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## Where to Eat the Best Steak in NYC

By Grub Street

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April Bloomfield's classic rib eye at the Breslin. Photo: Melissa Hom

New York is full of iconic foods, but steak is still the undisputed king. The city has a proud tradition of hulking porterhouses, convivial chophouses, and beef-and-booze-fueled bacchanalia, and a hard-earned reputation as one of the world's premier steak destinations. And yet, a curious thing has happened over the years. Even as the city's old-guard steakhouses pack in customers, many — though not all — of the city's most impressive steaks can now be found at modern restaurants that either update, or completely disregard, the classic steakhouse tropes. What's important here is the quality of the beef, the skill of the kitchen, and (often) a grand presentation that can leave diners awestruck. The restaurants below are where you'll find the best steak in New York City.

### **Gallagher's Steak House (Times Square)**

**The Steak:** Prime rib of beef (\$47)

Though the décor has been slightly modernized, the resting steaks are still positioned to greet hungry guests and telegraph the message that, yes, this is a classic Manhattan meat palace. All of the steaks are aged on site, and the thick, fatty prime rib is served with nothing more than a pool of its own juices. There's a small bouquet of greens on the side that most customers could likely just ignore, since that's definitely not what they came for.