

# We Want MEAT

What's a guys' night out without some serious beef? Here, the NYC steakhouses that serve it up best. **produced by Anne-Marie Guarnieri, Sarah Khan, Keija Minor, Jill Sieracki, and Andrew Stone**

## THE OLD SCHOOL

### **Harry's Café and Steakhouse** (1 Hanover Square, 212-785-9200)

Located in the Financial District in the famed India House building, Harry's is your classic steakhouse, with exposed brick and cavernous dining nooks. Harry's Café offers informal dining, while the 75-seat steakhouse is slightly more traditional. Both serve quality steaks (try the heaping Kobe hot dogs), offer a huge wine list, and host a boisterous Wall Street crowd.

tower are favorites, and the porterhouse for two is simply over the top.

**The Palm** (837 Second Avenue, 212-687-2953)  
Looking to enjoy your steak in manly splendor? This Murray Hill staple has been offering the same reliably perfect filets, New York strips, and porterhouse steaks for 80 years. Part of the restaurant's charm is its collection of caricatures of notables like J. Edgar Hoover, Jackie Gleason, and Rocky Graziano, which visiting cartoonists would draw in lieu of paying for meals.

**Smith & Wollensky**  
(797 Third Avenue, 212-753-1530)  
S&W's excess is evident in everything from the mammoth portions to the endless American wine list. With its classic décor and distinguished clientele (NYC's biggest powerhouses, devouring 44-ounce porterhouses and sumptuous filet mignons), this steak palace is a city mainstay. Start things off with succulent crab cakes and end with decadent bourbon pecan pie—after savoring the steak, lobster, or lamb chops in between.

**Sparks Steakhouse**  
(210 East 46th Street, 212-687-4855)  
No list would be complete without this New York landmark, which was serving king-size sirloin and other supreme cuts long before mob boss Paul Castellano was gunned down out front in 1985. Since then the place has taken on legendary status; but what shouldn't be lost in all the fanfare is the fact that the entrées are divine and the personable staff will make you feel like a don yourself.

**Strip House**  
(13 East 12th Street, 212-328-0000)  
The Strip House—an elegant, world-class steakhouse done up with bordello-red walls and cheese-cake pin-ups—offers high-end chophouse fare, including everything from Colorado lamb to a sinful Chateaubriand with goose-fat mashed potatoes and black truffle creamed spinach. Swank!



**Keens Chophouse**  
(72 West 36th Street, 212-947-3636)  
Sate your cravings with any of Keens Chophouse's signature steaks, which are dry-aged on site, or its famous mutton chop. Between courses take a tour of the place, which opened in 1885 as a men's-only smoking club, and features the world's largest collection of porcelain pipes (including some belonging to Babe Ruth and Buffalo Bill) and "Honest Abe"'s theater program from the night he was assassinated. End the night with one of 200 different single malt Scotches.

**Old Homestead Steakhouse**  
(56 Ninth Avenue, 212-242-9040)  
In a sea of trendy eateries this steakhouse is a standout, offering classic American fare in super-size portions. The crab cake and chilled seafood



BLT Prime.

## THE NEW SCHOOL

### **BLT Prime** (111 East 22nd Street, 212-995-8500)

In this airy, modern steakhouse, sleek tables and muted tones set the scene for the cocktail crowd that flocks here to mingle. While the social scene is a draw, regulars come here for aged steaks with a choice of nine different sauces, and, surprisingly, swordfish.

**Craftsteak**  
(85 10th Avenue, 212-400-6699)  
The newest offering from the Craft-y Tom Colicchio, Craftsteak, an open space with high ceilings and subdued lighting, serves grass-fed options that have an intense, herbal richness and a Wagyu beef with a buttery, delicate taste, making this eatery stand out from the herd.

**Dylan Prime**  
(62 Laight Street, 212-334-4783)  
This Tribeca fave attracts a hip crowd with its chic décor. The cheese fondue is the eatery's claim to fame, but the mix-and-match concept—where guests create their entrées à la carte style—means there's something here for everyone. Order up tender ribeye or a gargantuan porterhouse; there's even a portobello steak for vegetarians.

**Quality Meats**  
(57 West 58th Street, 212-371-7777)  
The meats here are carefully selected from local premium butchers to guarantee that they are, as promised, high quality. Chefs serve up the goods chichi style in delectable sauces, all to be savored in the sexy interior space designed by superhot design firm AvroKO. Think of this as Smith & Wollensky's younger, hipper cousin (both restaurants are owned by the same company). [G]