

Bloomberg Pursuits

Here Are the Best Steakhouses in New York City Right Now
The 12 top spots include a new frites specialist and an old-school prime rib destination.

Kate Krader | February 4, 2022

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*At Skirt Steak NYC, you know what the specialty is.
Photographer: Evan Sung*

Two words currently dominate the food world: “plant” and “based.” The global market for plant-based foods, valued at \$29.4 billion in 2020, is expected to top \$162 billion by 2030. Last year, one-third of Americans reported eating less meat than they had a few years ago. In New York, the new mayor Eric Adams is pushing vegan menus for school lunches and beyond.

But look around the Big Apple these days, and the most crowded dining rooms are the ones that specialize in beef. Maybe it’s because meat feels like a forbidden luxury in an increasingly green world. Or that, after a couple of tough years, a fat prime rib oozing with juices feels like a much-deserved splurge. It’s hard to find an empty seat at Hawksmoor, the handsome British transplant at which the bone-in rib chop tends to get crossed off the chalk board menus almost as soon as it’s written.

What makes New York's steakhouse scene especially compelling right now is the different directions it's taking carnivores. Sure, there are still plenty of old school temples of porterhouse where you won't hear the word wagyu uttered. But that's mixed with a growing list of spots at which you can revel in the eye-catching marbling of Japanese beef, the decadent succulence of a Korean short rib, or the outrageous flavor of an Italian blue cheese-infused steak. Some of these places go even further to offer diners the option of a cauliflower steak. But if you're here for the beef, read on to find the 12 best places to dig in.

[Skirt Steak](#)



Skirt Steak NYC keeps it simple: steak, fries, and salad. Your waiter will keep track of your preferred meat doneness by writing on the paper tablecloth.

Photographer: Evan Sung

One of New York's best deals is the only dish on the menu at this minimally decorated space near Penn Station. The \$28 price gets you an eight-ounce skirt steak, well seared and chewy, with unlimited fries and a nicely dressed green salad. (Fans of the old-school chain Le Relais de Venise L'Entrecote will recognize the model.) Not included in the price, but absolutely worth loading up on, are selections from the dessert trolley that include a world-class Paris-Brest, the praline cream-stuffed pastry. Chef Laurent Tourondel, who co-founded the BLT Steak chain, recently introduced a wagyu tasting for an additional \$30. 835 Sixth Ave., Manhattan