

The 8 Hottest Steak Trends Across America

By Kelly Dobkin
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Old-School

What's old is new again. The retro trend is one that we've seen across many cuisines in the last few years (probably due to the *Mad Men* influence), from old-school Italian (Carbone) to now, steak. The revamped Gallaghers, an 87-year-old Midtown NYC restaurant, was just reborn this week; the new Gallaghers will feature old-school waiter service, dishes rolled out on tableside carts and a visible dry-aging room near the front door.

Likewise, the reopened Austin classic *Jeffrey's* from celebrity chef Larry McGuire got a whole new look back in May. The interior has been completely modernized, with every detail in place, including embossed napkins, custom aprons, fine china and carefully chosen 1970s lithographs by John Chamberlain. Start with classics like a wedge salad, decadent caviar and crispy fried oysters, then move on to a gigantic 32-oz. Porterhouse or a Akaushi rib-eye, grilled over local live oak and finished in a 1200-degree broiler.