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TRAVEL GUIDE

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4 Top Restaurants For Boston Steak Lovers



Boston Chops

Photo Courtesy of Andy Ryan

From the Back Bay to the Seaport District, there is no lack of high-quality steakhouses in **Boston** — but don't imagine them all being white-tablecloth-covered, wood-paneled restaurants that require a jacket and tie (though there are plenty of those delicious spots, too). The city offers a surprisingly wide range of steakhouse experiences in hip settings and vibrant environments. Here are four of the tastiest.

Mooo

Mooo, at the Forbes Travel Guide Four-Star **XV Beacon**, is an example of a steakhouse concept completely re-envisioned. Don't worry, you get the usual giant steakhouse portions, with filets and rib eyes perfectly cooked, but you'll be eating them in a modern dining room with lots of personality. At the Forbes Travel Guide Recommended eatery, opt for the Japanese A5 Wagyu sirloin; 24-ounce, bone-in Delmonico steak; or grilled Colorado rack of lamb.



Mooo, Photo Courtesy of XV Beacon

Maine lobster bisque, sushi-grade tuna tartare and shrimp scampi are just a few of the seafood offerings. An excellent wine cellar boasts everything from hard-to-find bottles to reasonable options from around the world. If you still have room, the bananas Foster is to die for.

The Capital Grille

Just because you're at a steakhouse, it doesn't mean you have to order a steak. At The Capital Grille in Back Bay, a classic steakhouse, the hamburgers are something special. Try the Wagyu Gorgonzola burger with black truffle or the Wagyu cheeseburger with a fried egg on top and see if you aren't spoiled for the sandwich anywhere else. (Through November 22, a special Wagyu & Wine menu is offered at the bar; \$25 gets you a burger and a glass of vino not usually available by the glass.) Speaking of wine, the restaurant offers 25 different ones by the pour and an outstanding cellar with more than 5,000 bottles.

Boston Chops

For a long time, the South End didn't have a steakhouse, but, thankfully, Boston Chops opened and the neighborhood rejoiced the moment after the reservations were confirmed. At the helm is the widely acclaimed Chris Coombs, and his menu boldly goes where many don't dare, namely with offal like beef heart, tongue and cheek. If that's not your thing, there's plenty more to fill your stomach, from the tasty warm popovers that arrive at your table gratis to a long list of steaks and chops. Standouts include the John Dewar's butcher cut of the day, which could be anything from veal to steak, as well as double-cut pork chops and even fried chicken. Boston Chops has more of a bistro feel than a traditional steakhouse, with 20-foot ceilings, a lively bar and coveted banquettes that feel secluded yet are still somehow a part of the action.

Del Frisco's Double Eagle Steak House Restaurant

You might not think of heading to the Waterfront District for steak, especially when seafood still reigns supreme in Boston, but you'll want to make an exception for Del Frisco's Double Eagle Steak House Restaurant. The 13,000-square-foot restaurant sits right on the water. While the outdoor deck quiets in the winter, you can imagine how vibrant the place gets in July. From the moment you sit down to the time you leave, you can relax into your server and sommelier's hands. If there's something about the menu or wine list that a knowledgeable staffer doesn't know, we'd be surprised. Even more impressive is a culinary roster that runs the gastro gambit from carefully prepared porterhouses to inventive sides such as king crab gnocchi and lobster mac and cheese. The restaurant, like many steakhouses, draws a lot of local athletes and celebrities, too, so be on the lookout for familiar faces digging into their rib eyes.

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