

# TRAVEL+ LEISURE

## Best Steakhouses in the U.S.

March 2013

### *American Cut*

At Michelin-starred chef Marc Forgione's oceanfront steakhouse, the dining room is Art Deco and the soundtrack rock and roll. The menu also mashes up eras and influences: the "OG" Caesar salad, chopped tableside, follows the original 1924 recipe from the Hotel Caesar, while the chili lobster, served in a spicy chile-laced broth with a side of Texas toast, is inspired by a Singapore staple. Steaks are sourced from New York's Pat LaFrieda and finished in a wood-burning oven—serious meatheads should splurge on the 40-ounce tomahawk rib eye chop. Forgione's famous chicken under a brick is available, as are riffs on childhood favorites, like banana split ice cream cones and a Snickersesque milk chocolate peanut butter mousse.



Daniel Krüger

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