

FEATURE

10 Giant Hunks of Meat in NYC

By Kelly Dobkin
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Does size matter? If you're an NYC restaurant serving up grilled meat, the answer is: yes. Steaks and chops are getting bigger and bigger as trendy tomahawk chops, côte de bœuf and other showy cuts of meat are becoming increasingly popular on menus around the city. Here are 10 of the biggest and boldest in town.



Porterhouse for Four, **Gallaghers**

This classic steakhouse may have recently reopened with a whole new look, but its commitment to incredible steaks remains unchanged. The porterhouse for four is a hefty steak that's grilled on a special hickory coal-fired grill, sliced and plated in the kitchen, then rolled out on a traditional gueridon and served tableside, along with traditional sides like creamed spinach, hash browns, etc.

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