

12 Top Steak Houses to Sink Your Teeth Into

by Gregg Rosenzweig, Published July 02, 2013

A great steak is like a diva these days. Whether it's Wagyu, Angus or U.S.D.A. Prime, it can't just be cooked, no way. It must be rubbed, revered for its marbling and dry-aged for 21 ... or even 35 ... days before being considered fine enough for your plate and palate. As for you? You're also a bit finicky. If you're going to consume some cow, you want to know who's doing it right; who's mastering the craft. Do your "chew" diligence. Here's who makes the cut.

Dickie Brennan's - New Orleans, LA



The Cut Above: The House Filet

Mixing fine cuts of beef with just a smidge of Creole magic is the voodoo that Dickie's Brennan's does so well. Makes sense given they're in the French Quarter in New Orleans. A signature dish? The House Filet (pictured above), a 6-ounce filet served with creamed spinach and Pontalba potatoes and topped with flash-fried Louisiana oysters and bearnaise sauce. Into local flavor? Try the rib eye with Abita beer-spiked barbecue shrimp. Oh baby.

