; and

WHEREAS, at a duly noticed public hearing held on November 3, 2021, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.

THEREFORE, BE IT RESOLVED that the Historic Preservation Commission hereby recommends that Harris' Restaurant qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) as it has operated for 30 or more years and has continued to contribute to the community.

BE IT FURTHER RESOLVED that the Historic Preservation Commission hereby recommends safeguarding of the below listed physical features and traditions for Harris' Restaurant.

Location(s):

- 2100 Van Ness Avenue (1984 – Present)

Physical Features or Traditions that Define the Business:

- Steakhouse cuisine
- Building / location
- Dark wood
- High ceilings
- Brass chandeliers
- Large leather booths
- Murals

BE IT FURTHER RESOLVED that the Historic Preservation Commission's findings and recommendations are made solely for the purpose of evaluating the subject business's eligibility for the Legacy Business Registry, and the Historic Preservation Commission makes no finding that the subject property or any of its features constitutes a historical resource pursuant to CEQA Guidelines Section 15064.5(a).

BE IT FURTHER RESOLVED that the Historic Preservation Commission hereby directs its Commission Secretary to transmit this Resolution and other pertinent materials in the case file Harris' Restaurant to the Office of Small Business November 3, 2021.

Jonas P. Ionin
Commission Secretary

AYES:

NOES:

ABSENT:

RECUSE:

ADOPTED: November 3, 2021



Legacy Business Registry

Application Review Sheet

Application No.: LBR-2020-21-023
Business Name: Harris' Restaurant
Business Address: 2100 Van Ness Avenue
District: District 3
Applicant: Michael Buhagiar, President
Nomination Letter Date: December 7, 2020
Nominated By: Mayor London Breed

CRITERION 1: Has the applicant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years?

Yes No

2100 Van Ness Avenue from 1984 to Present (37 years).

CRITERION 2: Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community?

Yes No

CRITERION 3: Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms?

Yes No

NOTES: NA

DELIVERY DATE TO HPC: October 6, 2021

Richard Kurylo
Program Manager, Legacy Business Program

Legacy Business Program

Office of Small Business
City Hall Room 140
1 Dr. Carlton B. Goodlett Place
San Francisco, CA 94102
(415) 554-6680
legacybusiness@sfgov.org
www.legacybusiness.org





December 7, 2020

Director Regina Dick-Endrizzi
San Francisco Office of Small Business
City Hall, Room 110
1 Dr. Carlton B. Goodlett Place
San Francisco, CA 94102

Dear Director Regina Dick-Endrizzi,

I am writing to nominate Harris' Restaurant for inclusion on the Legacy Business Registry.

The purpose of the City's Legacy Business Registry is to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City. Per ordinance, a business must be nominated by the Mayor or a member of the Board of Supervisors to be reviewed, processed and approved by the Small Business Commission as a Legacy Business at a public hearing if it meets the criteria set forth.

Since its grand opening in 1984, Harris' Restaurant has provided an elegant and nostalgic steakhouse experience to San Franciscans and visitors alike. Founded by Ann Lee Harris and Goetz Boje, Harris' Restaurant has grown into a beloved mainstay of Van Ness Avenue. Featuring dark wood, large leather booths, brass chandeliers and a live jazz piano lounge, Harris' Restaurant projects a comforting and classic setting to match its quality dining. Though Ms. Harris passed away in 2002, Mr. Boje continues to run the restaurant in partnership with chef and co-owner Michael Buhagiar, who has also been with the restaurant since its opening. Harris' Restaurant has contributed to the history and identity of our City and fostered civic engagement and pride.

It is an honor to recognize the legacy and contributions of Harris' Restaurant to our great City of San Francisco.

Sincerely,

A handwritten signature in blue ink that reads "London N. Breed".

London N. Breed
Mayor

Section One:

Business / Applicant Information.

Please provide the following information:

- The name, mailing address and other contact information of the business;
- The name of the person who owns the business. For businesses with multiple owners, identify the person(s) with the highest ownership stake in the business;
- The name, title and contact information of the applicant;
- The business's San Francisco Business Account Number and entity number with the Secretary of State, if applicable.

NAME OF BUSINESS:	
Harris' Restaurant Inc.	
BUSINESS OWNER(S) (Identify the person(s) with the highest ownership stake in the business):	
Michael Buhagiar & Joann Buhagiar	
CURRENT BUSINESS ADDRESS:	TELEPHONE NUMBER:
2100 Van Ness Ave. San Francisco, CA 94109	415-673-1888
	EMAIL ADDRESS:
	info@harrisrestaurant.com
MAILING ADDRESS – STREET ADDRESS:	MAILING ADDRESS – CITY AND STATE:
<input checked="" type="checkbox"/> Same as Business Address	
	MAILING ADDRESS – ZIP CODE:
WEBSITE ADDRESS:	
harrisrestaurant.com	
FACEBOOK PAGE:	
https://www.facebook.com/HarrisRestaurant	
TWITTER NAME:	
APPLICANT'S NAME:	APPLICANT'S TELEPHONE NUMBER:
Michael Buhagiar	
APPLICANT'S TITLE:	APPLICANT'S EMAIL ADDRESS:
President	
SAN FRANCISCO BUSINESS ACCOUNT NUMBER:	
0143208	
SECRETARY OF STATE ENTITY NUMBER (If applicable):	
C4193750	

Section Two:

Business Location(s).

List the business address of the original San Francisco location, the start date of business and the dates of operation at the original location. Check the box indicating whether the original location of the business in San Francisco is the founding location of the business. If the business moved from its original location and has had additional addresses in San Francisco, identify all other addresses and the dates of operation at each address. For businesses with more than one location, list the additional locations in section three of the narrative.

ORIGINAL SAN FRANCISCO ADDRESS	ZIP CODE	START DATE OF BUSINESS
2100 Van Ness Ave, San Francisco, CA	94109	5/4/1984
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?	DATES OF OPERATION AT THIS LOCATION	
<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	5/4/1984-Present	

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

Section Three:

Disclosure Statement.

San Francisco Taxes, Business Registration, Licenses, Labor Laws and Public Information Release.

This section is verification that all San Francisco taxes, business registration and licenses are current and complete, and there are no current violations of San Francisco labor laws. This information will be verified. A business deemed not current with all San Francisco taxes, business registration and licenses, or has current violations of San Francisco labor laws, will not be eligible to apply for grants through the Legacy Business Program.

In addition, we are required to inform you that all information provided in the application will become subject to disclosure under the California Public Records Act.

Please read the following statements and check each to indicate that you agree with the statement. Then sign below in the space provided.

- I am authorized to submit this application on behalf of the business.
- I attest that the business is current on all of its San Francisco tax obligations.
- I attest that the business's business registration and any applicable regulatory license(s) are current.
- I attest that the Office of Labor Standards and Enforcement (OLSE) has not determined that the business is currently in violation of any of the City's labor laws, and that the business does not owe any outstanding penalties or payments ordered by the OLSE.
- I understand that documents submitted with this application may be made available to the public for inspection and copying pursuant to the California Public Records Act and San Francisco Sunshine Ordinance.
- I hereby acknowledge and authorize that all photographs and images submitted as part of the application may be used by the City without compensation.
- I understand that the Small Business Commission may revoke the placement of the business on the Registry if it finds that the business no longer qualifies, and that placement on the Registry does not entitle the business to a grant of City funds.

Michael Buhagiar

10/23/2020

Name (Print):

Date:

Signature:



HARRIS' RESTAURANT

Section 4: Written Historical Narrative

CRITERION 1

a. Provide a short history of the business from the date the business opened in San Francisco to the present day, including the ownership history. For businesses with multiple locations, include the history of the original location in San Francisco (including whether it was the business's founding and or headquartered location) and the opening dates and locations of all other locations.

Harris' Restaurant was opened by proprietor Ann Harris, Chef Goetz Boje, and General Manager Joey Buhagiar at 2100 Van Ness Avenue on May 4, 1984. Their vision was to create an atmosphere of traditional elegance and charm for San Franciscans and visitors alike to experience a time gone by. Harris' continually operates as one of the premier steakhouses and restaurants in San Francisco.

Ann, Goetz, and Joey have a long history of working together. It started when Goetz and Joey were the Chef and Sous Chef, respectively, at MacArthur Park Restaurant in San Francisco. Noticing their talent, Ann Harris recruited both Goetz and Joey to work at Harris' Ranch in Coalinga.

Prior to Coalinga, Ann Lee Harris was a successful Broadway and television actress. Born Ann Lee in Amarillo, Texas, she graduated from Northwestern University in 1938, then studied at the Max Reinhardt School of Acting in Los Angeles. Her Broadway debut came in 1941 alongside Gertrude Lawrence in "Lady in the Dark." That was followed by a role in "O Mistress Mine." Ann moved to Santa Fe, New Mexico, in 1949 and opened a theater company called El Teatro de Santa Fe, which ran for five seasons under her guidance while she lived in Los Angeles, appearing in television programs alongside Lucille Ball, Eve Arden, and Raymond Burr. She was 32 years old when she met Jack Harris, and the couple married eight years later.¹

Jack Harris was a rancher and developer who owned vast stretches of land in Coalinga in Fresno County. Ann soon found there was nowhere in the area to eat a decent meal and opened her first restaurant, Harris' Ranch, which she ran for 10 years before handing it over to her stepson John. Jack died in 1981, and Ann moved to San Francisco the next year when a friend complained that the city didn't have a decent steak house. Ann opened Harris' Restaurant, the steak house that bears her name, in 1984.²

Joey Buhagiar departed Harris' in 1993 and went on to run the kitchen at Jack London Lodge in Glen Ellen. Ann Harris and Goetz Boje continued to co-own Harris' until August of 2003 until Ann Harris passed away.

¹ San Francisco Chronicle, <https://www.sfgate.com/bayarea/article/Ann-Lee-Harris-owner-of-famous-S-F-steak-house-2574386.php>

² Ibid

Being with the business since day one, the younger brother of Joey Buhagiar, executive chef Michael Buhagiar, became a partner in 2004. After the passing of Ann Harris, the departure of Joey, and the retirement of Boje, Michael Buhagiar and his wife, Joanne, took over complete ownership in 2018. Michael continually operates as the executive chef and runs the day-to-day operations with his two sons, who joined the team in 2019.

b. Describe any circumstances that required the business to cease operations in San Francisco for more than six months?

Due to the coronavirus pandemic in 2020-2021, Harris' Restaurant had to close its doors for indoor dining from March 16 until October 2, 2020. During that time, Harris' remained open as a butcher shop and pop-up grocery store. Locals could purchase prime meats and fresh produce for at-home cooking.

c. Is the business a family-owned business? If so, give the generational history of the business.

Harris' has been family owned and operated since it opened in 1984. Business partners, Ann Harris, Goetz Boje, and Joey Buhagiar co-owned the business in the beginning. Now the business is in the hands of Joey's brother, Michael Buhagiar, who is still running the day-to-day operations as the executive chef. In 2019, he brought his two sons, Marc and David, onboard to groom them to eventually take over the business.

d. Describe the ownership history when the business ownership is not the original owner or a family-owned business.

The ownership history of Harris' Restaurant is as follows:

1984-1993:	Ann Harris, Goetz Boje, and Joey Buhagiar
1993-2003:	Ann Harris and Goetz Boje
2003-2004:	Goetz Boje
2004-2018:	Goetz Boje and Michael Buhagiar
2018 to Present:	Michael Buhagiar

e. When the current ownership is not the original owner and has owned the business for less than 30 years, the applicant will need to provide documentation of the existence of the business prior to current ownership to verify it has been in operation for 30+ years. Please use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.

Documentation of the existence of the business verifying it has been in operation for 30+ years is provided in this Legacy Business Registry application.

f. Note any other special features of the business location, such as, if the property associated with the business is listed on a local, state, or federal historic resources registry.

The historic resource status of the building at 2100 Van Ness Avenue is classified by the Planning Department as Category B, Unknown / Age Eligible, with regard to the California Environmental Quality Act.

This one-story building “is a reinforced concrete, Class C building, and in form the building is rectangular, save for a chamfered corner at the corner of Pacific and Van Ness. The façade is coated in stucco. In composition, the Van Ness façade is divided into six bays of equal width, and the Pacific Avenue façade is divided into six bays of similar width to those facing Van Ness, plus two narrow bays. A very simple cornice with recessed panels wraps around both facades plus the chamfered corner a few feet below the parapet. Window bays are defined by plain piers with flared tops and profiled bases. Extremely narrow pilasters frame the window openings. All former window transoms have been filled in, and several windows have been filled in entirely. The main entrance at the chamfered corner has been generally altered by the addition of a three-sided pavilion with a profiled cornice.”³

CRITERION 2

a. Describe the business's contribution to the history and/or identity of the neighborhood, community or San Francisco.

In 1984, Ann Lee Harris opened what has become San Francisco’s classic American steakhouse. Her vision was to create an atmosphere of traditional elegance and charm for San Franciscans and visitors alike to experience a time gone by. Renovating what was once Grison’s Steakhouse at 2100 Van Ness Avenue at the corner of Pacific Avenue, she created a lush atmosphere with dark wood, high ceilings with brass chandeliers, and large leather booths.

There are many aspects that define a city and San Francisco has so much to be proud of, but for many it is identified by the food. San Francisco is one of the fine dining capitals of the world, and Harris’ restaurant has contributed to that status since 1984.

b. Is the business (or has been) associated with significant events in the neighborhood, the city, or the business industry?

Not applicable.

c. Has the business ever been referenced in an historical context? Such as in a business trade publication, media, or historical documents?

Harris’ has been listed in various restaurant publications as one of the top steakhouses in the United States and is often mentioned in numerous publications which include, but are not limited to the following:

Eater SF <https://sf.eater.com/maps/best-steakhouses-san-francisco>

³ State of California — The Resources Agency, Department of Parks and Recreation

The Daily Meal <https://www.thedailymeal.com/eat/best-steakhouses-america>

Forbes <https://www.forbes.com/sites/karlaalindahao/2016/11/06/opentable-releases-list-of-100-best-steakhouses-in-america-2016/?sh=5eb3d43f5c1f>

SF Gate <https://www.sfgate.com/restaurants/article/Harris-review-Steaks-are-still-classics-2614250.php>

Zagat <https://www.zagat.com/b/7-old-school-steakhouses-in-the-sf-bay-area>

d. Is the business associated with a significant or historical person?

Ann Lee Harris, for whose namesake the restaurant shares, was a Hollywood actress, author, and restaurateur. She was also married to Jack Harris, founder of Harris Ranch and Inn in Coalinga off of Interstate 5. The Harris' name is well known because of both their dedication to quality and entrepreneurship.

e. How does the business demonstrate its commitment to the community?

Harris' Restaurant is a major supporter of the local community and San Francisco. Harris' regularly donates to fundraising events and various San Francisco-based charities throughout the years, either by monetary means or by actually donating and/or cooking meat on site. Some beneficiaries include: various San Francisco-based schools, Chinese Hospital, Marine Toys for Tots, and the Richmond/Ermet Aid Foundation (providing aid for HIV services, hunger programs, and support for homeless and disenfranchised youth and seniors).

During the COVID-19 shelter-in-place lockdown, Harris' Restaurant remained open as a retail option to provide meats and produce to the local community as an option instead of going to congested grocery stores.

f. Provide a description of the community the business serves.

Harris' Restaurant is a well-known restaurant that caters to all walks of life, from the local Russian Hill neighbors, to visitors and tourists, to politicians and celebrities. The main focus, however, is on the San Francisco community. Harris' values the wellness of our city and understands that the betterment of San Francisco, as a whole, is best for the business as well.

g. Is the business associated with a culturally significant building/structure/site/object/interior?

Harris' Restaurant is a throwback to a bygone era, with dark wood, high ceilings, brass chandeliers and large leather booths. Harris' features beautiful murals, one of which includes a 3-piece set by Barnaby Conrad displayed in the main dining room.

h. How would the community be diminished if the business were to be sold, relocated, shut down, etc.?

Everything is a sum of its parts, and San Francisco is no different. There are many things that makes San Francisco such a fantastic city, and its restaurants are definitely one of them. Harris' has been serving the community since 1984, and has helped San Francisco earn the status as a dining mecca.

Families and travelers alike have been eating steak at 2100 Van Ness for many generations, as before Harris', the location was home to another steakhouse, Grison's. Unique, family-owned restaurants are what gives a city and a neighborhood its charm. It would be a loss to the community if Harris' had to close or relocate.

CRITERION 3

a. Describe the business and the essential features that define its character.

Harris' Restaurant has become a household name in the Bay Area. Their commitment to the classic traditions of an elegant atmosphere, exceptional service, and extraordinary cuisine has made Harris' "The San Francisco Steakhouse."

Chef/Owner, Michael Buhagiar has been with Harris' since the beginning in 1984. He is focused on maintaining the Harris' legacy by continuing to use only the finest corn-fed Midwestern Angus beef available. The beef is primarily from Kansas and Nebraska and aged on premise for three weeks. Chef Mike's attention to detail and his knowledge of fine dining is evident in everything he does.

Harris' also has a retail window right as you enter the front doors of the restaurant. They offer various choices of dry-aged beef that are freshly cut by their in-house butcher. The beef is exactly what is served in the restaurant and is ideal for preparing at home for small parties or large events.

b. How does the business demonstrate a commitment to maintaining the historical traditions that define the business, and which of these traditions should not be changed in order to retain the businesses historical character? (e.g., business model, goods and services, craft, culinary, or art forms)

Harris's Restaurant is committed to maintaining its historical tradition as a classic American steakhouse.

c. How has the business demonstrated a commitment to maintaining the special physical features that define the business? Describe any special exterior and interior physical characteristics of the space occupied by the business (e.g. signage, murals, architectural details, neon signs, etc.).

Harris' Restaurant is committed to maintaining the building, dark wood, high ceilings, brass chandeliers, large leather booths, and beautiful murals.

d. When the current ownership is not the original owner and has owned the business for less than 30 years; the applicant will need to provide documentation that demonstrates the current owner has maintained the physical features or traditions that define the business, including craft, culinary, or art forms. Please use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.

Documentation that demonstrates the business has been a restaurant for 30+ years is included in this Legacy Business Registry application.



Harris'

RESTAURANT

STEAK SEAFOOD
PRIME RIB





















State of California — The Resources Agency
DEPARTMENT OF PARKS AND RECREATION
PRIMARY RECORD

Primary # _____
HRI # _____
Trinomial _____
NRHP Status Code 7

Other Listings _____
Review Code _____ Reviewer _____ Date _____

Page 1 of 8 *Resource Name or #: (Assigned by recorder) 2100 Van Ness Avenue

P1. Historic name of building (if any): Grison's Steak and Chop House
P2. Location: *a: County San Francisco Not for Publication Unrestricted
*b. USGS 7.5' Quad _____ Date _____ T _____; R _____; _____ 1/4 of _____ 1/4 of Sec _____; _____ B.M.
c. Address 2100 Van Ness Avenue City San Francisco Zip 94109
d. UTM: Zone _____; _____ mE/ _____ mN *e. Assessor's parcel #: Block 574, lot 14

*P3a. Description: (Describe resource and its major elements. Include design, materials, condition, alterations, size, setting, and boundaries)

This one-story building fills its 91'-8" by 107'-6" lot at the northeast corner of Van Ness and Pacific avenues. Because of the descending slope of Van Ness Avenue toward the north end of the lot, a basement level is evident along the Van Ness side elevation. In structure this is a reinforced concrete, Class C building, and in form the building is rectangular, save for a chamfered corner at the corner of Pacific and Van Ness. The façade is coated in stucco. In composition, the Van Ness façade is divided into six bays of equal width, and the Pacific Avenue façade is divided into six bays of similar width to those facing Van Ness, plus two narrow bays. A very simple cornice with recessed panels wraps around both facades plus the chamfered corner a few feet below the parapet. Window bays are defined by plain piers with flared tops and profiled bases. Extremely narrow pilasters frame the window openings. All former window transoms have been filled in, and several windows have been filled in entirely. The main entrance at the chamfered corner has been generally altered by the addition of a three-sided pavilion with a profiled cornice.

*P3b Resource Attributes: HP6 – two-story commercial building; HP8 – industrial building

*P4. Resources Present: Building Structure Object Site District Element of District Other



P5b. Description of Photo:
(View, date, accession #)
View looking northeast
June 2009
*P6. Date Constructed/Age and Source: Historic
 Prehistoric Both
1919-20; published building notice
*P7. Owner and Address:
LEVY LEONARD J TRUST
3890 CLAY ST
SAN FRANCISCO CA 94118
*P8. Recorded by: (Name, affiliation, and address)
William Kostura
P. O. Box 60211
Palo Alto, CA 94306
*P9. Date Recorded: _____
March 2010
*P10. Survey Type: (Describe)
intensive
P11. Report Citation: (Cite survey report.) William Kostura,
Van Ness Auto Row Support

Structures. San Francisco Department of City Planning, 2009.

*Attachments: NONE Location Map Sketch Map Continuation Sheet Building, Structure and Object Record
 Archaeological Record District Record Linear Feature Record Milling Station Record Rock Art Record
 Artifact Record Photograph Record Other (List)

Page 2 of 8
Recorded by William Kostura

Resource Identifier: 2100 Van Ness Avenue
*Date February 2010 Continuation Update



View looking north along Van Ness Avenue from Pacific, in 1926. 2100 Van Ness is at far right. In this photo, the chamfered corner is flat (and thus lacks the three-sided entrance pavilion that has since been added). This corner appears to be devoted to a window (instead of an entrance, as at present) with a transom (since filled in), and is topped by a cartouche with swags (since removed). Transoms can be found at the top of the other window openings as well (these have also since been filled in). The cornice and parapet in this photo seem to be the same as at present. From the San Francisco Public Library, photo AAB-5680.

<https://www.sfchronicle.com/projects/best-steak-restaurants-sf-bay-area/#Harris'Restaurant>

San Francisco Chronicle

TOP RESTAURANTS



Top **STEAK** Restaurants in the Bay Area

The Bay Area's best spots for tender, flame-kissed beef.

By Soleil Ho | Updated: Aug. 14, 2021 4:51 PM

STEAK DOESN'T SEEM that complicated on the surface — it's just grilled beef, right? — but that's what makes it so interesting. Go to any steak house and you'll be confronted with options: Do you want beefy, bone-in rib eye or a mild slab of roasted prime rib? Imported Wagyu from Japan or something Nebraskan? The Bay Area's best places to get steak capture that range of ways to eat. At the chic Alexander's Steakhouse, pieces of melty A5 Hitachi Wagyu are tucked into puffy buns with pickled apples and scallions. Meanwhile, Town in San Carlos serves pasture-raised beef from its own ranch. While some are sticking to a takeout-only model for now (and doing a great job of maintaining quality), others have open patios that allow you to eat your meal fresh off the grill.

I TRIED A few dozen restaurants for this story, sampling a variety of the different cuts on offer. Hopefully, this list speaks to both the casualness of weeknight steak frites and the big blowout feel of an elegant steak house feast. That said, if you're looking for an even more casual encounter with beef, there's always my recommendations for [the best burgers](#).

Harris' Restaurant

2100 Van Ness Ave., San Francisco

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Carlos Avila Gonzalez / The Chronicle

Harris' is the epitome of luxurious steak house dining in San Francisco.

Since 1984, Harris' Restaurant has been the go-to for anyone looking for a more old-fashioned restaurant experience. Although indoor dining is currently out of the question, you can get a peek into the well-maintained dining room when picking up raw steaks and fish by the pound at the restaurant's butcher counter. The three-week dry-aged beef is still a treat: tender and buttery and available in a variety of cuts. The eponymous Harris steak (\$64), a 16-ounce bone-in New York strip, is intense and beefy and served without any sauce to adulterate the experience. Also order a gooey square of scalloped potatoes, which is a welcome reminder of why it's such a classic side dish. It's also a reminder as to why Harris' is a palace of luxury — the kind of restaurant where you can feel yourself sinking into the ample leather booth seating as you're being plied with cocktails.

Credit cards accepted • Full bar

415-673-1888 • <https://www.harrisrestaurant.com/> • [Order online](#)



16 Grade-A Steakhouses in San Francisco

Where to satisfy the meatiest of cravings

by [Stefanie Tuder](#), [Caleb Pershan](#), and [Becky Duffett](#)
Updated Sep 13, 2021, 11:25am PDT

When the craving for a steak strikes, it should be satisfied in the meatiest of ways. San Francisco may not be known as a meat-eating town, but there are enough places to provide relief to your beef-sized itch. In fact, some of the oldest restaurants in town are focused on steak.

Some — like Tadich Grill and Bobo's — have entire sections of their menu devoted to fish, while others — like Niku and Gozu — are obsessed with wagyu. There are the classic steakhouses, such as House of Prime Rib and Harris', and more modern takes on the genre. All of this to say: despite common beliefs, there are plenty of places to go primal on a piece of meat and a martini, and this map can lead you to the best of them.

Read on for **the best steakhouses in San Francisco**, and if you're still in a meaty mood, then here's where to find the city's essential [burgers](#) and [hot dogs](#).

Health experts consider dining out to be a [high-risk](#) activity for the unvaccinated; the latest data about the delta variant indicates that it may pose a [low-to-moderate risk for the vaccinated](#), especially in [areas with substantial transmission](#). The latest CDC guidance is [here](#); find a COVID-19 vaccination site [here](#).

7. Harris' Restaurant

2100 Van Ness Ave
San Francisco, CA 94109
(415) 673-1888

[Visit Website](#)

At Harris', you'll travel back to a time when tuna tartare served in a martini glass was the dish du jour. And you'll like it, because the throwback quotient at this classic steakhouse is the best thing about it. That and the steaks, which are corn-fed and sourced from the Midwest, dry-aged for three weeks in the restaurant, and then mesquite-fire grilled.



[Misanthropic Me/Yelp](#)

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