

Sin City Steak

Restaurants serving red meat in Vegas clearly a cut above the rest

By Nikki Neu
Vegas.com

Whoever said red meat is not in style anymore is dreaming.

In fact, beef is still the number one source of protein served in restaurants and a major percentage of all beef served comes in the form of steak. In 2007, restaurants across the country served more than eight and a half billion pounds of beef.

With more than 55 steakhouses on the Las Vegas Strip, Las Vegas serves tons of steak. Strip House alone serves close to 40 tons per year.

From Japan and New Zealand, to Illinois and Nebraska, Las Vegas restaurants obtain only the best beef to feed their guests. With purveyors extending their goods from around the world, the porterhouse you're munching on may have more passport stamps than you.

And that's just the beginning.

Las Vegas steakhouses have some tricks up their sleeves. Beyond the extraordinary cuisine, restaurants like SW Steakhouse also



Courtesy of
Strip House

give guests a comprehensive experience — the restaurant overlooks the Lake of Dreams at Wynn, a body of water that periodically changes color and comes alive.

So, dig into Las Vegas' finest steakhouses, meat lovers. This city has plenty of beef to go around.

Strip House at Planet Hollywood

Glamorous, seductive and engaging — those are the words Executive Chef John Schenk uses to describe Strip House at Planet Hollywood.

The restaurant is a celebrity haven with a client list including Arnold Schwarzenegger, Bruce Willis and Sylvester Stallone, who always orders his steak with a side of tomatoes. Schwarzenegger's favorite is the strip steak, and when Bruce Willis is on a date, he orders the long bone for two. However, when he flies solo, it's a juicy porterhouse or filet.

But what makes Strip House a truly unique experience isn't who might be sitting next to you, it's the way the restaurant cooks its delicious steaks.

"We train our broiler cooks to get the perfect char, we think that's the absolute bedrock of what we do. It [enhances] the steak dining experience and just heightens

the flavors and textures and makes it a unique experience," says Schenk.

A few items worth trying are the goose fat potatoes and the chocolate devil's food cake, 24 layers of chocolate cake and chocolate frosting, topped with a rich chocolate ganache, weighing in at two and a half pounds per slice.

Wolfgang Puck's CUT at Palazzo

CUT at Palazzo differentiates itself from traditional steakhouses.

"It's a steakhouse, but it's Wolfgang's version of a steakhouse, it's everything that he wanted to change or would like to change

The signature surf and turf at BOA Steakhouse is served with Australian lobster tail, steak of the day and Hudson valley foie gras.

Photo courtesy of BOA Steakhouse



for a steakhouse," explains Executive Chef Matthew Hurley.

CUT offers favorites like the Louis salad, a mixture of shrimp, blue crab meat, cocktail sauce and horseradish panna cotta.

Hurley assures that his restaurant serves only the very best quality of everything.

"It's a great place for locals to come, and it's the new place on the Strip for people to come."

BOA Steakhouse at The Forum Shops at Caesars

Serving steak with style, BOA Steakhouse mixes classic and modern influences throughout the restaurant. Scenic views of the Strip, driftwood trees, and large vibrant red and pink light boxes set the mood for your meal.

For a break from steak, try the truffled nachos — crispy potato chips with melted truffle cheese.

Various cuts of beef like 40-day dry aged New York Strip, filet and porterhouse can stand alone. Or try one of BOA's signature rubs, crusts or sauces such as peppercorn, blue cheese foie gras butter, béarnaise, chimichurri or creamy horseradish.

BOA delivers quality food with great service and a terrific ambient setting. Who could ask for anything more?

N9NE Steakhouse at the Palms

N9NE Steakhouse at the Palms is edgy, trendy and contemporary.

N9NE Steakhouse is brought to you by the same group that owns ghostbar, Rain, Moon and Playboy Club, also located in the Palms. So don't be surprised if the culinary counterpart to these nightclubs includes some alluring special effects. A vibrant lighting system changes the color and the mood of the restaurant periodically throughout the evening. An ultra-modern bar with plenty of walk-up space is located



Photo courtesy Wolfgang Puck Fine Dining Group
Slide into these sliders from CUT.

under a silver-leafed ceiling and between large mirror-tiled pillars.

Signature dishes include a decadent surf and turf with filet mignon and fresh lobster meat on top.

SW Steakhouse at Wynn

SW Steakhouse is a classic gourmet steakhouse in the middle of Wynn Las Vegas. Overlooking the Lake of Dreams via an outdoor patio, SW Steakhouse is a truly elegant and multi-sensory experience.

It is a mixture of quality, preparation and excellent service that makes SW Steakhouse stand out.

"The steaks served are the best Nebraskan corn-fed beef that money can buy. All of the steaks are hand-cut to exact specifications and char-broiled under searing heat to lock in the natural flavor and tenderness," says Executive Chef David Walzog.

Signature dishes include a double-cut chile rubbed rib chop and black truffle creamed corn. Pastry Chef Kimberly Valdez also adds her flair to the restaurant, with delicate creations in chocolate, and crispy funnel cakes with vanilla, chocolate and salty caramel dipping sauces.

Strip House, CUT, BOA Steakhouse, N9NE and SW Steakhouse are among the best Las Vegas has to offer. With juicy cuts of beef, conceptual décor and excellent service, these are the steakhouses to visit for the ultimate Sin City steak.



Photo by Bryan Haraway, N9NE Group
Surf and turf with Maine lobster from N9NE Steakhouse.