

America's Best New Steakhouses

Belly up to a haute piece of beef at any of these five top-notch restaurants that celebrate all that sizzles.



Where's the beef? Right here. It's time for *STRATOS'* annual nod to carnivorous cravings, and a coast-to-coast collection of America's best new steakhouses. Check out the five below by celebrated chefs and restaurateurs. Grab a knife and fork – and dig in.

Epic Roasthouse **San Francisco, California**

The pairing of celebrated chef Jan Birnbaum and restaurateur Pat Kuleto, whose resume includes such luminary restaurants as Boulevard, Farallon and Jardinière, is to thank for this contemporary steakhouse on San Francisco's Embarcadero.

After cocktails at the Quiver Bar, descend to the grand main dining room, complete with tufted banquettes and an open kitchen with a custom wood-fired grill and wood-burning oven. There, diners gather at window-side tables and ponder appetizer options (fresh boudin blanc, duck or lamb prosciutto, roasted marrow bones with tomato jam) before taking on hearty servings of aged, naturally-raised beef, including Kobe, which are served bone-in. Wood-oven-roasted ribeye for two comes with horseradish and black pepper crème fraiche, beef short ribs with whipped truffle potatoes, and the New York strip with a coriander, black peppercorn and coffee rub. Epic mac and cheese, fried onion rings with anchovy tomato catsup and sautéed spinach with garlic confit pair well. Sharffenberger chocolate soufflés are tops.