

NYC Restaurants

Lower Manhattan

Beckett's Bar & Grill
81 Pearl St.
Manhattan, NY 10004
: (212) 269-1001
<http://beckettsny.com>

A must-see on Stone Street, this multi-level bar/restaurant has remained a local favorite for many years. Whether you're looking to grab a quick lunch or some drinks after a long day of work, Beckett's Bar & Grill is the place to be. With a wonderful range of American cuisine, a large selection of beer and 21 TVs on two floors (including two outdoors with sound), Beckett's offers something for everyone. The location is also a great space for all varieties of private events.

Bill's Bar & Burger—Meatpacking District
22 Ninth Ave.
Manhattan, NY 10014
: (212) 414-3003
<http://www.billsbarandburger.com/venues/meatpacking-district>

"I have seen the burger of my dreams and it can be found at Bill's," declares Josh Ozersky, food blogger and author of *The Hamburger: A History*. But it's not just the Bill's Classic (toasted sesame bun with lettuce, tomato and pickles on the side) or the Fat Cat (double-stack with cheese on an English muffin) or the Bobcat (with Mexican green chilies and jack cheese) that have critics and amateur burger addicts alike fawning, it's the American vibe and cuisine, like thick shakes and chili cheese dogs, too. Looking for something different? Try Bill's Blackened Fish Sandwich with mustard aioli.

Blue Water Grill
31 Union Sq. W.
Manhattan, NY 10003
: (212) 675-9500
<http://www.bluewatergrillnyc.com>

As the name suggests, fish is the name of the game here, in a grand, high-ceilinged space that formerly housed a bank. The preparations are decidedly unfussy, giving the fish itself room to shine: A long list of sushi; blackened swordfish with a hash of sweet potato and crab and sea bass with wasabi vinaigrette are among the highlights (steak and chicken dishes are available for the seafood shy). The bar is a bubbling pick-up scene among youngish professionals.

Bobby Van's Steakhouse & Grill - Broad Street
25 Broad St.
New York, NY 10004
: (212) 344-8463
<http://www.bobbyvans.com>

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Bobby Van's holds a miniature empire of steak in New York, with three locations in Midtown and one in the Financial District. Loyal regulars swear by the consistently well-chosen cuts of steak, plump lobsters and gracious service (in a food niche known for grumpy waiters). You can lighten the load with an extensive list of seafood appetizers, from crabmeat cocktails to baked clams.

The Capital Grille Wall Street

120 Broadway

Manhattan, NY 10271

: (212) 374-1811

<http://www.thecapitalgrille.com/locations/ny/ny-wall-street/8039>

New York's commerce capital meets the culinary "capital" at the Wall Street location of the Capital Grille, set in the elegant grandeur of the historic Equitable Building. Specializing in the same dry-aged steaks, chops and fresh seafood as its sister locations in Midtown, along with daily offerings crafted with fresh, local artisanal ingredients, the Financial District outpost offers one of the most extensive wine vaults in Lower Manhattan, boasting more than 5,000 bottles. You can even book private dining for up to 500 guests.

Cipriani Wall Street

55 Wall St.

Manhattan, NY 10005

: (212) 699-4096

<http://www.cipriani.com>

Located on one of the world's most famous streets, Cipriani Wall Street restaurant features classic dishes from Harry's Bar in Venice, including the signature Bellini and original carpaccio, the famous baked tagliolini, vanilla meringue and other Italian specialties. Cipriani Wall Street is perfect for a business lunch in the warm interior, a romantic dinner or a celebration with friends on the beautiful balcony with majestic columns overlooking the Financial District.

Delmonico's Restaurant

56 Beaver St.

Manhattan, NY 10004

: (212) 509-1144

<http://www.delmonicosny.com>

In business since 1837, Delmonico's Restaurant revolutionized the way we eat out: these guys literally invented eggs Benedict, lobster Newberg and baked Alaska, among other now-standards, and changed the face of fine dining in early America. The financial district location looks exactly like you'd expect from an old-school steak house—deep hues, dark woods and understated opulence in which to enjoy the huge Delmonico rib-eye and the Parmesan creamed spinach.

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Dos Caminos Meatpacking District
675 Hudson St.
Manhattan, NY 10011
: (212) 699-2400
<http://www.doscaminos.com>

The fourth NYC outpost of this mod-Mexican mini-empire boasts a chic Meatpacking District address (in the prominent space formerly occupied by Vento Trattoria). Like its sister restaurants, you can count on Dos Caminos Meatpacking for mouthwatering guacamole—made tableside, of course—inventive cocktails (such as a prickly pear cactus margarita), more than 100 types of tequila and contemporary takes on traditional Mexican delicacies, including tequila-cured salmon ceviche and braised short rib and tamarind tacos. Unique to this branch, however, is the kitchen's wood-fired oven, which accounts for smokier subtleties in many dishes.

The Dubliner
45 Stone St.
Manhattan, NY 10004
: (212) 785-5400
<http://www.dublinernyc.com>

This Irish-style bar, located on the Financial District's historic Stone Street, could just as easily be nestled into a side street of Dublin, Ireland. A replica of an Irish bar and the authentic Irish feel that goes along with it, The Dubliner is a must-see destination. The venue offers traditional and high-end pub fare—with dishes to suit all palates—and the menu is highlighted by an exceptional shepherd's pie. The friendly, vibrant and enthusiastic staff makes this an ideal setting for dinner or drinks. The atmosphere is perfect for private events, with warm colors and comfortable areas for seating in the lounge and outdoors.

Fig & Olive—Downtown
420 W. 13th St.
Manhattan, NY 10014
: (212) 924-1200
<http://www.figandolive.com>

Wall of high-end olive oil neatly placed in minimalist shelves? Check. Assorted pots of finely manicured grasses and shrubbery? Check. Edgy and tasty modern Mediterranean flavor combinations? Check. With Fig & Olive's attention to detail, you are guaranteed a consistently good meal. The jamon Serrano, fresh fig and warm goat cheese appetizer is a fantastic salty-sweet signature dish. Olive oil is, of course, a staple ingredient in most dishes, and when you find one (or a few) that you like, you can pick up a bottle to take home with you from the on-premise shop.

Fino Ristorante Italiano
82 Beaver St.
Manhattan, NY 10005
: (212) 825-1924
<http://finonewyork.com>

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Fino Ristorante Italiano has rapidly become the place to see and be seen in the Financial District. Under the masterful direction of host Peter Vuli, Fino is attracting a who's who of the financial sector. Vuli's philosophy can be summed up in one word: quality. Whether it is the wonderful and imaginative menu or the attentive service, your dining experience could not be in better hands. From the moment you arrive, you get the sense that you are in for a memorable dining experience. From the menu to the flavors, from the service to the entertainment, Vuli makes sure that you and your guests will be pampered.

Grotta Azzurra Restaurant

177 Mulberry St.

Manhattan, NY 10013

: (212) 925-8775

<http://www.grottaazzurrany.com>

After a hundred years in Little Italy, Grotto Azzurra is holding down its history as host to Caruso and Sinatra; that same hospitality extends to the travelers and locals who pack the recently renovated restaurant. A prix-fixe lunch menu is still under \$10, and homemade pasta specialties are fine starters to entrées like veal Milanese and osso buco. The brick-lined wine cellar room is particularly lovely and great for large private parties.

Katz's Delicatessen

205 E. Houston St.

Manhattan, NY 10002

: (212) 254-2246

<http://katzsdelicatessen.com>

Send a salami to your boy in the Army, reads the worn sign hanging in Katz's, the cacophonous, confusing but delectable deli on the Lower East Side. Not much has changed here since the turn of the century: Grab a ticket at the door, wait in the scrum of lines to place your order with the gruff countermen—and please don't try to eat the whole pastrami sandwich in one sitting.

MarkJoseph Steakhouse

261 Water St.

Manhattan, NY 10038

: (212) 277-0020

<http://www.markjosephsteakhouse.com>

This classic NYC steakhouse offers a casual yet elegant dining experience, with traditional menu items like beef and seafood served alongside accompaniments such as perfectly creamed spinach and mashed potatoes. The specialty, a USDA Prime Dry-Aged Porterhouse, is served slathered with steak juice, in servings for two, three or four. For the complete MarkJoseph meal, start with the thick, sizzling slices of Canadian bacon appetizer and end with MarkJoseph's special dessert.

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Morimoto NY
88 Tenth Ave.
Manhattan, NY 10011
: (212) 989-8883
<http://www.morimotonyc.com>

East meets West at this Meatpacking District eatery. Executive chef Masaharu Morimoto—star of the Food Network’s Iron Chef and former executive chef at Nobu—marries Japanese standards with western flavors in such inspired dishes as the Sashimi Salad appetizing platter and the triply tantalizing Duck, Duck, Duck. Want to see the master at work? Visit the 1,500-square-foot exposition kitchen, where diners can watch Morimoto whip up their favorites.

Mr. Chow New York - Tribeca
121 Hudson St.
Manhattan, NY 10013
: (212) 965-9500
<http://www.mrchow.com>

Michael Chow’s hippest and latest location opened in 2006, the second NYC outpost after the original on 57th Street, attracting celebrity patrons from the worlds of music, art and fashion. Decorated with black and white lacquer, the main dining room features original works by artists such as Julian Schnabel, Andy Warhol and Helmut Newton. The menu offers both authentic Beijing cuisine and Mr. Chow’s original recipes like Chicken Satay, Mr. Chow Noodles, Green Prawns and Ma Mignon. There’s also live entertainment nightly as the skilled pasta chefs demonstrate the artistry of the original Beijing style of hand-pulled noodle-making.

Nobu Downtown
195 Broadway
Manhattan, NY 10007
: (212) 219-0500
<http://noburestaurants.com/downtown/experience-3>

Nobu Downtown, the flagship restaurant of Chef Nobu Matsuhisa, is a collaboration between Nobu, actor Robert De Niro, producer Meir Teper and restaurateur Drew Nieporent. Nobu draws upon his classical training at sushi bars in Tokyo and his life abroad and around the world to create a new trend in Japanese cuisine at his Financial District restaurant. The dishes make Nobu an innovator of new style Japanese food. The design by architect David Rockwell evokes the beauty of the Japanese countryside with its natural textures, birch trees, wood floors and a wall made of river stones.

Palm Tribeca
206 West St.
Manhattan, NY 10282
: (646) 395-6393
<http://www.thepalm.com/tribeca>

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Downtowners have a new place to eat steak: the classic Northern Italian steakhouse Palm Restaurant group has opened its fourth New York City location, this time in TriBeCa. Order the flavorful chops, the prime-aged steaks or the jumbo Nova Scotia lobster, and revel in the old-school charm of the Palm's décor and waitstaff.

Perry Street
176 Perry St.
Manhattan, NY 10014
: (212) 352-1900
<http://www.perrystrestaurant.com>

Yet another exploration by Jean-Georges Vongeritchen, Perry Street's space and cuisine are both a study in simplicity. The designers of the restaurant seem to be working from a color palette of white and off white, and the décor is distinctively minimalist. The dishes tend to err on the side of subtlety (compared to his other restaurants) with dishes like the red snapper sashimi, but there are the exceptions on the menu with intense flavors like the chili oil-poached cod.

Rosa Mexicano - Union Square
9 E. 18th St.
Manhattan, NY 10003
: (212) 533-3350
<http://www.rosamexicano.com/unionsquare>

Setting a standard in authentic Mexican cooking since opening its doors, Rosa Mexicano now has three locations throughout NYC. Back in 1984, the restaurant helped lead the way by bringing a "new" type of cuisine to New Yorkers...Mexican. The chain's outposts in Lincoln Center, Midtown East and on East 18th Street still seek to serve up Mexican goodness in an authentic yet stylish and festive atmosphere. One dish not to miss: the restaurant's famous guacamole, which is ceremoniously prepared to order by your table in a lava rock and a great dip for the warm corn tortillas, which accompany it.

Sant Ambroeus - West Village
259 W. 4th St.
Manhattan, NY 10014
: (212) 604-9254
http://www.santambroeus.com/sa_west_village.html

Shortly after the original Sant Ambroeus opened its doors in Milan in 1936, a devoted following emerged. This celebrated patisceria and confetteria became a meeting place for the local intelligentsia, whether beginning their day with Sant Ambroeus' legendary cappuccino and cornetto, savoring panini at lunch or spending their evening enjoying refined cuisine in the restaurant's elegant dining room. Sant Ambroeus translated these Old World sensibilities to modern times and imported these rich culinary traditions to New York. Each restaurant remains authentic to its Milanese origins and continues to serve culturally inspired delectables in a casual yet elegant environment.

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Sazón

105 Reade St.

Manhattan, NY 10013

: (212) 406-1900

<http://www.sazonnyc.com>

This chic, festive Latin hotspot in trendy TriBeCa features innovative Latin American dishes—taro alcapurrias, yuca crabcakes and steak-topped tostones—plus sangria, live entertainment and friendly service. The dual-level Sazón serves lunch, dinner, Sunday brunch and also offers a late-night menu.

STK Downtown

26 Little W. 12th St.

Manhattan, NY 10014

: (646) 624-2444

<http://www.stkhouse.com>

Simply put, STK is not your daddy's steakhouse. The restaurant brings high-energy dining to Manhattan, breaking down the barriers of a normal steakhouse by losing the overly masculine vibe that has long been the trademark of the genre. As a modern and vibrant take on the traditional steakhouse, STK Downtown is a quintessential part of experiencing NYC's nightlife and dining scene. STK offers a bustling bar that builds on the energy of a DJ spinning tracks nightly. The restaurant layout and striking décor create an intimate, one-of-a-kind dining experience.

SushiSamba West Village

87 Seventh Ave. South

Manhattan, NY 10014

: (212) 691-7885

<http://sushisamba.com/location/new-york/nyc-7>

Take a dash of Japan and add a sprinkle of Latin America, and you'll have this West Village hotspot. The much-hyped-about restaurant is worth every penny, with a unique fusion menu, outdoor roof area and young, stylish crowd. This place is perfect for the energetic night out with a crowd.

Tamarind Tribeca

99 Hudson St.

Manhattan, NY 10013

: (212) 775-9000

<http://www.tamarindrestaurantsnyc.com>

Avtar Walia, owner of Tamarind in the Flatiron District, has opened Tamarind TriBeCa in a handsome art deco building at the corner of Hudson and Franklin Streets. A highly skilled team of chefs, representing many of India's varied regions, produces new dishes and classic fare. Further, Tamarind has always focused on pairing fine wines with the dishes Mr. Walia's chefs prepare. Anchoring the dining room at the TriBeCa site is a tandoor kitchen with glass walls and a ceiling-high black metal roof. There's also a mezzanine that is used for dining, private parties and special events.

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Thalassa Restaurant

179 Franklin St.

Manhattan, NY 10013

: (212) 941-7661

<http://www.thalassanyc.com>

Boasting the most extensive Greek wine list in the City is Thalassa, TriBeCa's impressive Greek-influenced fish-market style restaurant. The space embodies the traditional contradiction of the Greeks—elegance and earthiness. And, thanks to the well-connected owners, the fare is authentic and highly celebrated. Don't miss the scallops in phyllo dough.

Tribeca Grill

375 Greenwich St.

Manhattan, NY 10013

: (212) 941-3900

http://www.myriadrestaurantgroup.com/tribeca_grill.php

Tribeca Grill is co-owned by restaurateur Drew Nieporent and actor Robert De Niro. The Grill has become one of New York's downtown restaurant landmarks, and executive chef Richard Corbo's straightforward, savory and satisfying menu features dishes like roasted Colorado lamb loin and pappardelle with pork sugo. The Grill is also a wine destination featuring the world's largest selection of Châteauneuf du Pape as well as many rare California Cabernets. With over 2,000 selections and a total of 25,000 bottles, Tribeca Grill's wine list had made it one of only nine restaurants in New York to receive the Grand Award from Wine Spectator magazine.

ABC Cocina

38 E. 19th St.

Manhattan, NY 10003

: (212) 677-2233

<http://abccocinayc.com>

ABC Kitchen has a design of ethereal lightness, while its sister restaurant, ABC Cocina, is all dark magic. They also share an ethos of green technology via building materials and lighting, and they source their menu items from small, sustainable farmers. At this, the more casual of the two ABC eateries, chef de cuisine Ian Coogan combines influences from Spain, Mexico and Argentina for a user-friendly tapas style menu as seen through a New American prism. Reservations are recommended or there's walk-in seating available at the bar or communal table.

ABC Kitchen

35 E. 18th St.

Manhattan, NY 10003

: (212) 475-5829

<http://abckitchennyc.com>

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ABC Kitchen by Michelin starred Chef Jean-Georges Vongerichten has a passionate commitment to offering the freshest organic and local ingredients possible. Located within ABC Carpet & Home and sharing space with its sister restaurant, ABC Cocina (which features seasonal global Latin cuisine by Jean-Georges), this restaurant is a destination for visitors and locals alike.

Adalya
55 Irving Pl.
Manhattan, NY 10003
: (646) 896-1441
<http://adalyanyc.com>

Adalya is a casual Mediterranean restaurant in the heart of Gramercy. They offer an approachable yet sophisticated menu and feature an international wine list and craft beer selection.

Amada
Brookfield Place, 250 Vesey St.
Manhattan, NY 10281
: (212) 542-8947
<http://newyork.amadarestaurant.com>

Amada is an Andalusian tapas bar and restaurant in a contemporary setting in the thriving neighborhood of Battery Park City in Lower Manhattan. Chef Jose Garces embraces the rich traditions of Spanish gastronomy while incorporating modern tapas. Amada offers unique signature dishes available only in their New York City location, but also features classic staples of Amada's original Philadelphia location.

American Cut Steakhouse
363 Greenwich St.
Manhattan, NY 10013
: (212) 226-4736
<http://www.americancutsteakhouse.com/tribeca>

LDV Hospitality's American Cut Steakhouse spotlights Iron Chef Marc Forgione's rock and roll personality with a unique spin on fine dining. The name is an ode to An American Place, the iconic restaurant founded by Marc's father, famed chef Larry Forgione. With American Cut offering exceptional food and spirits in a modern setting punctuated by art deco accents, diners will be filled with a sense of culinary intrigue, surrounded by prime cuts and modern interpretations of classic dishes.

Barraca
81 Greenwich Ave.
Manhattan, NY 10014
: (212) 462-0080
<http://www.barracanyc.com>

Barraca, a mecca for robust flavors, is the new West Village restaurant from the team behind Macondo and Rayuela. Barraca's hospitable vibe, theatrical theme and one-of-a-kind food and drinks provide a

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portal to the delectable lifestyle of Spanish dining. Chef Pep Coronado's menu includes flavorful renditions of traditional Spanish tapas, paellas and grilled entrees as well as numerous homemade pastries.

Bâtard

239 West Broadway
Manhattan, NY 10013
: (212) 219-2777

<http://www.batardtribeca.com>

Winner of the 2015 James Beard Award for Best New Restaurant in America, Michelin-starred Bâtard continues Drew Nieporent's commitment to Tribeca, in the space that housed Montrachet and Corton. Chef Markus Glocker's modern European menu reflects his Austrian heritage and diverse experiences.

Bavaria Bier Haus

19 S. William St.
Manhattan, NY 10004
: (212) 480-8142

<http://www.bavariabarnyc.com>

This German bierhaus in the Financial District satisfies an after-work crowd with European brews by the liter and Bavarian comfort staples like wurst samplers. Tucked away on a cobbled street, the bi-level beer hall is outfitted with wooden bars and seating that have been shipped over from Germany.

Beaubourg at Le District

Brookfield Place, 225 Liberty St.
Manhattan, NY 10281
: (212) 981-8588

<http://www.ledistrict.com/beaubourg.cfm>

Le District's fine dining location, Beaubourg Brasserie is both classic French and new New York. Chef de cuisine Alexandre Petard provides a seasonal menu of dishes for breakfast, lunch and dinner. Ingredients are pulled fresh from the market and combined in traditional and modern recipes, making any reservation a dining experience to remember.

Beauty & Essex

146 Essex St.
Manhattan, NY 10002
: (212) 614-0146

<http://beautyandessex.com>

Hidden behind a functioning pawn shop, Beauty & Essex is a true gem on the Lower East Side and widely regarded as one of New York's most beautiful restaurants. Head inside and past the two-story crystal chandelier and settle in the sumptuous banquet seating for celebrity chef Chris Santos' signature menu of international small plates along with dry-aged steaks and raw bar offerings. Leave room for the restaurant's equally decadent desserts.

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Bill's Bar & Burger—Downtown

New York Marriott Downtown, 85 West St.

Manhattan, NY 10006

: (212) 894-3800

<http://www.billsbarandburger.com/venues/downtown>

Beyond the Bill's Classic (toasted sesame bun with lettuce, tomato and pickles on the side) or the Fat Cat (double-stack with cheese on an English muffin)—which made burger maven Josh Ozersky's list of the nation's ten best burgers—or the Bobcat (with Mexican green chilies and jack cheese), Bill's offers up an appealing American vibe and cuisine, like thick shakes and chili cheese dogs, too. Looking for something different? Try Bill's Blackened Fish Sandwich with mustard aioli.

Blenheim

283 W. 12th St.

Manhattan, NY 10014

: (212) 243-7073

<http://www.blenheimhill.com>

Morten Sohlberg and Min Ye's casually elegant West Village restaurant serves farm-to-table modern American cuisine derived mainly from ingredients sourced from their own Blenheim Hill Farm, a historic 160-acre farm in the Catskills region of Upstate New York. Chef James Friedberg takes an ingredient-driven approach to Blenheim's creative menu, highlighting peak flavors of the season, including greens, herbs, heritage meats, eggs, butter, honey and maple syrup from Blenheim Hill. An extensive wine list, farm-inspired cocktails and craft beer complete the picture.

Bobo

181 W. 10th St.

Manhattan, NY 10014

: (212) 488-2626

<http://bobonyc.com>

Bobo serves classic French food, seasonal cocktails and sustainably produced wines from family-owned vineyards. They are open for dinner nightly and for brunch on the weekends. The restaurant was designed by Dekar and spans several floors of an elegant and funky house, offering a range of environments (including a beautiful garden) for a range of occasions. Bobo also has seasonal cocktail menus, a cellar focused on family-owned and sustainably-operated wineries, and local draft beers.

Boucherie

99 Seventh Ave. South

Manhattan, NY 10014

: (212) 837-1616

<http://www.boucherie.nyc>

Boucherie is a traditional French restaurant, celebrating joie de vivre in the heart of the West Village. Executive chef Jerome Dihui prepares a menu of French classics and timeless bistro favorites, in addition to dry-aged steaks from the wood fired grill. An absinthe-inspired bar offers classic drinks and signature

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cocktails. Located in the building that used to house the prominent Circle Repertory Theater, the 320-seat restaurant provides a diverse array of dining options from the spacious dining room, a seat at the butcher counter, the intimate second-floor gallery and outdoor cafe.

Capri Ristorante
145 Mulberry St.
Manhattan, NY 10013
: (212) 625-2626
<http://www.caprinyc.com>

Located in Manhattan's Little Italy, Capri Ristorante is a 130-seat shrine to the paradisaical isle of Capri decorated in a throwback 1960s theme trimmed with blue-and-white accents, ceramic tiles and photos of icons like Jackie Onassis and Valentino strolling the island's cobbled streets. Award-winning Italian chef Franco Aliberti's menu offers seafood-heavy fare like grilled whole Mediterranean branzino and a grigliata di pesce, with grilled shrimp, calamari and a half lobster over pasta. Also on offer are brick-oven baked pizzas, meat dishes like grilled veal chop with rosemary potatoes and traditional Italian cocktails with Campari and Limoncello.

Catch NYC
21 Ninth Ave.
Manhattan, NY 10014
: (212) 392-5978
<http://www.emmgrp.com/restaurants/catch>

A contemporary American seafood restaurant set in a landmark building in the heart of Manhattan's Meatpacking District, Catch NYC features current renditions of classic seafood preparations by Top Chef season 3 winner and executive chef Hung Huynh. Serving up dishes that are both sophisticated and approachable, Catch NYC's streaming, sharable style of dining continues to achieve success as it marries deliciously simple yet elegant seafood with excellent service and an energetic, interactive atmosphere.

Cheese Grille
188 Allen St.
Manhattan, NY 10002
: (212) 460-9383
<http://cheesegrille.com>

Cheese Grille is a popular cheese-centric restaurant located on the Lower East Side. Pair their 11 grilled cheese creations (curated by renowned cheese monger and chef Tia Keenan) with tasty sides, a killer fried mac and cheese, and a large selection of wine and craft beer. Cheese Grille has been featured on the Food Network and twice in Time Out New York. They're open till 3am on Friday and Saturday.

Distilled NY
211 West Broadway
Manhattan, NY 10013
: (646) 809-9490
<http://www.distilledny.com>

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This New American public house serves redefined regional dishes and cocktails within a communal setting. Chef Shane Lyons' distilled wings and country-fried duck and waffles are not to be missed, and their craft cocktail program and engaging bar team will breathe life into any gathering. The landmark Tribeca space features 20-foot ceilings, an open kitchen layout, a grand bar looking out upon the Freedom Tower, large majestic windows, a semi-private raised area and a wrap-around patio.

Eataly NYC Downtown

4 World Trade Center, 101 Liberty St., 3rd fl.

Manhattan, NY 10007

: (646) 677-8585

http://www.eataly.com/us_en/stores/nyc-downtown

Eataly NYC Downtown occupies over 40,000 square feet in the World Trade Center and provides a haven for customers to eat, shop and learn the best of Italian cuisine and wine. This collaboration between Mario Batali, Joe and Lidia Bastianich and founder Oscar Farinetti has four restaurants, five fresh production labs, a wine bar and coffee bar, and even a free food "university." The eateries offer pizza, pasta, meat, fish, bread, panini, gelato, pastries and coffee. You can bring a bit of Italy to your home too—the market sells the same high quality items used by the chefs, plus sauces and olive oil.

El Toro Blanco

257 Sixth Ave.

Manhattan, NY 10014

: (212) 645-0193

<http://eltoroblanconyc.com>

The Mexican restaurant El Toro Blanco features traditional dishes executed with panache, 100-plus tequila selections and a fashionable, vibrant ambiance that feels like a Mexico City design hotel. The guacamole is made fresh to order, and the weekend brunch menu includes favorites like huevos rancheros alongside sweet treats like honey apple hot cakes. Tacos, tamales, empanadas and larger entrées round out the plentiful selections.

El Vez

259 Vesey St.

Manhattan, NY 10282

: (212) 233-2500

<http://www.elveznyc.com>

Tradition and innovation collide in a whirlwind of sight, sound and sabor at El Vez. Casual yet contemporary, the restaurant captures the festive soul of Mexican and Mexican-American culture. With deep roots in regional Mexican cooking, the menu is built around guacamoles, fundidos, ceviches, tacos, quesadillas and enchiladas made from scratch with authenticity in mind. Meanwhile, the bar offers a large selection of creative cocktails, signature margaritas and a staggering selection of 150 mezcals and tequilas.

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Empellón Taqueria

230 W. 4th St.

Manhattan, NY 10014

: (212) 367-0999

<http://www.empellon.com/taqueria>

The hosts at Empellón Taqueria seek to discover, interpret and share a love for Mexican cuisine. The owners opened the restaurant with the intention of treating tacos with reverence while serving them in a lighthearted environment. The menu is designed with the idea that most ingredients worth eating can benefit by being placed atop a well-made tortilla. The chefs explore the ubiquitous, adored flavors of Mexican cooking, while also presenting the lesser-known and equally delectable preparations. Empellón's sensibility is informed by authenticity but not limited by it.

Essex

120 Essex St.

Manhattan, NY 10002

: (212) 533-9616

<http://www.essexnyc.com>

Located in the historic Essex Street Market Building, Essex is a loft-like multilevel space with contemporary cuisine inspired by the flavors of the Lower East Side. Essex is known for its weekday dinner and happy hour specials as well as its lively weekend dinner and bar scene. The weekend brunch is a New York institution and is always a top pick on Open Table Diner's Choice and other sites. The expansive layout allows for intimate balcony and banquet seating as well as festive group dining and private parties.

Essex Street Market

120 Essex St.

Manhattan, NY 10002

: (212) 312-3603

<http://www.essexstreetmarket.com>

Essex Street Market is a historic public market located on Manhattan's Lower East Side. Opened in 1940 as part of NYC Mayor Fiorello LaGuardia's public market network, Essex Street Market has been in continuous operation for 76 years, serving local residents and tourists alike with fresh produce, prepared food, and gourmet and specialty items. Throughout its history, Essex Street Market has evolved to meet the needs of its changing neighborhood, which is reflected in its diversity of food offerings.

Felice 15 Gold Street

Gild Hall, A Thompson Hotel, 15 Gold St.

Manhattan, NY 10038

: (212) 785-5950

<http://www.felice15goldstreet.com>

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Felice, the ultimate Tuscan restaurant and wine bar, already in two locations on the Upper East Side in NYC, is also in the Financial District. Opened at Gild Hall, a Thompson Hotel, Felice 15 Gold Street has introduced authentic Italian classics and the family's namesake wines to the Wall Street community in its intimate 40-seat restaurant and upstairs wine lounge called La Soffitta.

Gran Morsi
22 Warren St.
Manhattan, NY 10007
: (212) 577-2725
<http://www.granmorsi.com>

Gran Morsi, named after the Italian word for "bites," epitomizes elegant simplicity. This airy and convivial TriBeCa restaurant, on the border of the Financial District, specializes in boldly flavored Italian fare with a strong focus on small and shared plates, many of which are cooked in the brick oven. Gran Morsi provides downtown Manhattan residents and visitors with a dining experience fit for whatever they're in the mood for, whether it's a special occasion celebration, an intimate evening or a casual night out with friends. Gran Morsi also has a private event space perfect for any and all special occasions.

High Street on Hudson
637 Hudson St.
Manhattan, NY 10014
: (917) 388-3944
<http://www.highstreetonhudson.com>

Located in the West Village near the High Line and Whitney Museum, High Street on Hudson is an all-day restaurant serving breakfast, lunch and dinner. The daytime features award-winning breads and pastries, locally inspired sandwiches and market salads, all made onsite for dining-in or takeout. Dinner offers a unique contemporary American dining experience, with welcoming table service, family-style dishes and a carefully selected American-focused natural wine list. The decor is casual but sophisticated, and outdoor seating is available.

Hudson Eats at Brookfield Place
230 Vesey St., lvl. 2
Manhattan, NY 10281
: (212) 417-2445
<http://www.brookfieldplaceny.com/directory/food/hudson-eats>

Opened in June 2014, Hudson Eats at Brookfield Place is an upscale dining terrace featuring fast-casual concepts from 14 chef-driven eateries including Blue Ribbon Sushi Bar, Umami Burger and Dos Toros Taqueria. The 30,000-square-foot space provides seating for up to 600 guests with expansive views of the Hudson River. Hudson Eats incorporates elements not seen in other "food halls" — including custom crushed white marble counter tops, custom lighting, terrazo floors, custom walnut dining chairs and bar stools. The ceilings range in height from 14 to 17 feet with window walls offering expansive views of the Hudson and Statue of Liberty.

NYC Restaurants

Irvington

W New York—Union Square, 201 Park Ave. South
Manhattan, NY 10003

: (212) 677-0425

<http://www.irvingtonnyc.com>

Located on the ground floor of W New York Union Square, Irvington offers a Mediterranean-influenced menu of New American classics highlighting fresh, locally-sourced ingredients from the neighboring Union Square greenmarket. Irvington's seasonally-driven menu emphasizes fresh ingredients and simple, straightforward presentations. Irvington features a rotating selection of cocktails, modestly priced wine offerings, small-batch spirits, and regionally brewed craft beers. Irvington also serves fresh cold-pressed juices and handcrafted coffee from local purveyors.

Khe-Yo

157 Duane St.
Manhattan, NY 10013

: (212) 587-1089

<http://www.kheyo.com>

This TriBeCa restaurant offers Laotian cuisine from chef Marc Forgione and partner chef Soulayphet Schwader. Khe-Yo serves a menu of small plates and large plates at dinner, and banh mi, pho and market bowls for lunch. Service is attentive and knowledgeable while the atmosphere is comfortable in the 9-seat bar and 65-seat dining room. Order for the table when dining at Khe-Yo, and be sure to try the Bang-Bang sauce with the complimentary sticky rice.

La Loteria

29 Seventh Ave. South
Manhattan, NY 10014

: (212) 858-9096

<http://www.laloterianyc.com>

La Loteria is a new take on authentic Mexican cuisine from celebrity chef Julieta Ballesteros. The West Village eatery features an exciting and surprising mix of Mexican recipes ranging from the deliciously elemental "street" taco to the luscious lobster quesadilla.

Left Bank

117 Perry St.
Manhattan, NY 10014

: (212) 727-1170

<http://www.leftbanknewyork.com>

Left Bank is a New York bistro inspired by Greenwich Village and influenced by European sensibilities. Its architectural details—a landmarked building in Manhattan's historic district, with large bay windows on both sides of the entrance—reflect the venue's unpretentious style of cooking and service. Left Bank's offerings are inspired by local farmers, recipes of bygone days and the relationships that the venue's

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proprietors have with their guests. The restaurant showcases its devotion to serve simple, wholesome, delicious food and drink to all its customers—whether locals or visitors.

Lillie's Victorian Establishment—Union Square

13 E. 17th St.

Manhattan, NY 10003

: (212) 337-1970

<http://www.lilliesnyc.com>

Lillie's Victorian Establishment combines an authentic ostentatious decor with a down-to-earth, mellow ambiance representing one of the last great Victorian "gin palaces" that once flourished in the industrial cities of Northern Ireland and England. Lillie's serves an eclectic yet traditional menu and an impressive range of over 50 domestic and imported beers, as well as a fine selection of whiskeys, scotches and wines.

Little Park

Smyth, a Thompson Hotel, 85 West Broadway

Manhattan, NY 10007

: (212) 220-4110

<http://www.littlepark.com>

At the base of TriBeCa's Smyth hotel is this sleek, serene restaurant with light oak booths, a marble-topped bar, golden lighting and plants hanging in the windows. Chef Andrew Carmellini and partners envisioned Little Park as an upscale health food restaurant. Breakfast, lunch and dinner are served daily; the adjacent Evening Bar is a lovely setting for drinks; and there's a sub-level private dining room for events. The menu changes seasonally, but expect dishes like butternut squash with Vermont burrata and nasturtium, beetroot risotto with poppy seeds, spiced shellfish ragu with smoked bacon, and fire-roasted, grass-fed hanger steak.

Macondo West

2 Bank St.

Manhattan, NY 10014

: (212) 463-0090

<http://macondonyc.com>

Macondo West, in the heart of the West Village, provokes the senses through its cuisine, color and culture to send diners on a gastronomic journey to Latin America. Similar to its East Side location, Macondo West offers gourmet-style street food from around Latin America, Spain and the Spanish-speaking Caribbean. However, Macondo West takes a detour from the streets and pays homage to the coastal influences of Latin American cuisine. A ceviche and raw bar welcome diners at the onset of their visit with vibrancy and warmth.

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Morton's The Steakhouse - World Trade Center
136 Washington St.
Manhattan, NY 10006
: (212) 608-0171
<http://www.mortons.com/newyorkwtc>

Nestled in Lower Manhattan near the World Trade Center, Morton's The Steakhouse is a true blend of classic cuisine and contemporary style. Morton's features USDA prime aged beef, world-class wines, cocktails from martinis to Manhattans, succulent seafood, timeless steakhouse sides and decadent desserts. The restaurant is located just steps from the 9/11 Memorial, while the Statue of Liberty, Ellis Island, Wall Street and City Hall are all nearby.

Pig and Khao
68 Clinton St.
Manhattan, NY 10002
: (212) 920-4485
<http://pigandkhao.com>

Pig and Khao is inspired by chef Leah Cohen's Filipino heritage and extensive travels throughout Southeast Asia, while staying firmly planted in its home in the Lower East Side. Expect to see dishes from the Philippines, Thailand, Burma and Vietnam reimaged using classic culinary techniques. The food they serve is complex and vibrant.

Quality Eats
19 Greenwich Ave.
Manhattan, NY 10014
: (212) 337-9988
<http://www.qualityeats.com>

Quality Eats aims to change the notion that a visit to a steakhouse is exclusively a special-occasion experience. A modern, steak-centric twist on the classic neighborhood joint, the new restaurant, designed by Reunion Goods & Services (Hotel Tivoli, Pinewood Social) offers up a warm, casual atmosphere featuring updated (and inexpensive) interpretations of familiar steakhouse and grill dishes. All of Quality Eats's steaks come from naturally-raised cattle on family-owned farms, and the menu focuses on lesser-known cuts at affordable prices.

Rafele
29 Seventh Ave. South
Manhattan, NY 10014
: (212) 242-1999
<http://www.rafele.com>

"Walk through the door and you are in Italy," their regulars reportedly say. The folks behind Rafele pride themselves on authentic rustic fare from central to southern Italy, from Tuscany to Sicily, such as house made pasta and wood oven pizza. Sourcing from local farmers' markets provides Rafele with the freshest possible ingredients while also giving back to the community. A rosemary and lavender garden

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in their outdoor cafe creates the feeling of dining in Italy. Rafele also offers an extensive wine list, as well as one of the best cheesecakes in the City.

Reserve Cut

40 Broad St., 2nd fl.

Manhattan, NY 10004

: (212) 747-0300

<http://www.reservecut.com>

Reserve Cut is New York's premier modern kosher American steak house. Located on the second floor of The Setai Wall Street in Lower Manhattan, Reserve Cut is a contemporary fine dining experience, with French-Mediterranean influences. They serve the finest steaks along with fresh sushi and sashimi in a chic atmosphere. Enjoy their Happy Hour bar menu daily from 4–10pm, featuring appetizers, wine and cocktail specials.

Rosa Mexicano - Tribeca

41 Murray St.

Manhattan, NY 10007

: (212) 849-2885

<http://www.rosamexicano.com/tribeca>

Since 1984, Rosa Mexicano has been the standard-bearer of authentic, regionally inspired Mexican cuisine in New York City. This tradition continues at Rosa Mexicano's fourth location, an intimate neighborhood spot in the TriBeCa neighborhood of the City. The restaurant is centered around house ground masa, made fresh each day, and also includes Masa Y Agave, a tequila and agave bar boasting over 400 agave spirits and craft cocktails.

Route 66 Smokehouse

46 Stone St.

Manhattan, NY 10004

: (212) 943-1602

<http://www.route66smokehouse.com>

Route 66 Smokehouse is a restaurant and bar located on historic Stone Street in Manhattan's Financial District (FiDi), specializing in bourbon, brew and BBQ. Chef Billy Kooper's menu features unique twists on beloved BBQ and American recipes, with a strong emphasis on hand-selected ingredients from farm-to-table vendors. Their all-American whiskey list is comprised of an array of highly allocated bourbons, ryes, and whiskeys. On tap is a strictly 100% American craft beer selection. During the warmer months, you can enjoy dining on their 90-person patio.

Sal's Little Italy

384 Broome St.

Manhattan, NY 10013

: (212) 925-0440

<http://salslittleitaly.com>

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Since 1977, Sal's has been an iconic pizza place in Manhattan's Little Italy. When the Triolo family arrived from Naples, Italy in 1982 and acquired the pizzeria, they expanded the offerings to include the family's recipes for Italian comfort food, including their crispy, gooey, cheese-filled staple--deep-fried calzones. A 2012 move to their current location provided an expanded upfront pizzeria (selling by the slice) plus a 60-seat dining room, set in a casual exposed brick interior.

Sarabeth's Tribeca
339 Greenwich St.
Manhattan, NY 10013
: (212) 966-0421

<http://www.sarabethsrestaurants.com/tribeca>

Sarabeth's Tribeca offers contemporary American cuisine in an elegant yet modern atmosphere. The eatery is well-known for its legendary brunch, but it also offers exciting dinner options that vary seasonally. The bar and lounge area hosts happy hour and serves cocktails as well as beer and wine from an extensive list. Live jazz performances keep things hopping on selected nights. The spacious bar area and the enclosed private dining area are welcoming spaces for corporate events or private celebrations.

Scarpetta
355 W. 14th St.
Manhattan, NY 10014
: (212) 691-0555

<http://www.scarpettanyc.com>

It all started in a Greek revival townhouse on the edge of the Meatpacking District, where LDV Hospitality brought an unexpected and soulful touch to Italian cuisine. An Italian expression that means 'little shoe,' or the shape bread takes when used to soak up a dish, Scarpetta represents the pure pleasure of savoring a meal down to its very last bite.

Schilling
109 Washington St.
Manhattan, NY 10006
: (212) 406-1200

<http://www.schillingnyc.com>

Located in the Financial District, Schilling is another endeavor by Michelin-starred chef Eduard Frauneder of the East Village's beloved Austrian tavern Edi & the Wolf, cocktail bar The Third Man and Greenwich Village brasserie Freud. With a name that nods to the surrounding neighborhood and the former Austrian currency, Schilling offers a day-to-night bistro that features Frauneder's contemporary take on Austrian fare, this time with a Mediterranean touch. A menu of classic cocktails from the team behind The Third Man complements the market-driven, seasonal menu.

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The Stanton Social
99 Stanton St.
Manhattan, NY 10002
: (212) 995-0099

<http://thestantonsocial.com>

The Lower East Side's sexiest restaurant and lounge is home to Celebrity Chef Chris Santos' trend setting multi-ethnic share plate menu, designed to offer guests a chance to experience multiple dishes and flavors throughout their meal 37. Enjoy French Onion Soup Dumplings, Crab Cake 'Corn Dogs' and Beef Wellington at this vibrant, 3-level space which often plays host to the city's most beautiful people. Don't leave without trying a cocktail and checking out the glamorous upstairs lounge.

Tarallucci e Vino Union Square
15 E. 18th St.
Manhattan, NY 10003
: (212) 228-5400

<http://www.tarallucievino.net/union-square-location>

This neighborhood Italian restaurant features handcrafted pastries every morning, grilled panini on homemade focaccia and salads at lunch, and fresh pastas and locally and seasonally inspired Italian plates at night. The culinary philosophy at the restaurant adheres to the Italian ideal of high quality ingredients, prepared with a delicate touch for a refined result. The exceptional wines they feature reflect their commitment to small-batch, family-run vineyards in Italy, many of which cannot be found anywhere else in the US.

Tertulia
359 Sixth Ave.
Manhattan, NY 10014
: (646) 559-9909

<http://www.tertulianyc.com>

Chef-owner Seamus Mullen (Boqueria, Chopped, The Next Iron Chef) comes by his Spanish chops honestly, having worked in kitchens throughout Barcelona and San Sebastian. Tertulia pays homage to the lively cider houses of Northern Spain, blending exposed brick, wood paneling, archways and Spanish tiles. There's a well-curated Spanish wine list to go with a menu that ranges from the classic (acorn-fed Ibérico ham and fried shishito peppers) to the creative (black-and-white anchovies on flax crisps; grilled Spanish octopus with black polenta). Larger-format dishes for groups to share include paella and chuletón (40-day aged prime rib).

The Tuck Room
11 Fulton St.
Manhattan, NY 10038
: (212) 776-8273

<http://www.thetuckroom.com>

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Tucked away above iPic Theaters at Seaport District is this spirited drinking and dining den, a vibrant social destination with an urban chic atmosphere. The Tuck Room showcases the talents of master barman and sommelier Adam Seger and his diverse cocktail menu, which highlights the unique culture and liquid history of New York City. The dining menu at The Tuck Room presents unique and artful takes on classic, craveable American flavors by Sherry Yard, a three-time James Beard Award-winning chef and the chief operating officer of Tuck Hospitality Group.

Vandal
199 Bowery
Manhattan, NY 10002
(212) 400-0199
<http://www.vandalnewyork.com>

The Lower East Side's Vandal, from TAO Group and chef Chris Santos, is part restaurant, part lounge—all of it stylish. Walk through the graffiti-covered entry into a space with site-specific artist installations, meant to evoke a street-art vibe. The two-level venue—which also includes a garden dining area as well as a cellar bar and lounge—offers a menu with global influences featuring dishes like Peruvian-style ceviche, Thai summer rolls, spicy Korean rice cakes, jerk-spiced salmon and a steak tartare that pays homage to the New York pretzel. A DJ spins music nightly in the lounge.

Wallsé
344 W. 11th St.
Manhattan, NY 10014
(212) 352-2300
<http://www.wallse.com>

This modern European restaurant offers an impeccable integration between fine dining and fine art, in everything from the flavors to the service, art and design. The minimalist and contemporary 20th century artwork make Wallsé a tastefully designed corner of the West Village, and an ideal spot for those looking to find their inspiration in a New York cultural gem. The dining experience at chef Kurt Gutenbrunner's flagship is light and refined. The dishes are characterized by their polished adaptation of traditional Viennese and European classics, elegantly paired with a world-class wine list.

Midtown

'21' Club
21 W. 52nd St.
Manhattan, NY 10019
(212) 582-7200
<http://www.21club.com>

Ranked among the top 30 most popular restaurants in New York City, '21' welcomes you with superb American cuisine, a Wine Spectator Grand Award-winning wine list and truly incomparable service in a

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convenient location just steps from Fifth Avenue. Delight family, friends and associates with cocktails, lunch, dinner or a private event at '21'.

525LEX Restaurant & Lounge
New York Marriott E. Side, 525 Lexington Ave.
Manhattan, NY 10017
(212) 755-4000
<http://www.nymarriotteastside.com>

Comfort food, featuring simple, high-quality ingredients, stars at 525LEX along with signature cocktails, craft beers and great wines. With a menu emphasizing shareable items, you're welcome to unwind and make yourself at home while connecting over a delicious meal. Take in the atmosphere—gleaming hardwood floors and rich, saturated colors create a cozy but dramatic setting.

Ai Fiori
Langham Place Fifth Avenue, 400 Fifth Ave.
Manhattan, NY 10018
(212) 613-8660
<http://www.aifiorinyc.com>

The Langham Place Fifth Avenue's signature restaurant, Ai Fiori, is the newest venture from acclaimed chef Michael White and the Altamarea Group. Celebrating cuisine from the Italian and French Riviera, Ai Fiori's inspired menu blends traditional Italian fare with a brave, modern perspective. Ai Fiori is a bold new addition to New York's celebrated restaurant landscape, featuring an inviting bar and lounge with an extensive cocktail and wine list crafted by the restaurant's renowned beverage professionals. Located a short walk up the Langham Place Fifth Avenue's sweeping grand staircase to the second floor, Ai Fiori's ambiance is elegant yet welcoming. The restaurant's striking floral arrangements and décor will embrace you in warmth and refinement.

Amma Restaurant
246 E. 51st St.
Manhattan, NY 10022
(212) 644-8330
<http://www.ammanyc.com>

Everything inside Amma is a warm, orange-coral color, including the chairs and the funky spiral lights. Contrasting the youthful atmosphere is a seasoned chef who turns out great traditional Indian food. You'll find all the standards you'd expect—naan, tandoori and lots of curries—and the standouts include the lamb chops and the prawns for the carnivores in the crowd, and cheese-and-chile-stuffed mushrooms for the veggies. Save room for dessert, like the kulfi ice cream in a citrus soup.

Ammos Estiatorio - Grand Central
52 Vanderbilt Ave.
Manhattan, NY 10017

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(212) 922-9999

<http://www.ammosnewyork.com>

Open design, light woods and weathered stones conjure the sun-drenched atmosphere of the Greek islands at Ammos, which features upscale authentic Greek cuisine from various regions of Greece, emphasizing seafood and incorporating Mediterranean and North African influences. Many of the ingredients—sea salt, dried oregano, capers and caperberries—are imported from Greece, while many of the staples like olive oil, honey and halloumi cheese are produced on a family farm in Cyprus. The wine list, featuring 200 Greek wines, is supplemented by signature cocktails and an extensive list of beers, liquors and spirits.

Aretsky's Patroon

160 E. 46th St.

Manhattan, NY 10017

(212) 883-7373

<http://www.aretskyspatroon.com>

The walls of this gorgeous location are covered in prints of New York City by some of the world's most notable photographers, everyone from Helmut Newton to William Gottlieb. But in the warmer months—April to October—diners can head up to the roof and feast on the place's clever homespun American menu, including a warmed duck salad and the always tantalizing lobster club sandwich. It's also the perfect opportunity to snap some beautiful Cityscape pictures of your very own.

Astor Court

St. Regis Hotel, 2 E. 55th St.

Manhattan, NY 10022

(212) 339-6719

<http://www.stregis.com/newyork>

Looking for a bit of gentility in New York? Astor Court, which sits in the lobby of the historic St. Regis Hotel in Midtown, is the essence of classic European elegance, particularly with their traditional afternoon tea service. Warm scones with clotted cream, tea sandwiches and other delicate sweet dishes are served on three-tier trays with a wide array of soothing teas.

Bann

350 W. 50th St.

Manhattan, NY 10019

(212) 582-4446

<http://www.bannrestaurant.com>

Unleash your inner chef at Bann and add an element of sizzle to your next evening out. From the same team that brought Woo Lae Oak to SoHo, Bann is an interactive dining experience featuring authentic Korean cuisine with modern flair. Choose from a variety of barbecues including fresh seafood and prime meats grilled at your own table, or dine on traditional favorites. For the adventurous diner, Bann creates a sharing and tasting experience to take you and your companions on a culinary tour of Korea.

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The Beer Bar

200 Park Ave.

Manhattan, NY 10166

(212) 818-1222

<http://www.patinagroup.com/the-beer-bar>

The Beer Bar's name gets right to the point about its specialty: an impressive and extensive beer list to satisfy even the most stubborn connoisseur. The diverse array of foreign and craft beers includes Belgian favorites Chimay and Delirium, hard-to-find American specialties like Otter Creek and Rogue Ale, and beloved local beers from Brooklyn Brewery. Adjacent to Grand Central Terminal, The Beer Bar serves up a menu of gourmet burgers, and other selections to accompany its frosty pints. On beautiful New York evenings in the spring, summer and fall, the outdoor bar adds an extra allure.

Benjamin Steakhouse

52 E. 41st St.

Manhattan, NY 10017

(212) 297-9177

<http://www.benjaminsteakhouse.com>

This opulent gem near Grand Central Terminal is the offspring of Peter Luger alumni Benjamin Prelvukaj and chef Arturo McLeod, who bring with them more than 20 years of experience. The succulent steaks at Benjamin Steakhouse are only the beginning: from the beautifully marbled cuts of dry-aged beef to the perfectly refined Old World service and charm, Benjamin's prides itself on providing first-class service in an elegant, bi-level setting complete with brass chandeliers, plush leather banquettes and a roaring fireplace. Benjamin has established itself as one of Manhattan's premier steakhouses, attracting business professionals and celebrities alike.

Benoit Restaurant & Wine Bar

60 W. 55th St.

Manhattan, NY 10019

(646) 943-7373

<http://www.benoitny.com>

There were high expectations for this Midtown French bistro even before the doors opened, as it was the latest in the restaurant family of Alain Ducasse, arguably the top French chef in the world. An airy, open space with comfortable red banquettes, Benoit does not disappoint. Each traditional French dish, from the pâté en croûte appetizer to the roasted chicken with garlic cloves and French fries, is made with love and authenticity.

Bill's Bar & Burger—Rockefeller Center

45 Rockefeller Center

Manhattan, NY 10019

(212) 705-8510

<http://www.billsbarandburger.com/venues/rockefeller-center>

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"I have seen the burger of my dreams and it can be found at Bill's," declares Josh Ozersky, food blogger and author of *The Hamburger: A History*. But it's not just the Bill's Classic (toasted sesame bun with lettuce, tomato and pickles on the side) or the Fat Cat (double-stack with cheese on an English muffin) or the Bobcat (with Mexican green chilies and jack cheese) that have critics and amateur burger addicts alike fawning, it's the American vibe and cuisine, like thick shakes and chili cheese dogs, too. Looking for something different? Try Bill's Blackened Fish Sandwich with mustard aioli.

Bobby Van's Steakhouse - East 54th Street
131 E. 54th St.
Manhattan, NY 10022
(212) 207-8050
<http://www.bobbyvans.com>

Bobby Van's holds a miniature empire of steak in New York, with three locations in Midtown and one in the Financial District. Loyal regulars swear by the consistently well-chosen cuts of steak, plump lobsters and gracious service (in a food niche known for grumpy waiters). You can lighten the load with an extensive list of seafood appetizers, from crabmeat cocktails to baked clams.

Bob's Steak & Chop House
Omni Berkshire Place Hotel, 19 E. 52nd St.
Manhattan, NY 10022
(212) 754-5011
<http://www.omnihotels.com/hotels/new-york-berkshire/dining/bobs-steak-and-chop-house>

Located within Omni Berkshire Place in Midtown Manhattan, Bob's Steak & Chop House features a lively atmosphere with simple elegance and prime steaks, chops and seafood served by a friendly and knowledgeable staff. Known for quality, superior service, large portions and huge drinks, it's easy to fall in love with Bob's.

Brasserie 8 1/2
9 W. 57th St.
Manhattan, NY 10019
(212) 829-0812
<http://www.patinagroup.com/brasserie-8-12>

Nestled in Skidmore, Owings & Merrill's celebrated "Bellbottom" building on West 57th Street in Midtown Manhattan, Brasserie 8½ offers notable "nouvelle" French cuisine in a super-plush atmosphere. Accessed by a spectacular sweeping staircase, the restaurant is accented by original works by Henri Matisse and a one-of-a-kind glass sculpture by Fernand Leger.

Brasserie Cognac
1740 Broadway
Manhattan, NY 10019
(212) 757-3600
<http://www.cognacrestaurant.com>

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Located near the Theatre District, Brasserie Cognac brings authentic Parisian charm to the heart of Midtown. In addition to the classic brasserie menu, a fine wine list (including first-growth Bordeaux sold by the glass) and 102 cognac varieties, this charming restaurant prides itself on using the highest-quality ingredients and providing impeccably professional hospitality and friendly service. Guests can choose to dine in the outdoor café, the original French bakery, the glass dining room or the lively bar/lounge.

Brasserie Ruhlmann
45 Rockefeller Plaza
Manhattan, NY 10111
(212) 974-2020
<http://www.brassieruhlmann.com>

Renowned owner and celebrity chef of BLT Steak fame, Laurent Tourondel is at the helm of this dazzling French Brasserie. The restaurant takes its name from the art deco designer Emil-Jacques Ruhlmann, and his impressive works are featured throughout the warm yet sophisticated space. The rotating daily specials are consistently popular as are the Oysters Rockefeller.

Bryant Park Grill
25 W. 40th St.
Manhattan, NY 10018
(212) 840-6500
http://arkrestaurants.com/bryant_park

It's hard to beat the restaurant's location: It overlooks Bryant Park, one of the city's most elegant gardens. The menu ranges widely—from steak frites to grilled mahimahi to tomato ravioli with goat cheese and sun-dried tomatoes—to suit all tastes. For appetizers, fish figures prominently, including a salad topped with crispy calamari and a seafood salad with lobster, shrimp and crab.

Cafe Centro
MetLife Building, 200 Park Ave.
Manhattan, NY 10166
(212) 818-1222
<http://www.patinagroup.com/cafe-centro>

A richly elegant café in the classic Parisian tradition—set in the iconic international-style landmark MetLife Building on Park Avenue at East 45th Street—Cafe Centro offers a select menu of French favorites with a Mediterranean twist. Fresh seafood and raw-bar specialties, grill selections and seasonal plats du jour are popular choices in this bustling bistro, which also offers a delicious business breakfast.

The Capital Grille Chrysler Center
155 E. 42nd St.
Manhattan, NY 10017
(212) 953-2000
<http://www.thecapitalgrille.com/locations/ny/new-york/nyc-chrysler-center/8021>

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The Capital Grille is serious about steaks. Nationally renowned for their dry-aged steaks, which are cut on the premises, the Capital Grille employs an experienced, knowledgeable staff who can steer any customer in the direction of the juiciest, freshest steak imaginable. Choose from their 5,000-bottle wine vault for an inspired pairing.

Casa Nonna
310 W. 38th St.
Manhattan, NY 10018
(212) 736-3000
<http://casanonna.com>

Located just south of Manhattan's Theatre District, Casa Nonna is a warm and authentic Italian cucina with a seasonal selection of Roman and Tuscan fare. From salumi, cheese and antipasti platters, to house-made pastas and wood-fired pizzas, the menu will satisfy and please the entire family. Grab a cocktail in the cozy bar, take a seat at the Pizza Bar or settle into the gorgeous dining room.

Chez Josephine
414 W. 42nd St.
Manhattan, NY 10036
(212) 594-1925
<http://www.chezjosephine.com>

Paris, 1930. Walk through the doors of Chez Josephine and you are transported to another country, another time. Named after the incomparable singer Josephine Baker, this romantic, red-velvet dining room is ideal for late-night, post-show dining with its lively scene and reinterpretations of bistro benchmarks. The jazz-age spirit of the place imbues every aspect of the experience.

Cipriani Dolci
89 E. 42nd St., Grand Central Terminal, W. Balcony
Manhattan, NY 10017
(212) 973-0999
<http://www.cipriani.com>

Opened in March 2002, Dolci has fast created its very own Cipriani scene thanks to its chic ambiance, attentive service and well-priced Venetian menu. The restaurant offers all-day casual dining, and the bar has become a lively after-work meeting place, renowned for its charming bartenders and sensational tower of prosciutto. Featuring a dramatic design by Arturo di Modica (sculptor of the Wall Street Bull), Cipriani Dolci blends gracefully into the landmarked beauty of the magnificently restored Grand Central Terminal.

Circo
120 W. 55th St.
Manhattan, NY 10019
(212) 265-3636
<http://www.circonyc.com>

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Circo gives a sophisticated take on the circus ring. The restaurant contains a blue circus ring and decorations, like clowns, a trapeze above the bar and sculptures of swinging monkeys, that pull their inspiration from the big top. The Italian trattoria's informal menu complements the casual atmosphere, created by founder Sirio Maccioni, his wife and supervising chef, Egidiana, and their three sons, Mario, Marco and Mauro.

Club A Steakhouse
240 E. 58th St.
Manhattan, NY 10022
(212) 688-4190
<http://www.clubsteakhouse.com>

Not far from Sutton Place and the Queensboro Bridge, this creation of restaurateur Bruno Selimaj (of Bruno Restaurant fame) combines characteristics of a traditional steakhouse with New World modernism in both the menu and decor. Executive chef Jean Christophe Villard—a Five Star Diamond Award winner formerly of such notables as Les Deux Gamins, Cafe Centro and Bobby Van's Steakhouse—offers an expectation of culinary perfection, whether it's the Prime dry aged Porterhouse steak or the grilled Atlantic blue fin tuna. Musical director Daniel Nye hosts the second floor piano lounge nightly, as he did at Bruno Restaurant.

Clyde Frazier's Wine and Dine
485 Tenth Ave.
Manhattan, NY 10018
(212) 842-1110
<http://www.arkrestaurants.com/clydes.html>

The genial and stylish Walt "Clyde" Frazier is a New York Knicks legend and sports commentator who professes to have simple, healthy tastes when it comes to food. Luckily, he's not in charge of the menu at his eponymous restaurant, opened in conjunction with Michael Weinstein of Ark Restaurants. The lauded David Waltuck (Chanterelle) had fun coming up with dishes that tweak sports-bar favorites, such as sweet-and-spicy chicken wings, curried onion fritters and thin-crust gourmet pizzas. And, of course, there's a burger, here served with caramelized onions, applewood smoked bacon and cheddar. Fancier items include top-notch steaks and blackened Scottish salmon with vanilla bourbon butter. Armando Cortes, formerly of The Grill Room, executes the menu. The 10,000-square-foot space includes loads of TV screens, a sunken bar and lounge, a small basketball court and a whimsical installation of Frazier's flamboyant suits floating overhead.

Cucina & Co. at the MetLife Building
200 Park Ave.
Manhattan, NY 10017
(212) 682-2700
http://www.patinagroup.com/restaurant.php?restaurants_id=64

Cucina & Co., a gourmet café and Mediterranean marketplace, offers a distinctive and varied menu, so there's always lots to choose from—everything from specialty sandwiches, like the rustic panini, to hearty pasta dishes like pumpkin ravioli and meat lovers' delights like braised beef short ribs bourguignon and petit filet mignon. Their three Midtown locations are perfect for lunch with co-workers

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or an after-work dinner—there's even one right next to Grand Central, so you can dine while waiting for the train.

Cucina & Co. Rockefeller Center

30 Rockefeller Center

Manhattan, NY 10112

(212) 332-7630

http://www.patinagroup.com/restaurant.php?restaurants_id=65

Cucina & Co., a gourmet café and Mediterranean marketplace, offers a distinctive and varied menu, so there's always lots to choose from—everything from specialty sandwiches, like the rustic panini, to hearty pasta dishes like pumpkin ravioli and meat lovers' delights like braised beef short ribs bourguignon and petit filet mignon. Their three Midtown locations are perfect for lunch with co-workers or an after-work dinner—there's even one right next to Grand Central, so you can dine while waiting for the train.

Darbar

152 E. 46th St.

Manhattan, NY 10017

(212) 681-4500

<http://www.darbarny.com>

Conveniently located in the heart of Midtown Manhattan, Darbar on 46th offers a range of upscale Indian cuisine—from classic masala, vindaloo, tandoori and korma dishes to specialties such as Maine crab cakes and potato croquettes stuffed with goat cheese. The comfortable atmosphere and friendly, attentive service make for an enjoyable dining experience—and, the all-you-can-eat lunch buffet is sure to leave both you and your wallet pleasantly full.

Darbar Grill

157 E. 55th St.

Manhattan, NY 10022

(212) 751-4600

<http://www.darbargrill.com>

Darbar Grill, conveniently located in the heart of East Midtown, serves up solid, fresh Indian cuisine. A little easier on the wallet than its counterpart on East 46th Street, the food is just as consistent and delicious, and the warm atmosphere and attentive service make for a fine-dining experience. The menu features classic Indian favorites—with a range of chicken, lamb, goat, vegetable and rice dishes—as well as more-unusual specialties such as Maine crab cakes and potato croquettes stuffed with goat cheese. And the all-you-can-eat lunch buffet is sure to satisfy even the heartiest of appetites.

DB Bistro Moderne

55 W. 44th St.

Manhattan, NY 10036

(212) 391-2400

<http://www.dbbistro.com/nyc>

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Famous for its over-the-top \$35 foie-gras-and-short-rib burger, DB Bistro Moderne is Daniel Boulud's attempt at casual dining. But since chef Boulud goes first class no matter what, this bistro dazzles with its sleek, contemporary decor and newfangled bistro dishes along the lines of escargot fricassée and crispy duck confit. Early weekday hours and brunch on weekends make it an attractive option for a Midtown breakfast.

Del Frisco's Double Eagle Steakhouse

1221 Sixth Ave.

Manhattan, NY 10020

(212) 575-5129

<http://www.delfriscos.com/steakhouse/new-york>

Del Frisco's Double Eagle Steakhouse is an energetic, sprawling, three-story restaurant in Midtown, featuring floor-to-ceiling windows that offer grand views of Sixth Avenue. Their guests are treated to an unforgettable experience through the chef-driven cuisine, world-class wine program and unparalleled hospitality. Del Frisco's offers a variety of private and semi-private dining and reception spaces perfectly suited for special occasions or business gatherings. They provide their private diners with warm hospitality and custom menus featuring the finest steak and seafood. Dedicated private dining coordinators will help to plan and personalize your event so you can sit back and relax.

Dos Caminos Third Avenue

825 Third Ave.

Manhattan, NY 10022

(212) 336-5400

<http://www.doscaminos.com>

Cubicle jockeys and mojito-loving locals flock to this Midtown branch of the popular Dos Caminos empire. Expect the same over-the-top decor, potent cocktails and contemporary Mexican grub. Single folks gravitate to the lively tequila bar, which serves more than 100 types of the agave-based spirit; there's also a 43-foot-long communal table for extra mingling over excellent guacamole that's prepared table-side and avocado leaf-crusted tuna. If you really want to impress a special someone, take advantage of the private dining area.

Esca

402 W. 43rd St.

Manhattan, NY 10036

(212) 564-7272

<http://www.esca-nyc.com>

Superstar chef Mario Batali devotes his Southern Italian-inspired establishment to pescatory delights and other fresh-from-the-sea fare. Soak up the sun in the pastoral outdoor patio with a plate of pristine crudo, the Italian version of sashimi, or park yourself at one of the indoor tables in the butter-hued space for whole John Dory roasted in a salt crust. Rustic treats like buckwheat crepes topped with smooth buffalo ricotta mousse and huckleberries go swimmingly well with the ocean-centric menu.

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Estiatorio Milos

125 W. 55th St.

Manhattan, NY 10019

(212) 245-7400

<http://milos.ca/restaurants/new-york>

Pristine Mediterranean-style seafood shines in an industrial-chic Midtown setting at Milos. Amid stark concrete walls and a giant white curtain studded with garlic cloves, customers get to pick their meal from the display of glistening, gorgeous chilled fish. It's then prepared simply in the kitchen and grilled to perfection with a dash of olive oil and lemon. Just remember that you'll be charged by the pound, so don't be too shocked by the bill for that gargantuan Greek snapper.

Etcetera Etcetera

352 W. 44th St.

Manhattan, NY 10036

(212) 399-4141

<http://www.etcetcnyc.com>

This modern and cozy oasis is ideal for everything from pre-dinner cocktails to post-theatre dinners. Owner Daniele Kucera has drawn on his own unique cultural heritage and many years of restaurant expertise to create a warm sanctuary of elegant dining. With its sleek interior and sharp, friendly staff, Etcetera Etcetera has become a neighborhood fixture. In addition to favorites such as homemade basil spaghetti with crab, grilled skirt steak marinated in a parsley, lemon and roasted garlic sauce, and burrata with tomatoes, chives, pesto and balsamic vinegar reduction, look for fresh and innovative options on the seasonal menus.

Felidia

243 E. 58th St.

Manhattan, NY 10022

(212) 758-1479

<http://www.felidia-nyc.com>

Felidia is the acclaimed Manhattan East Side flagship of celebrity chef Lidia Bastianich, in operation since 1981. It is here that Lidia can often be found greeting each guest with the same warmth and passion that she exhibits through her television shows and cookbooks. Executive chef Fortunato Nicotra has been with Felidia since 1996 and has brought an innovative touch to traditional ingredients and dishes from all regions of Italy. A New York Times three-star restaurant and nominee for Outstanding Restaurant (US) from the James Beard Foundation, Felidia was a proud recipient of the Wine Spectator Grand Award-Winning Wine List for many years.

Fig & Olive—Midtown

10 E. 52nd St.

Manhattan, NY 10021

(212) 319-2002

<http://www.figandolive.com>

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Wall of high-end olive oil neatly placed in minimalist shelves? Check. Assorted pots of finely manicured grasses and shrubbery? Check. Edgy and tasty modern Mediterranean flavor combinations? Check. With Fig & Olive's attention to detail, you are guaranteed a consistently good meal. The jamon Serrano, fresh fig and warm goat cheese appetizer is a fantastic salty-sweet signature dish. Olive oil is, of course, a staple ingredient in most dishes, and when you find one (or a few) that you like, you can pick up a bottle to take home with you from the on-premise shop.

Forty Four
44 W. 44th St.
Manhattan, NY 10036
(212) 944-8844
<http://www.royaltonhotel.com>

Ensnconed in the tasteful lobby of the Royalton Hotel, with its large murals and stately wrought iron fireplaces, Forty Four offers pre-theater and post-theater fine dining befitting its location. The seasonal menus are overhauled regularly, but have included dishes ranging from a straightforward rib eye steak with caramelized Brussels sprouts to a classic black bass en papillote, and a novel goat cheese and prosciutto-topped onion tart.

Frankie & Johnnie's Steakhouse—37th Street
32 W. 37th St.
Manhattan, NY 10018
(212) 947-8940
<http://www.frankieandjohnnies.com>

Steaks, chops and seafood distinguished by USDA certified prime dry aged beef and American dishes. Situated in John Barrymore's romantic town house, this is an offspring of the theater district staple, since 1926.

Greenhouse 36
Hotel 36, 341 W. 36th St.
Manhattan, NY 10018
(646) 329-3209
<http://www.greenhouse36nyc.com>

The signature restaurant in the Hotel 36 features a glass-enclosed greenhouse setting that opens into a manicured courtyard. Bistro fare featuring tapas is the primary focus of the menu, with a selection of organic dishes utilizing humanely raised livestock, poultry and fresh seafood creations. Greenhouse 36 serves as the centerpiece of the banquet and catering venues for the hotel.

HanGawi
12 E. 32nd St.
Manhattan, NY 10016
(212) 213-0077
<http://www.hangawirestaurant.com>

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Slide off your shoes and sit down on a comfortable pillow at this fine-dining establishment serving Korean-inspired vegetarian cuisine in Manhattan's Koreatown. The menu offers exquisite meals showcasing the flavors of mushrooms, vegetables and tofu and includes both a la carte selections as well as prix-fixe options. Dishes like porridge, Mongolian hot pot and tofu pudding mingle with the serene atmosphere, heightening the culinary experience.

Hatsuhana Sushi Restaurant

17 E. 48th St.

Manhattan, NY 10017

(212) 355-3345

<http://www.hatsuhana.com>

Midtown sushi addicts with the highest standards know that Hatsuhana has their number. Not only does it ensure the freshest fish possible with frequent air-lift deliveries, but it also carves up the bounty expertly. The resulting pair of exquisite freshness and superb craft is sushi that transcends expectations. The space inside is well-appointed, and you can sit at the sushi bar (to get the best recommendations) or get comfortable in one of the booths.

Heartbeat

149 E. 49th St.

Manhattan, NY 10022

(212) 407-2900

<http://www.wnewyork.com/restaurantsandlounges>

From its stylishly tiled columns to the sexy leather chairs situated around a burning fireplace, Heartbeat—located in Midtown's W New York hotel—is as inviting as its name suggests. Executive chef Kevin Harry chooses only the freshest ingredients for his global menu—like wheat grain buttermilk pancakes for breakfast and poblano corn chowder for lunch.

Hooters

155 W. 33rd St.

Manhattan, NY 10001

(212) 695-9580

<http://www.originalhooters.com>

Hooters of Manhattan is home to world-famous chicken wings, and with 38 high-definition TVs playing all major sports, it's a great place to catch the game while enjoying one of 23 drafts on tap. You never know who you'll see eating at Hooters, from international sports stars to local celebrities. Hooters of Manhattan offers a full liquor bar, a variety of reasonably priced food specialties, a souvenir shop and a delicious kids' menu, making it the perfect place to visit while in New York City.

Il Postino

337 E. 49th St.

Manhattan, NY 10017

(212) 688-0033

<http://www.ilpostinony.com>

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Il Postino is known for mouth-watering dishes such as the freshest Dover sole, homemade agnolotti pasta stuffed with ricotta cheese and spinach in a truffle cream sauce, and zucchini flowers stuffed with prosciutto and mozzarella cheese. (They can also prepare whatever you like.) The main dining area boasts two spacious levels as well as a private dining room for business meetings, intimate dinner parties or lively celebrations. Conveniently located near the best shopping on Fifth Avenue, Il Postino is also a quick cab ride to Times Square and all Broadway shows.

Kellari Taverna
19 W. 44th St.
Manhattan, NY 10036
(212) 221-0144
<http://kellariny.com>

Located in Midtown Manhattan near the Theatre District, Kellari features traditional Greek cuisine, as well as the largest selection of Greek wines in any restaurant in the United States. They also cater private and corporate events. Menu standouts include numerous types of freshly caught fish grilled on charcoal and served whole, as well as grilled lamb chops and a selection of Greek savory appetizers. Enjoy a complimentary bottle of champagne on birthdays and anniversaries.

La Fonda Del Sol
Met Life Building, 200 Park Ave.
Manhattan, NY 10166
(212) 867-6767
<http://www.patinagroup.com/la-fonda-del-sol>

Located in the MetLife Building and opened in January 2009, La Fonda Del Sol offers an unprecedented stage for modern Spanish cuisine, with a focus on tapas. Designed by Adam D. Tihany, the split-level area consists of a tapas bar on the ground floor and a dining room on the upper level for a more formal dining experience. Both areas are swanky and modernist in a mid-century, Mad Men sort of way, perfect backdrops for the modern take on regional Spanish treasures being served up nightly.

Lavo Restaurant
39 E. 58th St.
Manhattan, NY 10022
(212) 750-5588
<http://www.lavony.com>

Located in the heart of New York's Midtown East, Lavo Restaurant features a classic Southern Italian menu. Signature dishes include the one-pound meatball topped with sheep's milk ricotta, lobster pizza, premium dry-aged steaks and house-made pastas, plus their famous house dessert, fried Oreo cookies served with a malted milkshake. Lavo is open for lunch Monday through Friday, brunch Saturday and Sunday, and dinner nightly with late-night dining until 3am on Thursday, Friday and Saturday.

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Le Cirque

151 E. 58th St.

Manhattan, NY 10022

(212) 644-0202

<http://www.lecirque.com>

As luxurious as ever, for almost 40 years Le Cirque has been synonymous with high-glamour dining in New York. Owner Sirio Maccioni's hospitality is legendary, the formal service remains impeccable and the gilded, gold-flecked décor is the perfect setting for rich, classic French presentations like foie gras ravioli or frogs' legs fricassée. For an extra-special experience, dine at the chef's table in the famed Le Cirque kitchen, which includes a 6-course chef's tasting menu for 4–8 people. The restaurant now also offers cooking classes.

Le Colonial

149 E. 57th St.

Manhattan, NY 10022

(212) 752-0808

<http://www.lecolonialnyc.com>

This Upper East Side townhouse recalls the civilized yet exotic world of French Indochina, with black-and-white period photos, ceiling fans and lush potted palms that convey the beauty, romance and spirit of another place and time. The main dining room provides a formal setting for lunches and dinners of savory, authentic Vietnamese cuisine, while the second-floor lounge and bar provide a more casual setting for groups or an intimate rendezvous.

Maloney & Porcelli

37 E. 50th St.

Manhattan, NY 10022

(212) 750-2233

<http://www.maloneyandporcelli.com>

Part of a meat-loving dynasty that includes the Post House and Smith & Wollensky, this Midtown restaurant serves the obligatory steak, and other hearty American fare like Waldorf salad and crackling pork shank with firecracker applesauce. This elegant spot is also home to one of the city's best-kept secrets: The \$75 weekend wine dinner that includes any appetizer, entrée and dessert, with unlimited pours of featured vinos.

Marseille

630 Ninth Ave.

Manhattan, NY 10036

(212) 333-2323

<http://www.marseillenyc.com>

With multi-design tiled floors and a complex interior that is a clear throwback to an earlier era and a different part of the world, Marseille delivers on uniqueness yet somehow seems to lack a consistent point of view—and that's the probably the point. Taking its name from the port town in southern

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France, the restaurant, like the town, is a melting pot of influences and ideas. The main thrust of the menu is French, but accents from northern Africa and the rest of the Mediterranean can be seen (and tasted) throughout.

Met Grill

DoubleTree by Hilton Metropolitan—New York City, 569 Lexington Ave.
Manhattan, NY 10022
(212) 752-7000

<http://www.metropolitannewyorkcity.doubletree.com>

The Met Grill is a casual and stylish restaurant located at the DoubleTree by Hilton Metropolitan Hotel. Open daily for breakfast, Met Grill offers full American breakfast or Continental breakfast buffet.

Michael Jordan's The Steak House N.Y.C.
Grand Central Terminal, 23 Vanderbilt Ave.
Manhattan, NY 10017
(212) 655-2300

<http://www.michaeljordansnyc.com>

Situated on the north and west balconies of Grand Central Terminal's main concourse, this popular steakhouse ranks among the top in New York. The design harkens back to the glory days of luxury train travel, and features a classic steakhouse menu and an eclectic selection of wines, spirits and beers. The restaurant features two private dining rooms for seven and 14, a wine salon that accommodates 16 for seated dinners or 60 for cocktail parties, and a semi-private area that seats 40 for lunch or dinner. The main dining room can seat 160 for lunch or dinner, and when combined with the bar it can accommodate up to 400. The iconic bar is a gathering place for commuters, travelers and New Yorkers.

Michael's Restaurant
24 W. 55th St.
Manhattan, NY 10019
(212) 767-0555

<http://www.michaelsnewyork.com>

Michael's has long functioned as a power-breakfast-and-lunch scene for the who's who of media. The contemporary California cuisine—omelets, Cobb salad, pan-roasted chicken—serves as a backdrop for the crowd, which on any given day might include Martha Stewart, Ron Perelman and Les Moonves. Michael's Garden Room is decorated with art by Frank Stella, Jasper Johns and David Hockney, and it can be booked for private parties.

Molyvos Restaurant
871 Seventh Ave.
Manhattan, NY 10019
(212) 582-7500

<http://www.molyvos.com>

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It may not be as rejuvenating as a vacation on a Greek isle, but a meal at this high-end Midtown eatery is sure to put you in a sunny mood. Superb renditions of classic dishes like country-style Greek salad, grilled octopus salad, moussaka and lamb chops served with herbed potato wedges combine with friendly service and a bright, airy room for an enormously pleasant dining experience; the quick lunch and pre-theater menus are winners too.

Monkey Bar

60 E. 54th St.

Manhattan, NY 10022

(212) 288-1010

<http://monkeybarnewyork.com>

After a few years in disrepair, the Monkey Bar was purchased and returned to its former glory in 2009 by Vanity Fair editor Graydon Carter, his wife Anna and hotelier Jeff Klein. The dining room's lush red leather banquettes and dim, attractive lighting have restored the distinctive thrill of dining in a restaurant that is both glamorous and cozy, and the sensibility harkens back to a bygone era of style and etiquette. Renowned illustrator Edward Sorel's three-paneled mural pays homage to Jazz Age legends including Duke Ellington, F. Scott Fitzgerald, Mae West, Billie Holliday and George Gershwin.

Montebello Restaurant

120 E. 56th St.

Manhattan, NY 10022

(212) 753-1447

<http://www.montebellonyc.com>

Mayor Bloomberg and Barbara Walters are reportedly fans of this understated East Side Italian establishment that emphasizes authentic cooking techniques and ingredients. Homemade pastas run the gamut from lobster ravioli to pici in a lamb ragu, and the prix-fixe menu (available at lunch and dinner) offer diners a great way to sample the traditional fare.

Morrell Wine Bar & Cafe

One Rockefeller Plaza

Manhattan, NY 10020

(212) 262-7700

<http://www.morrellwinebar.com>

Nestled in the heart of Rockefeller Center, the Morrell Wine Bar & Café offers a welcoming, sophisticated setting in which to enjoy wonderful wine and delicious food. Located adjacent to the Morrell & Company Wine Emporium, the Morrell Wine Bar is a serious tasting center, with a list comprising nearly 1,000 wines and 100 by-the-glass options. With dining on two levels, the menu is crafted to complement the vast wine selection. Wines by the glass are priced \$8–\$30; by the bottle, \$30–\$1,150.

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Morton's The Steakhouse - Manhattan
551 Fifth Ave.
Manhattan, NY 10017
(212) 972-3315
<http://www.mortons.com/newyork>

There are quite a few venerable steakhouses in Midtown, but Morton's stands tall among them. With its tuxedoed waitstaff and low-lit, wood-paneled decor, Morton's takes a classic and classy approach to steak. The best items on the menu are prepared with admirable simplicity: the double-cut filet mignon, the massive yet tender porterhouse for two and the gooey Godiva chocolate cake send most patrons sighing heavenward. Located on Fifth Avenue, Morton's is close to shopping (Bergdorf Goodman, Saks Fifth Avenue) and convenient to attractions (Rockefeller Center, St. Patrick's Cathedral). Special occasions and corporate diners can also be hosted in several private dining rooms.

Mr. Chow New York - 57th Street
324 E. 57th St.
Manhattan, NY 10022
(212) 751-9030
<http://www.mrchow.com>

Michael Chow's first New York City location has been an institution for hosting NYC's famous events in the fashion, art and music industries for more than 30 years. The menu is a combination of old Beijing cuisine and original recipes like green prawns, chicken satay, Mr. Chow Noodles and ma mignon. Every night since the opening of their first location in London, clients have enjoyed the hand-pulled noodle show.

Murals on 54
63 W. 54th St.
Manhattan, NY 10019
(212) 314-7700
<http://www.murals54.com>

Conveniently located in Midtown, Murals on 54 combines art, history and Italian cuisine to create a one-of-a-kind experience. The dining room showcases Dean Cornwell's original historic murals painted in 1937, which have been completely restored. The dining room itself was designed by Pierre Court to accentuate the historic murals. Menu highlights include braised lamb osso bucco and black truffle-layered diver sea scallops.

Naples 45 Ristorante e Pizzeria
200 Park Ave.
Manhattan, NY 10166
(212) 972-7001
<http://www.patinagroup.com/naples-45>

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Located in the MetLife Building in Midtown, Naples 45 Ristorante e Pizzeria serves traditional Neapolitan cuisine created by executive chef Chris DeLuna, including pizza (named one of America's 10 greatest by American Heritage), antipasti, pasta and main courses. An extensive wine list is also available.

The National Bar & Dining Rooms
The Benjamin, 557 Lexington Ave.
Manhattan, NY 10022
(212) 715-2400
<http://www.thenationalnyc.com>

Chef Geoffrey Zakarian brings his vision of a contemporary New York grand cafe to life with the debut of The National. Housed in the same historic building as The Benjamin Hotel, the restaurant is modeled after traditional European cafes but tailored to Midtown Manhattan. The National emphasizes modern bistro cuisine, stylish comfort and great service in a timelessly chic atmosphere.

New York Central
Grand Hyatt New York, 109 E. 42nd St.
Manhattan, NY 10017
(646) 213-6865
<http://www.nycentralrestaurant.com>

Overlooking the splendor of 42nd Street, New York Central is a full-service restaurant offering a diverse menu inspired by the flavors of Western Europe, including house-made pastas, locally sourced products and homemade charcuterie. New York Central offers its eclectic menu any time of the day, whether it is a power breakfast, business lunch, happy hour, casual dinner or late-night drinks. Offering a kid-friendly menu, the restaurant is suitable for every party. The modern styling and chic interior, designed by renowned architectural firm Bentel & Bentel, show off its sleek metropolitan presence.

Nick & Stef's Steakhouse
9 Penn Plaza
Manhattan, NY 10001
(212) 563-4444
<http://www.patinagroup.com/nick-and-stefs-steakhouse-nyc>

Nick & Stef's is a masterful blend of ultra-stylish contemporary design and time-honored culinary artistry. Directly adjacent to Madison Square Garden on West 33rd Street, it's the place to go before and after concerts and games for succulent steaks, fresh seafood and signature side dishes.

Nino's Tuscany Steakhouse
117 W. 58th St.
Manhattan, NY 10019
(212) 757-8630
<http://ninostuscany.com>

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Satisfy your Italian food craving at one of the plush-but-not-stuffy Nino's neighborhood restaurants (located in Midtown East and West and on the Upper East Side), where the food is reliable and the atmosphere is warm. These intimate spots are a great place to share good conversation while tucking into popular dishes like rigatoni in vodka sauce and osso buco.

Obao Hell's Kitchen
647 Ninth Ave.
Manhattan, NY 10036
(212) 245-8880
<http://obaony.com>

Obao bridges the gap between the streets of Southeast Asia and the culinary sensibilities of NYC, bringing diners a combination of Thai and Vietnamese comfort foods that have a twist. The restaurant takes traditional dishes from Thailand and Vietnam—among them Pad Thai and pho noodles—and adds a touch of luxury without compromising on authenticity. Obao features high-quality ingredients, allowing visitors to experience a culinary blend of ease and elegance that satisfies the palate.

The Palm Court
The Plaza, 768 Fifth Ave.
Manhattan, NY 10019
(212) 546-5300
<http://www.theplaza.com/dining/palmcourt>

Relaunched in 2014 with a renovation helmed by architect Thierry Despont, the iconic Palm Court at The Plaza is the perfect place for a cocktail, afternoon tea or a meal, any time of day. Patrons can enjoy cocktails crafted by mixologist Brian Van Flandern and full menus for breakfast, lunch or dinner. Newly joined pastry chef Matthew Lambie creates unique dessert experiences that capture the beauty of the Palm Court. This elegant room, marked with its stained-glass dome and impressive height, adds a touch of old New York to a polished and modern sense of hospitality.

Palm Too
840 Second Ave.
Manhattan, NY 10017
(212) 697-5198
<http://www.thepalm.com/palm-too>

Couldn't make your way into the often jam-packed Palm One flagship? The restaurant's higher-ups have gone ahead and provided you with an alternative location—right across the street. But don't make the mistake of thinking this is the spot for castaways and Palm One spillover. Long ago the Palm Too became an entity unto itself, with a loyal cast of regulars who swear by it. You'll find the same stellar fare as the flagship location, but the difference is you feel like you're in on the secret.

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Pampano
209 E. 49th St.
Manhattan, NY 10017
(212) 751-4545
<http://www.richardsandoval.com/pampano>

Pampano proves that there is more to making a good Mexican restaurant than a jumbo-size margarita. Chef Richard Sandoval and Maestro Placido Domingo offer a menu that celebrates the seafood found off the coasts of Mexico, and diners get to enjoy the fresh meals in a well-lit, white interior space. And not to worry: Pampano does serve a variety of margaritas, but these are the kind adorned with fresh strawberries, not plastic umbrellas.

Papillon Bistro & Bar
22 E. 54th St.
New York, NY 10022
(212) 754-9006
<http://www.papillonbistro.com>

Papillon is East Midtown's bustling neighborhood bistro and bar in every sense of the word. A culinary destination in the City's most sophisticated shopping, hotel and dining district, it features fine French fare and rustic Provencal decor. The ground floor bar area and terrace offer the full restaurant menu in a light, casual atmosphere, with a huge selection of domestic and imported beer, wine and seasonal cocktails. The second floor bar and restaurant provide a fine dining experience suitable for all occasions, from corporate events to private dinner parties, without losing the restaurant's familiar neighborhood bistro element.

Peking Duck House
236 E. 53rd St.
Manhattan, NY 10022
(212) 759-8260
<http://www.pekingduckhousenyc.com>

With locations in Midtown and Chinatown, this classic Peking duck restaurant serves traditional Chinese dishes in a modern, formal dining space set apart from the hustle and bustle of Manhattan. The menu draws loyal and devoted regulars, and group specials are available for the Midtown lunch crowd.

Pera Mediterranean Brasserie
303 Madison Ave.
Manhattan, NY 10017
(212) 878-6301
<http://www.peranyc.com>

This Midtown East gem is a noted newcomer to Manhattan's luxury dining scene. Serving innovative interpretations of classic Greek and Turkish dishes, the bistro is designed around its open kitchen, where chefs can be seen busily toiling over open flames. The specialties are spice-drenched dishes like meze platters, shrimp and lamb skewers, traditional breads and mini-pizzas called pidettes. Live jazz performances are scheduled every Saturday.

NYC Restaurants

Pershing Square

90 E. 42nd St.

Manhattan, NY 10017

(212) 286-9600

<http://www.pershingsquare.com>

A wide-windowed, spacious bistro in the heart of bustling Grand Central Terminal, this boisterous but elegant tavern offers straightforward American standards in a fun-loving bar atmosphere. Comfort classics like chicken pot pie sit right beside autumn risotto and country-style paté on the menu. A popular choice for commuters and residents alike, its outdoor patio is a favorite for its view of Grand Central's iconic arches.

Quality Meats

57 W. 58th St.

Manhattan, NY 10019

(212) 371-7777

<http://www.qualitymeatsnyc.com>

A property of the venerable Smith & Wollensky steakhouse overlords, this stylish restaurant is the domain of chef Craig Koketsu and the storied meats of purveyors Milton Abeles and Strassburger Meats. And immediately you'll note what a difference the cut makes. The familiar-sounding menu is anything but—with a keenly focused eye on nouveau American cuisine, Koketsu creates fresh interpretations on everything from seared three filets to roasted chicken with pomegranate to roasted bone marrow. This is all in addition to a spectacular array of seafood.

Remi Restaurant

145 W. 53rd St.

Manhattan, NY 10019

(212) 581-4242

<http://www.remi-nyc.com>

Remi restaurant combines the rich traditions of Venetian cuisine with the romance and elegance of Venetian design. The chef dazzles the senses with inspired interpretations of classic Italian dishes. Homemade pastas and risottos are considered some of the best, and the fish dishes are superb. The dining atmosphere is sophisticated and elegant, like embarking on a luxury cruise through Venice. Remi also features an expansive fantasy mural of the Grand Canal, flying buttress archways, Brazilian cherry hardwood floors, nautical-striped banquettes and Venetian chandeliers.

Restaurant Nippon

155 E. 52nd St.

Manhattan, NY 10022

(212) 688-5941

<http://www.restaurantnippon.com>

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Opened in 1963, Restaurant Nippon became the first Japanese restaurant in the United States with an authentic sushi bar. In 1988, they introduced authentic soba made from buckwheat seeds cultivated on their own Canadian farm. In 1989, after five years of negotiations with the FDA, they received an exclusive license to import Japanese "tiger blow fish" (tora fugu). In 2009, Restaurant Nippon owner Nobuyoshi Kuraoka was awarded the "Order of the Rising Sun, Gold Rays with Rosette" by the Japanese government for contributions to Japanese culture through Japanese food.

Robert

Museum of Arts and Design, 2 Columbus Circle, 9th fl.

Manhattan, NY 10019

(212) 299-7730

<http://www.robertnyc.com>

Robert, located atop the Museum of Arts and Design, offers an expansive view of Columbus Circle, Central Park and Broadway. Celebratory, sexy and romantic, Robert is designed to allow for conversations on sofas in the central lounge area or seating for fine dining at the windows to enjoy the spectacular views. Robert's modern twist on American cuisine evokes the design and taste of contemporary New York style. Menu items include pastas, lobster pot pie, rack of lamb and pan-roasted hake.

Rock Center Café

20 W. 50th St.

Manhattan, NY 10020

(212) 332-7620

<http://www.patinagroup.com/rock-center-cafe>

With a stunning view of The Rink at Rockefeller Center in the winter months along with the spectacular Manhattan cityscape, Rock Center Café boasts a series of original Warhol prints in its popular bar and one of the most memorable settings imaginable for dining and entertaining. Serving an exceptional breakfast and an outstanding contemporary American lunch and dinner, it's a place you'll return to again and again. This stylish standby is open 365 days a year to serve your every need.

Rosa Mexicano - First Avenue

1063 First Ave.

Manhattan, NY 10022

(212) 753-7407

<http://www.rosamexicano.com/firstavenue>

Setting a standard in authentic Mexican cooking, Rosa Mexicano now has three locations throughout NYC. Back in 1984, the restaurant was an innovator in bringing Mexican cuisine to New Yorkers. The chain's outposts in Lincoln Center, Midtown East and on East 18th Street serve up Mexican goodness in an authentic, stylish and festive atmosphere. The entrees are flavorfully filling and patrons often start with the restaurant's beloved guacamole, which is ceremoniously prepared to order in a lava rock at tableside; the warm corn tortillas that accompany the dish are perfect for dipping.

NYC Restaurants

The Russian Tea Room

150 W. 57th St.

Manhattan, NY 10019

(212) 581-7100

<http://www.russiantearoomnyc.com>

For more than 80 years, the Russian Tea Room has been a second home for boldface names and intellectual elite, an enclave where actors, artists, writers, politicians and businesspeople plan deals and fete their Carnegie Hall performer friends. Today, it retains the best of its history, architecture and authentic Russian cuisine while integrating culinary classics with modern continental fare. Two upper floors offer glamorous venues for private celebrations and corporate functions, accommodating 10–800 guests for cocktails or meals. The famous red booths, antique samovars, 15-foot bear aquarium and 20-foot golden tree with Venetian glass eggs combine for a unique experience.

Sarabeth's Central Park South

40 Central Park South

Manhattan, NY 10019

(212) 826-5959

<http://www.sarabethsrestaurants.com/central-park-south>

At Sarabeth's Central Park South, you'll find contemporary American food, a warm atmosphere and the friendly service Sarabeth's restaurants are known for. A neighborhood staple and easy destination for visitors, Sarabeth's CPS is within walking distance of the historic Plaza Hotel, Carnegie Hall and the Museum of Modern Art (MoMA), and just steps from Central Park. They serve breakfast, lunch and dinner every day of the week, as well as weekend brunch, with a full bar and specialty cocktails.

The Sea Grill

19 W. 49th St.

Manhattan, NY 10020

(212) 332-7610

<http://www.patinagroup.com/the-sea-grill>

Winner of the prestigious 2007 Ivy Award, The Sea Grill at Rockefeller Center is a stunning example of the very freshest oceanic delicacies, with ingredient-driven and locally sourced specialties. Continuously ranked among a handful of New York's top seafood restaurants, the sublime cuisine and sleek, modern setting are highlighted by the spectacular views at this landmark location.

Shun Lee Palace

155 E. 55th St.

Manhattan, NY 10022

(212) 371-8844

<http://www.shunleepalace.net>

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Forget the greasy, questionable takeout Chinese you're used to ordering (gooey sweet-and-sour chicken, anyone?). Here, patrons enjoy authentic, high-quality Chinese food in an elegant dining room. The sea bass filet, Peking duck and Szechuan-style eggplant are all winners. Since it's some of the best Chinese food in Manhattan, you won't even mind the non-takeout prices.

Smith & Wollensky
797 Third Ave.
Manhattan, NY 10022
(212) 753-1530
<http://www.smithandwollensky.com>

The good ol' boys from Dallas who are in New York on business love this upscale steak joint with portions big enough to fill up even a Texas-size appetite. S&W has everything you'd expect from a large-scale steak and seafood restaurant: nice linen table cloths, enormous flower arrangements and abundant amounts of lobster, shrimp, crab and large slabs of steak.

Southgate Bar & Restaurant
JW Marriott Essex House New York, 154 Central Park South
Manhattan, NY 10019
(212) 484-5120
<http://www.southgaterestaurantnyc.com>

Overlooking Central Park and featuring seasonally inspired modern American cuisine, Southgate Bar & Restaurant is located at JW Marriott Essex House New York. This restaurant offers a variety of specially crafted tastes and flavors. Its menu of locally sourced ingredients focuses on tapas and small bites, complemented by a generous selection of libations.

STK Midtown
1114 Sixth Ave.
Manhattan, NY 10036
(646) 624-2455
<http://www.stkhouse.com>

Simply put, STK is not your daddy's steakhouse. The restaurant brings high-energy dining to Manhattan, breaking down the barriers of a normal steakhouse by losing the overly masculine vibe that has long been the trademark of the genre. Maintaining the quality of a traditional steakhouse and simultaneously reinventing the ambiance, clientele and atmosphere, STK introduces the sensibility of a flirty and feminine steakhouse to a young, sexy market. STK offers a bustling bar that builds on the energy of a DJ spinning tracks nightly. The restaurant layout and striking décor create an intimate, one-of-a-kind dining experience.

Sushi Sen-Nin
30 E. 33rd St.
Manhattan, NY 10016
(212) 889-2208
<http://www.sushisennin.com>

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Delicious and scrumptious, Sushi Sen-nin's selection of fish and daily catch are for both the eyes and the mouth to feast on. The Master Chef, using his extensive knowledge of Japanese cuisine, prepares traditional Japanese delicacies and dishes with his own flair and ingenuity. The menu is extensive, and while the prices can make it a splurge, the straight-from-the-sea taste is well worth it.

Taboon

773 Tenth Ave.

Manhattan, NY 10019

(212) 713-0271

<http://www.taboononline.com>

Taboon may be the first restaurant to coin the term "Middleterranean"—a marriage of kitchens from the Middle East and Mediterranean. The menu, conceived by famed Israeli consulting chef Haim Cohen, incorporates French technique and clean, articulated global ingredients in dishes like sautéed calamari with Greek yogurt and fennel, foie gras with green tomato marmalade and black tahini, and fresh halibut fillets in a tomato ragout with light Moroccan spices. And the name? It's the Arabic word for the domed oven built inside this Hell's Kitchen restaurant and the blazing source of the puffy house flatbread.

Tao Uptown

42 E. 58th St.

Manhattan, NY 10022

(212) 888-2288

<http://www.taorestaurant.com>

For a place to see and be seen, look no further. This pan-Asian hotspot leaves no stone unturned with its menu, which covers Thai, Chinese and Japanese cuisines. Nibble on pork potstickers and Kobe beef with wasabi, or go for broke with the Peking duck for two. The food and the scene will cost you, but you're sure to leave smiling.

Todd English Food Hall

The Plaza Hotel, 1 W. 59th St., concourse

Manhattan, NY 10019

(212) 986-9260

<http://www.theplazany.com/dining/todd-english-food-hall>

This charming American food hall, located on the concourse level of The Plaza Hotel, offers so many tantalizing options and features so many intoxicating smells it's hard to decide where to pull up a stool. Stone-hearth-oven pizza? Tapas matched with wine? A burger? Dumpling and sushi stations and a seafood/oyster bar further complicate decisions. Todd English, who utilizes foodstuffs with local provenance, is behind the venue. Part eatery, part market, you can also shop here for high-end produce as well as olive oils and condiments, plus cheese, charcuterie, chocolate and coffee. The Food Hall offers an opportunity to host a special event in the iconic landmark hotel, and they seek to create events that provide a culinary experience with exceptional service.

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Triomphe Restaurant
The Iroquois New York, 49 W. 44th St.
Manhattan, NY 10036
(212) 453-4233
<http://www.triopheny.com>

This restaurant within the Iroquois New York hotel combines upscale ambiance, creative seasonal menus and acclaimed service. Serving breakfast, lunch and dinner, the well-regarded restaurant has only 18 tables, providing an intimate setting for the flavorful French cuisine prepared here. At the venue's lounge, skilled mixologists serve unique cocktails and expertly chosen wine selections from a Wine Spectator Award Winning list.

Tulsi
211 E. 46th St.
Manhattan, NY 10017
(212) 888-0820
<http://www.tulsinyc.com>

Tulsi features distinctive regional Indian cuisine created by chef Eric McCarthy, acclaimed for his distinct flavors and his mastery of tandoor cooking—from savory street food and breads to tantalizing vegetable specialties, fragrant curries and signature tandoor-grilled meats and seafood. Designed for comfort, relaxation and the enjoyment of food, drinks and conversation, the 55-seat dining room and 15-seat bar/lounge reflect modern India with a nod to its cultural tradition. Guests may also enjoy the Chef's Tasting Menu and Vegetarian Tasting Menu and bar snacks, as well as spice-friendly wines, handcrafted cocktails and beers.

Vermilion
480 Lexington Ave.
Manhattan, NY 10167
(212) 871-6600
http://www.thevermillionrestaurant.com/ny/index_ny.htm

This sophisticated and urbane new restaurant and lounge, lauded by Gourmet, Bon Appetit, Travel + Leisure and The Wall Street Journal, offers cutting-edge contemporary Latin-Indian cuisine in the heart of Midtown Manhattan. The menu presents fare such as lobster Portuguese, tandoori skirt steak, chimichurri New York strip, blackened tamarind ribs and Brazilian caldeirada seafood. The lounge downstairs, ideal for after work, features a boutique global wine list and signature “herb & spice” cocktails. The dining room upstairs is perfect for intimate dining or large groups. Vermillion is ideal for events, given its location, acclaimed cuisine and size (capacity up to 600).

ViceVersa
325 W. 51st St.
Manhattan, NY 10019
(212) 399-9291
<http://www.viceversanyc.com>

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Opened by three Italians who met while working at San Domenico on Central Park South, Vice Versa is nestled among a number of French bistros, in the Theatre District. It's sophisticated and sleek décor sets the tone for the contemporary northern Italian cuisine. If you're looking for a special meal at midday, try the prix-fixe, which includes an appetizer (lentil soup flavored with rosemary olive oil), main course (farfalle with sausage, saffron and green peas) and dessert (apple crumb cake with balsamic caramel sauce and vanilla ice cream).

The Water Club
East River btwn. 23rd & 34th Sts.
Manhattan, NY 10016
(212) 683-3333
<http://www.thewaterclub.com>

The Water Club juts out onto the East River between 29th and 32nd Streets, and the restaurant takes full advantage, with floor-to-ceiling windows. Seafood is a specialty, including a raw bar and stuffed Maine lobsters. But the turf-based selections are just as extensive, with a range of steaks and double-cut lamb chops.

Zengo
622 Third Ave.
Manhattan, NY 10017
(212) 808-8110
<http://www.richardsandoval.com/zengony/index.php>

Chef Richard Sandoval, whose accolades include Bon Appetit Restaurateur of the Year and Mexico's Toque d'Oro, artfully spins Latin-Asian ingredients into colorful, beautifully balanced dishes designed for sharing—everything from ceviches to dim sum to crispy tofu to lamb loin. Zengo features one of the largest collections of tequila and agave-based spirits in the US, plus Latin wines and Japanese sakes, all of which pair well with the Latin-Asian cuisine.

Ali Baba Turkish Cuisine
862 Second Ave.
Manhattan, NY 10017
(212) 888-8622
<http://www.alibaturkishcuisine.com>

The ambitious menu at Ali Baba Turkish Cuisine offers a Grand Bazaar's worth of Turkey's culinary riches, from signature lahmacun (pita pizzas) and pide (stuffed breads) to an array of hot and cold meze (appetizers). There's also kebabs, lamb and seafood dishes like whole orata. Main dishes are served on a heap of buttery rice with grilled tomatoes, peppers and onions. Linger over desserts such as baklava or kadayif (shredded wheat with walnuts) and strong Turkish coffee. An outdoor dining area hidden in the back complements the inviting décor, while catering and a private room are available for events.

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American Cut Steakhouse Midtown

109 E. 56th St.

Manhattan, NY 10022

(212) 388-5277

<http://www.americancutsteakhouse.com/midtown>

LDV Hospitality's American Cut Steakhouse Midtown spotlights Iron Chef Marc Forgone's rock-and-roll personality and his spin on fine dining. The name is an ode to An American Place, the iconic restaurant founded by Marc's father, famed chef Larry Forgione. With American Cut offering exceptional food and spirits in a modern setting with art deco accents, diners will be surrounded by prime cuts and modern interpretations of classic dishes.

Angus Club Steakhouse

135 E. 55th St.

Manhattan, NY 10022

(212) 588-1585

<http://www.angusclubsteakhouse.com>

This classic American steakhouse with a touch of luxury offers a selection of USDA Prime black angus beef steak, all dry-aged on-site for 30-35 days, plus seafood specialties. Angus Club Steakhouse's elegant dining rooms feature art deco design. The two-floor restaurant has five private dining rooms available for customized parties and special events—all provide an intimate, elegant and romantic ambiance.

Armani/Ristorante

717 Fifth Ave., 3rd fl.

Manhattan, NY 10022

(212) 207-1902

<http://armaniristorante.com>

Giorgio Armani has enjoyed a deeply loyal following since the 1980s, but nonetheless it was a bold move to open an exclusive megastore with an Italian restaurant in bad economic times. The project, however, has proven to be a success. The glass-walled restaurant on the top floor is done in black with touches of red, the curvy booths theatrically lit. Chef Michele Brogioni translates Armani's tasteful philosophy to include simple yet enticing dishes like gnocchetti with red mullet, Treviso radicchio salad and prized Ligurian Taggiasche olives. The dessert menu is rich, and just outside the dining room is Armani's jewel box of a chocolate shop.

Beautique

8 W. 58th St.

Manhattan, NY 10019

(212) 753-1200

<http://beautiquedining.com>

Beautique is a modern American restaurant located just steps from the iconic Plaza Hotel and Paris Theater. The menu showcases market-fresh ingredients and classic French technique, alongside cocktails from James Beard-nominated mixologist Charlotte Voisey. Channeling the spirit of Coco Chanel's house in Paris, the sprawling space features sleek yet romantic décor.

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Bedford & Co.
118 E. 40th St.
Manhattan, NY 10016
(212) 634-4040
<http://www.bedfordandco.com>

Bedford & Co.'s menu showcases contemporary American fare with global influences stemming from chef John DeLucie's culinary experiences traveling the world. The menu represents the seasonal bounty found in the City's farmer's markets and regional purveyors. DeLucie uses a simple approach by preparing dishes over a wood-burning open grill, a tribute to the style of cooking he saw during a month-long stay in Argentina.

Beer Authority
300 W. 40th St.
Manhattan, NY 10018
(212) 510-8415
<http://www.beerauthoritynyc.com>

This 10,000-square-foot, full-service craft beer restaurant serves gastropub-style food complemented by more than four score beers on tap and a bottle menu of craft beers to match. Have a drink at Beer Authority's ground floor main bar or hang out on the rooftop deck in the warmer months. There are weekly sports and music events and beer and liquor promotions. Located near Times Square, only blocks from the Javits Center, and surrounded by an abundance of hotels, Beer Authority is an ideal spot for large groups, impromptu socials and convention- or work-related events.

Bistango at The Kimberly
145 E. 50th St.
Manhattan, NY 10022
(212) 888-4121
<http://www.bistangonyc.com>

Bistango at the Kimberly provides a warm and comfortable setting for an exceptional dining experience. As the second location of a Kips Bay staple, Bistango can be trusted to serve up modern Italian dishes that will be sure to delight any palate. In addition to providing a fabulous Italian dining option, the chef takes special care to ensure that all menu items can be prepared gluten-free. Take a seat at the cozy bread bar and enjoy a specially crafted cocktail or glass of fine Italian wine while you watch the chefs prepare your flatbreads.

Bocca Di Bacco—Theatre District
635 Ninth Ave.
Manhattan, NY 10036
(212) 262-2525
<http://nycrg.com/bocca-di-bacco-theater>

Bocca Di Bacco is an Italian restaurant located near the Theatre District that is popular with celebrities, tourists and native New Yorkers. It has two additional locations in nearby neighborhoods Hell's Kitchen and Chelsea. Whether for drinks after work or dining before or after a show, Bocca Di Bacco aims to

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satisfy. Known for top-notch creative Italian cuisine including homemade pasta, meats and seafood, this restaurant also has an excellent wine selection with 500 of the best bottles from renowned Italian wineries.

Bouchon Bakery

1 Rockefeller Plz.

Manhattan, NY 10020

(212) 782-3890

<http://www.thomaskeller.com/bouchonbakeryrockcenter>

Bouchon Bakery is chef Thomas Keller's unique take on a French boulangerie, offering light fare such as sandwiches and quiche, soups and salads, and a wide range of artisanal viennoiserie, confections, pastries, tarts and cookies with both French and American influences. Located in the heart of Rockefeller Center, Bouchon Bakery also offers special-order items including custom and wedding cakes, and delivers elevated catering for milestone events, off-site gatherings and corporate meetings.

Bouchon Bakery & Café

Time Warner Center, 10 Columbus Circle

Manhattan, NY 10019

(212) 823-9366

<http://www.thomaskeller.com/bouchonbakerycafe>

Located one floor below his celebrated restaurant Per Se, Bouchon Bakery & Café is chef Thomas Keller's take on a French boulangerie. Perched in the Time Warner Center overlooking Columbus Circle, this location features a full-service café open for breakfast, lunch and dinner seven days a week, and serving brunch on the weekends. A wide selection of salads, sandwiches, and artisanal breads, pastries and cookies are available à la carte at the bakery, prix fixe in the café, or from an extensive catering menu for delivery.

Brazil Brazil Restaurant

328-330 W. 46th St.

Manhattan, NY 10036

(212) 957-4300

<http://www.brazilbrazil46.com>

Located on Restaurant Row just a block from Times Square, you can find authentic traditional Brazilian dishes and steaks plus international cuisine at Brazil Brazil Restaurant. In addition to the main dining room, Brazil Brazil offers a front patio, a bar-lounge with a full bar and a private garden with glass ceiling.

Butter Midtown

Cassa Hotel and Residences, 70 W. 45th St.

Manhattan, NY 10036

(212) 253-2828

<http://www.butterrestaurant.com>

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Butter is an American restaurant helmed by Iron Chef and Food Network star Alex Guarnaschelli, who uses greenmarket offerings to create a seasonal menu. Since starting Butter, Guarnaschelli's first restaurant as executive chef, she has created a following for herself worldwide. Butter's dining space, with its high arching ceilings and cozy booths, offers a unique atmosphere and decor that make it great for all occasions.

Casa Lever
390 Park Ave.
New York, NY 10022
(212) 888-2700
<http://www.casalever.com>

At Casa Lever, Manhattan sophistication meets superb Milanese cuisine, while modern art and timeless architecture set the stage for an exceptional dining experience. The epitome of Italian spirit, Casa Lever is a premier Manhattan destination for a taste of "La Dolce Vita." Casa Lever is a perfect destination for breakfast, lunch or dinner. Once inside, guests dine surrounded by one of the world's largest collections of original Andy Warhol paintings, courtesy of the Lever House Art Collection.

Charlie Palmer Steak
47 W. 38th St.
Manhattan, NY 10018
(646) 559-8440
<http://www.charliepalmer.com/charlie-palmer-steak-ny>

Rooted in the pursuit of the best-quality ingredients and a simple approach in the kitchen, Charlie Palmer Steak turns out perfectly prepared steaks, chops and modern seafood dishes. Chef Palmer and executive chef Ryan Lory strive to find and support as many small, artisan producers as possible, like the family-owned Snake River Farms that provides their stunningly tender American Wagyu. With steak options ranging from steakhouse staples like the bone-in NY strip and porterhouse to neo-traditional offerings like the Terres Major, Palmer and team juxtapose the classic with the new throughout their extensive menus.

Chazz Palminteri Ristorante Italiano
30 W. 46th St.
Manhattan, NY 10036
(212) 355-5540
<http://www.chazzpalminterinyc.com>

Chazz Palminteri's features the finest meat, seafood and pasta dishes, as well as antipasto and traditional Italian desserts. The upscale Italian eatery, opened by the actor in partnership with the owners of Empire Steak House, offers a global wine list boasting close to 250 wines and is curated to pair with the bold, rich flavors of classic Italian fare. Custom cocktails featuring spirits blended with seasonal ingredients as well as Italian and craft beer are offered as well.

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Churrascaria Plataforma Brazilian Steakhouse
316 W. 49th St.
Manhattan, NY 10019
(212) 245-0505
<http://www.plataformaonline.com>

Churrascaria Plataforma Brazilian Steakhouse is a rodizio-style restaurant. The concept is to serve a wide variety of different cuts of beef, pork, chicken, turkey, lamb, seafood, etc., in succession, to each diner individually right at their table. A meal typically begins with a trip to the gourmet salad bar, which features a variety of vegetables and composed salads in addition to a selection of hot dishes. The main course will start when you flip your coaster-sized "chip" from the red side to the green side, signaling the meat cutters you're ready to be served.

Clement
The Peninsula New York, 700 Fifth Ave., mezzanine level
Manhattan, NY 10019
(212) 903-3918
<http://newyork.peninsula.com/en/fine-dining/clement>

Under the guidance of Michelin-starred chef Remi van Peteghem, Clement Restaurant is the Peninsula New York's American fare dining venue. The new menu highlights American sensibilities with a touch of international flavor, drawing on chef van Peteghem's experience both in Europe and Asia. Designed by the firm Yabu Pushelberg, the carefully planned spaces are suited for a range of occasions, from an intimate tête-à-tête to power lunches and lively suppers and gatherings. Private and semi-private dining areas are available for quieter gatherings.

Da Noi - Midtown Manhattan
214 E. 49th St.
Manhattan, NY 10017
(212) 754-5710
<http://danoinyc.com/midtown-manhattan.html>

This fine dining Italian restaurant in the heart of Midtown Manhattan has been family owned and operated for more than 15 years. They provide friendly service with consistently great food that reminds you of home. The family also operates two other Da Noi restaurants, one on Staten Island and one in New Jersey.

DaDong
3 Bryant Park, 120 W. 42 St.
Manhattan, NY 10036
(212) 355-9600
<http://www.dadongny.com>

One of the most anticipated openings of the year will likely be the first U.S. location of DaDong—a roast duck chain in China that's known for delivering one of the best versions of the classic Beijing dish—adjacent to Bryant Park. The chain, which has multiple locations with Michelin stars, is opening their New York outpost soon. According to chef and owner Dong Zhenxiang, one floor will feature more

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formal dining, while a lower floor will be casual. The restaurant will also have an outdoor terrace and lounge space.

Danji
346 W. 52nd St.
Manhattan, NY 10019
(212) 586-2880
<http://danjiny.com>

Danji showcases authentic Korean flavors prepared with classic techniques to enhance the taste, textures and aesthetic of each dish. They offer small but shareable portions served in multiple courses, allowing diners to enjoy each dish hot out of the kitchen. From its decor to its music, Danji represents the owners' idea of a great place to enjoy amazing food. Danji uses meat raised with no antibiotics or growth hormones, their fish are caught wild but not overfished or endangered, they strive to use organic and local produce, and do not use chemicals, such as MSG, to enhance flavors.

Davio's Northern Italian Steakhouse
447 Lexington Ave.
Manhattan, NY 10017
(212) 661-4810
<http://davios.com/nyc>

Davio's Northern Italian Steakhouse located across from Grand Central Terminal, offers regional Italian food with a focus on the grill, handmade using the finest ingredients. Davio's serves carefully sourced, seasonally inspired Italian cuisine featuring homemade pasta, fresh seafood and salads as well as prime aged Brandt beef. Gracious hospitality with an attentive staff provides an exceptional dining experience. The wine menu includes a selection of 425 wines sourced from Italy, France and the US. Private dining rooms are available for groups of 10-65 guests for a full service sit down dinner and 150 for receptions.

Del Frisco's Grille
50 Rockefeller Plaza
Manhattan, NY 10020
(212) 767-0371
<http://www.delfriscosgrille.com/new-york>

Located near Radio City and Times Square, Del Frisco's Grille features a sweeping bar with a wood-burning oven, expansive walls showcasing more than 700 bottles of wine and a sprawling patio perfect for al fresco dining. The modern yet inviting décor is accented with stylish architectural elements and original works of art. The bar buzzes with the energy of the after-work scene, while the dining room provides the perfect setting for guests looking to escape from the rush of the City, meet with a client for a business lunch or dine with friends and family.

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Delegates Dining Room at the United Nations
1 United Nations Plaza
Manhattan, NY 10017
(917) 367-3314
<http://delegatesdiningroom-un.com>

Open to the public Monday through Friday, the Delegates Dining Room offers an upscale dining experience with award-winning and globally-inspired cuisine served in a three-course, prix-fixe luncheon. The eclectic menu changes daily and features recipes from around the world. Located on the fourth floor of the iconic United Nations headquarters, the Delegates Dining Room faces the East River with views of the Upper East Side of Manhattan. Guests are escorted through the building past priceless art donated by countries from all over the world. Proper business casual attire is required, as are advance reservations.

Docks Oyster Bar
633 Third Ave.
Manhattan, NY 10017
(212) 986-8080
<http://www.docksoysterbar.com>

Docks Oyster Bar has been serving the freshest seafood and oysters for more than 25 years in Midtown Manhattan. They have a large open floor plan with tables lining windows along both Third Avenue and 40th Street, and an expansive bar that serves tasty martinis, wine and cocktails. Docks' daily specials and simply prepared fish are reasons for their longevity, along with an outstanding service team, a great wine list and an amazing New York atmosphere in which guests can create memories.

Empire Steak House - East 50th Street
151 E. 50th St.
Manhattan, NY 10022
(212) 582-6900
<http://www.empiresteakhousenyc.com>

Empire Steak House's new location on the east side has two raised tiers of seating featuring wrap-around booths and a hand-painted dome. While Empire is acclaimed for steaks such as its famous dry-aged porterhouse for two, the rest of the menu is equally stellar, featuring a wide range of fresh seafood including 4- to 5-lb. lobsters. The 50th street location also offers specialty cuts like the Tomahawk ribeye, bone-in ribeye, Cajun bone-in ribeye, double cut rack of veal and an exclusive Emperors steak for two.

Empire Steak House - West 54th Street
237 W. 54th St.
Manhattan, NY 10019
(212) 586-9700
<http://www.empiresteakhousenyc.com/welcome-54>

NYC Restaurants

Empire Steak House on 54th Street showcases modern decor in a classy but trendy atmosphere. The all-white, 50-foot marble bar and sprawling dining room provide an air of sophistication. Empire is acclaimed for its dry-aged porterhouse for two, and the rest of the vast menu features a wide range of fresh seafood including 4- to 5-pound lobsters, Chilean sea bass, salmon, yellow fin tuna and towering seafood platters. The eatery offers a highly selective wine list with many sought-after California vintages.

Fogo de Chão Brazilian Steakhouse
40 W. 53rd St.
Manhattan, NY 10019
(212) 969-9980
<http://www.fogodechao.com>

Fogo de Chão is an authentic Brazilian steakhouse (churrascaria) that has been setting the standard in Brazil for the past 35 years. The menu includes delectable cuts of grilled meats such as sizzling steaks, lamb, chicken and pork carved tableside by Brazilian trained gaucho chefs as well as a lighter seafood option. Also offered is a gourmet salad and sides bar consisting of salads, fresh-cut vegetables, cured meats and imported cheeses, as well as a variety of traditional Brazilian side dishes, delectable desserts and award-winning wine list.

Gaby Brasserie Française
Sofitel New York, 44 W. 45th St.
Manhattan, NY 10036
(212) 782-3040
<http://www.gabynyrestaurant.com>

Gaby Brasserie Française is the outstanding brasserie and bar at Sofitel New York. Named for a Parisian model who found her milieu in 1920s New York, Gaby serves classic French cuisine by executive chef Sylvain Harribey, whose culinary achievements include winning first place on the Food Network hit show Chopped. The 128-seat restaurant aspires to the tradition of renowned brasseries such as Brasserie Lipp and La Coupole, which had their golden age in pre-World War II Paris as gathering spots for artists, painters and writers.

The Gastro Bar at 35th
Tryp New York City–Times Square South, 345 W. 35th St.
Manhattan, NY 10001
(212) 600-2440
<http://www.gastro35.com>

The Gastro Bar at 35th offers a vibrant social dining experience featuring international tapas creations, unique wines of Spain and designer cocktails created by Liquid Architecture. A European breakfast buffet is offered daily, as well as a nightly "attitude adjustment" gathering featuring drink specials. The Gastro Bar at 35th was named one of the top eight tapas restaurants in New York City by CBS New York.

NYC Restaurants

The Gin Parlour

InterContinental New York Barclay, 111 E. 48th St.

Manhattan, NY 10017

(212) 755-5900

<http://intercontinentalnybarclay.com/dining-gin-bar>

Inspired by Dutch and English gin bars of the 1920s, The Gin Parlour offers a countless array of selective brands and varieties, perfect for every palate. The menu features a modern cuisine that pays tribute to the international culture and history of New York City dining, while leading the industry by championing a positive and sustainable food offering. Serving an organic, international-breakfast buffet, a varied and carefully selected lunch menu and a seasonal dinner, every meal is guaranteed to entertain your palate and provide an unforgettable experience.

Gotham West Market

600 Eleventh Ave.

Manhattan, NY 10036

(212) 582-7940

<http://www.gothamwestmarket.com>

Gotham West Market is a first-of-its-kind, day and night market in Hell's Kitchen. The spacious destination offers cuisine from nine unique and critically-acclaimed culinary purveyors including El Colmado, Corner Slice, Choza Taqueria, Ivan Ramen, Genuine Roadside, The Cannibal, Uma Temakeria, Indie Fresh and Ample Hills Creamery. The market also houses NYC Velo, a full-service bike shop and rental destination, and provides customer amenities including free WiFi, an interactive photo booth and a postcard station. Gotham West Market is the perfect place for group outings, family dinners and foodies.

Green Fig

Yotel New York at Times Square West, 570 Tenth Ave.

Manhattan, NY 10036

(646) 449-7790

<http://www.greenfignyc.com>

Green Fig features modern Israeli cuisine with influences from North Africa's Maghreb region, the Middle East and southern Europe. Their dishes combine unique flavors and spices imported from these regions with locally-sourced fresh ingredients. Plates range in size from small to large and are meant to be shared. Dishes arrive throughout the meal as they are prepared.

Hakkasan New York

311 W. 43rd St.

Manhattan, NY 10036

(212) 776-1818

<http://www.hakkasan.com/newyork>

NYC Restaurants

Hakkasan New York is the City's version of the original London-based restaurant. Both locations are now acclaimed for their Michelin-starred modern Chinese cuisine. At the heart of the restaurant is the kitchen, where skilled wok chefs orchestrate a menu of Hakkasan classics, such as roasted silver cod with champagne and Chinese honey, stir-fry black pepper rib-eye beef with merlot, and an assortment of refined dim sum offerings. The elegant bar features an innovative selection of cocktails made with fresh-pressed juices, purees, foams and other ingredients.

Haru Hell's Kitchen
859 Ninth Ave.
Manhattan, NY 10019
(212) 301-4440
<http://www.harusushi.com/location/hellskitchen>

Haru's latest addition comes to the Hell's Kitchen neighborhood as part of their 20th anniversary. Boasting beautiful décor, a spacious sushi bar and a full cocktail, beer, wine and sake bar, the new Haru features beloved menu items, seasonal specials and specialty rolls. In a stylish and vibrant setting, Haru Sushi serves freshly prepared Japanese dishes with a focus on making the customer feel special. Haru's menu is based on quality, creativity, and generous portions of sushi and sashimi.

Heartland Brewery - Midtown West
625 Eighth Ave.
Manhattan, NY 10018
(646) 214-1000
<http://www.heartlandbrewery.com>

This newest Heartland Brewery location features a welcoming mahogany bar, a spacious dining room and founder Jon Bloostein's personal collection of "breweriana" on the walls. The menu showcases dishes that have long been popular specials at other Heartland locations, as well as more than 20 gluten-free menu options.

Hudson's by World Yacht at Pier 81
Pier 81, W. 41st St. and Twelfth Ave.
Manhattan, NY 10036
(212) 630-8840
<http://hudsonsnyc.com>

Hudson's at Pier 81 is a new 3-story restaurant, lounge, and floating rooftop joining North River Lobster Company at Pier 81, featuring a 3,000 sq. ft. outdoor top deck and an additional 6,000 sq. ft. of bi-level interior dining and lounge space. The sister-restaurant to the acclaimed North River Lobster Company, Hudson's is housed on a 160 ft. yacht with expansive indoor and outdoor bars, and menus highlighting cocktails and wine curated to pair with Hudson's at Pier 81's unique menu of shareable small plates.

NYC Restaurants

Jams

1414 Sixth Ave.

Manhattan, NY 10019

(212) 703-2007

<http://www.jamsrestaurant.nyc>

Chef Jonathan Waxman, named Best Chef in New York City by the James Beard Foundation, brings his seasonal New American cooking to Jams. The open kitchen, exposed brick and reclaimed oak make the space as dynamic as the food.

Jasmine Restaurant

216 E. 49th St.

Manhattan, NY 10017

(212) 371-2348

<http://www.jasminerestaurantnyc.com>

Jasmine Restaurant is an authentic Chinese fine-dining restaurant in East Midtown that specializes in Szechuan and Shanghai cuisine. They prepare delicate handmade dim sum, such as Xiao Long Bao (the soup dumpling). Jasmine caters business events and private parties in their three private rooms which can seat 15–50 people, and they provide karaoke service.

Kingside

Viceroy Central Park New York, 124 W. 57th St.

Manhattan, NY 10019

(212) 707-8000

<http://kingside-restaurant.com>

Kingside, located on the street level of Viceroy Central Park New York, features New American classics highlighting fresh, locally-sourced ingredients paired alongside hand-crafted cocktails. The seasonal menu at Kingside highlights small plates, pastas, fish and meats with an emphasis on sharing, including a 28-day dry-aged cowboy ribeye for two.

Knave

Le Parker Meridien New York, 119 W. 56th St.

Manhattan, NY 10019

(212) 708-7392

<http://www.parkermeridien.com/knave.php>

From the people that brought us both Norma's and the Burger Joint at Le Parker Meridien comes Knave, an espresso bar that takes coffee seriously and is not above serving a marvelous Manhattan. Enjoy small bites like sandwiches, croissants and desserts.

NYC Restaurants

Le Pain Quotidien—East 53rd Street

7 E. 53rd St.

Manhattan, NY 10022

(646) 845-0012

<http://www.lepainquotidien.com/store/east-53rd>

Le Pain Quotidien, a bakery-restaurant founded in Brussels, Belgium in 1990, serves simple, wholesome food for breakfast, brunch, lunch and dinner. Using organic and local ingredients whenever possible, the menu includes soups, salads, signature tartines, handmade organic bread, artisanal pastries and desserts. The reclaimed wood communal table, which serves as the centerpiece in every Le Pain Quotidien, brings rustic comfort to the atmosphere and invites the guest to relax over great food and good company.

Le Pain Quotidien—Bryant Park

70 W. 40th St.

Manhattan, NY 10018

(212) 354-5224

<http://www.lepainquotidien.com/store/bryant-park>

Le Pain Quotidien, a bakery-restaurant founded in Brussels, Belgium in 1990, serves simple, wholesome food for breakfast, brunch, lunch and dinner. Using organic and local ingredients whenever possible, the menu includes soups, salads, signature tartines, handmade organic bread, artisanal pastries and desserts. The reclaimed wood communal table, which serves as the centerpiece in every Le Pain Quotidien, brings rustic comfort to the atmosphere and invites the guest to relax over great food and good company.

Le Pain Quotidien—Rock Center

1271 Sixth Ave. (enter on 50th St.)

Manhattan, NY 10020

(646) 462-4165

<http://www.lepainquotidien.com/store/rock-center>

Le Pain Quotidien, a bakery-restaurant founded in Brussels, Belgium in 1990, serves simple, wholesome food for breakfast, brunch, lunch and dinner. Using organic and local ingredients whenever possible, the menu includes soups, salads, signature tartines, handmade organic bread, artisanal pastries and desserts. The reclaimed wood communal table, which serves as the centerpiece in every Le Pain Quotidien, brings rustic comfort to the atmosphere and invites the guest to relax over great food and good company.

Lexington Brass

Hotel 48Lex New York, 517 Lexington Ave.

Manhattan, NY 10017

(212) 392-5976

<http://www.emmgroupinc.com/restaurants/lexington-brass>

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Lexington Brass, an American bistro at the corner of Lexington Avenue and 48th Street, breathes new life into the traditional Midtown power lunch. Executive chef Cesar Gutierrez's menu features signature offerings including buttermilk pancakes with berries and lemon butter, a yellowfin tuna burger with sesame aioli and avocado, and fried apple pie with graham cracker ice cream. The restaurant's floor-to-ceiling windows, natural light and plush seating create a modern and hospitable feel for the 100-seat room. The restaurant features excellent service and a menu of bistro favorites that feel reminiscent of home.

Limani
45 Rockefeller Plaza
Manhattan, NY 10111
(212) 858-9200
<http://www.limani.com>

Limani, the Greek and Mediterranean restaurant in Rockefeller Center, uses only the highest-quality local and Mediterranean seafood. Chef M. J. Alam ensures all dishes have the best ingredients that exemplify the simplicity of the Mediterranean way of life, whether using artisanal small-batch items such as capers from Santorini or saffron from Kozani, or local organic vegetables. Diners can also look forward to "seasonal surprises" throughout the year as chef Alam explores new arrivals on the market. Limani is located around the corner from Radio City Music Hall and walking distance from the Theatre District.

Mangia 57
50 W. 57th St.
Manhattan, NY 10019
(212) 582-5882
<http://www.mangia.nyc>

NYC's gourmet eat in/take out/corporate catering and events company, Mangia is the original Italian farm-to-table eatery serving delicious and fresh foods, artfully presented. A family business that opened in 1981, Mangia offers fresh, artisanal ingredients and a menu comprised of rustic, delicious fare. Today they continue to operate with the same passion for gourmet food by preserving beloved Mangia classics and creating exciting, new recipes. One of three Midtown locations, Mangia 57 is just steps from Central Park and features a full-service restaurant with a friendly waitstaff.

Mangia Madison
422 Madison Ave.
Manhattan, NY 10017
(212) 644-0422
<http://www.mangia.nyc>

NYC's gourmet eat in/take out/corporate catering and events company, Mangia is the original Italian farm-to-table eatery serving delicious and fresh foods, artfully presented. A family business opened in 1981, Mangia offers fresh, artisanal ingredients and a menu comprised of rustic, delicious fare. Today they continue to operate with the same passion for gourmet food by preserving beloved Mangia classics

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and creating exciting, new recipes. One of three Midtown locations, Mangia Madison features a full-service restaurant with a friendly waitstaff and a view of Madison Avenue.

Masseria Dei Vini
887 Ninth Ave.
Manhattan, NY 10019
(212) 315-2888
<http://www.masseriadeivini.com>

In the region of Puglia, in Southern Italy, masserias are fortified farmhouses, and many of them have now been transformed into restaurants or hotels. Masseria Dei Vini ("The Farmhouse of Wines") is the new venture from the La Masseria team. Restaurateurs Pino Coladonato, Peppe Luele and Enzo Ruggiero have collaborated again with interior design expert Libby Langdon to bring you a modern and updated version of a masseria.

Mastro's Steakhouse NYC
1285 Sixth Ave.
Manhattan, NY 10019
(212) 459-1222
<http://www.mastrosrestaurants.com>

Mastro's collection of sophisticated steakhouses and Ocean Clubs has brought its masterful combination of world-class service, highly acclaimed cuisine and refinement to New York City. The menu features 16 different steaks and chops—ranging from an eight-ounce petite filet to a 48-ounce double cut porterhouse—and an array of fresh seafood selections. Enjoy live entertainment at the bar seven nights a week while sipping on hand-crafted cocktails and eclectic wines.

New York Yankees Steakhouse—Manhattan
7 W. 51st St.
Manhattan, NY 10019
(646) 307-7910
<http://www.nyysteak.com/manhattan>

The steakhouse of the New York Yankees is located in the heart of Midtown Manhattan at Rockefeller Center and features traditional steakhouse fare and upscale twists on ballpark classics. NYY Steak is open for lunch, dinner, special events and private dining. The restaurant is rich with New York Yankees history and design, featuring its custom-made Signature Wall and a display of championship rings and trophies, as well as massive screens for viewing.

Norma's
Le Parker Meridien New York, 118 W. 57th St.
Manhattan, NY 10019
(212) 708-7460
<http://www.normasnyc.com>

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It's breakfast all day in this stylish and sleek 102-seat room, located in the lobby of Midtown's Le Parker Meridien hotel. Even if you wake up at 3pm, you can partake in Norma's coveted treats, including blueberry pancakes with Devonshire cream, crepe-like light and lemony griddle cakes, and the NYPD special—Cool-Whipped raspberry- and chocolate-stuffed Krispy Kremes with piping-hot coffee. No wonder Manhattanites who aren't hotel guests wait in line to get in.

North River Lobster Company
Pier 81, W. 41st St. and Twelfth Ave.
Manhattan, NY 10036
(212) 630-8831
<http://northriverlobsterco.com>

This floating lobster shack—the largest on the Hudson River—offers a laid-back atmosphere and yummy seafood staples. It's first come, first served for the peel-and-eat shrimp, fried calamari, wings, burgers and fish tacos. The drinks are summery and include mason jar cocktails and buckets of beer.

Ocean Prime
123 W. 52nd St.
Manhattan, NY 10019
(212) 956-1404
<http://www.ocean-prime.com/locations/new-york-city>

This award-winning restaurant and lounge from renowned restaurateur Cameron Mitchell is designed to please all palates. The chef-led menu unites fresh seafood and choice steaks, while a service team steeped in the traditions of Midwestern hospitality works to ensure that each and every guest feels like a VIP. With its exceptional food and drink and a luxurious atmosphere, this distinctive Midtown spot is an ideal place to socialize, talk business, celebrate and indulge.

Ousia
629 W. 57th St.
Manhattan, NY 10019
(212) 333-2000
<http://www.ousianyc.com>

The architecturally stunning Via 57 West residential building on the Hudson waterfront houses a dazzling Mediterranean oasis, Ousia. Given that the Greek Livanos family (Molyvos, Oceana) is behind the place, it's no surprise that there's plenty of seafood on the menu alongside Greek salad, cheeses, spreads and grilled chicken or filet mignon souvlaki. At the center of the spacious, handsome dining room, there's a 30-seat bar featuring a wide selection of mostly European wines by the glass, ouzo, cocktails and craft beer. Lunch flows right into dinner, so stop in whenever the mood strikes.

Per Se
10 Columbus Circle, 4th fl.
Manhattan, NY 10019
(212) 823-9349
<http://www.perseny.com>

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Per Se, the acclaimed restaurant from chef Thomas Keller within Time Warner Center at Columbus Circle, brings his distinctive hands-on approach from Napa Valley's The French Laundry to the City. Per Se reflects chef Keller's intense focus on detail, which touches not only his cuisine, but extends to the presentation, mood and surroundings of the entire restaurant. Adam Tihany's design achieves a blend of open space, easy intimacy, discreet drama and understated luxury. The restaurant, with spectacular Central Park views, includes a serene 64-seat dining room, salon, bar and wine cellar, as well as two private dining rooms.

Sarge's Delicatessen & Restaurant

548 Third Ave.

Manhattan, NY 10016

(212) 679-0442

<http://www.sargesdeli.com>

Sarge's Deli, open seven days a week all-year round, is a favorite among New York City's quintessential Jewish-style delicatessens and restaurants. Since opening in 1964, Sarge's reputation has been built on serving great homemade food with generous portions, and having a relaxing atmosphere. It's a true New York deli experience, offering many old world specialties like in-house cured corned beef and pastrami, homemade matzoh ball soup and cheese cakes. There are over 200 items on the vast menu, suitable for any type of palate.

The Sea Fire Grill

158 E. 48th St.

Manhattan, NY 10017

(212) 935-3785

<http://www.theseafiregrill.com>

Having perfected the classic steakhouse, the Benjamin Steakhouse Restaurant Group has moved beyond beef to conquer the seafood market. The Sea Fire Grill offers approachable contemporary American seafood, where consistency in execution and highlighting the fish itself is a priority. Open for lunch Monday through Friday, and dinner seven nights a week, the Sea Fire Grill boasts a sleek and energetic bar, elegant dining rooms featuring a roaring fireplace and dark walnut wine racks throughout.

Socarrat Paella Bar - Midtown East

953 Second Ave.

Manhattan, NY 10022

(212) 759-0101

<http://www.socarratnyc.com>

Socarrat is the sensuous crust that forms on the bottom of the paella pan when the liquid is rendered and the rice reaches its peak of succulence. Socarrat Paella Bar—East is a sought-after lunch and dinner destination in the heart of NYC's bustling Midtown East neighborhood. This restaurant proudly offers their guests fine authentic Spanish cuisine and upscale service. A spacious upstairs private dining room with balcony overlooking Second Avenue has two separate dining areas—one seats 25 guests and the other 45—for memorable special occasions.

NYC Restaurants

Steak 'N Shake
1695 Broadway
Manhattan, NY 10019
(212) 247-6584

<http://www.steaknshake.com/locations/24363-steak-n-shake>

Steak 'n Shake is a classic American brand with a cult following and is best known for premium steakburgers, hand-scooped milkshakes and a great time. When you step into Steak 'n Shake's counter service location at 1695 Broadway, you'll find a variety of delicious menu options featuring everything from their iconic Original Double 'n Cheese Steakburger—with their Thin 'n Crispy Fries—to the iconic Frisco Melt. Finish off your meal with a Classic Milkshake and you'll find everything you need. And with wine and beer also available, they're perfect for any occasion.

Strip House Midtown
15 W. 44th St.
Manhattan, NY 10036
(212) 336-5454

<http://www.striphouse.com>

Strip House Midtown brings all the Strip House signatures to a brand-new bi-level space on 44th Street that offers lunch, dinner and private dining. Diners can relax with a classic cocktail at the bar, or delve into the full steakhouse experience. The charred cuts are paired with decadent sides, and the siren-red interior matches Old World glamour—the walls are adorned with original Studio Manassé prints of 1930s burlesque stars—with modern style and sophistication. The namesake cut isn't the only thing to marvel upon at this restaurant, which was named a top steakhouse by Zagat and awarded four stars by Forbes.

Sutton Inn
347 E. 54th St.
Manhattan, NY 10022
(646) 370-3045

<http://www.suttoninnrestaurant.com>

Sutton Inn is a seasonal bistro serving innovative and sophisticated modern American cuisine in a warm inviting setting. The restaurant, which made the Open Table Best American Contemporary Top 10 List in NYC, features an elegant seasonal menu with a well-priced wine list.

Tacuba Hell's Kitchen
802 Ninth Ave.
Manhattan, NY 10019
(212) 245-4500

<http://tacubanyc.com/#tacubahk>

Tacuba Hell's Kitchen is the vision of Chef Julian Medina, Louis Skibar and Brian Sobhan, whose boutique restaurant company specializes in offering patrons traditional Latin fare with a gourmet hand, while

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being surrounded by authentic cultural decor and ambiance. At this whimsical Hell's Kitchen cantina, the menu includes tacos, quesadillas and classic Mexican entrees. The bar boasts imaginative margaritas and mezcalitas concocted with fresh ingredients, as well as 300 tequilas and mezcales for the curious sipper to explore. The venue also offers beautiful spaces for private bookings from 10–150 people.

Ted's Montana Grill
110 W. 51st St.
Manhattan, NY 10020
(212) 245-5220
<http://www.tedsmontanagrill.com/tmg050.html>

Located near Rockefeller Center, Ted's Montana Grill offers an upscale dining experience that has the flair of the Old West. Unique bison entrées, like bison short ribs, Ted's Filet and bison bone-in ribeye, are some of the highlights of the restaurant's American cuisine. Fresh seafood, gourmet burgers and classic entrées are also delicious choices during lunch and dinner. The restaurant has an extensive wine list and hosts a happy hour 3–7pm daily.

Tommy Bahama Restaurant–Bar–Store
551 Fifth Ave.
Manhattan, NY 10176
(212) 537-0960
http://www.tommybahama.com/TBG/Stores_Restaurants/New_York_City.jsp

Tommy Bahama Restaurant–Bar–Store, on Midtown's renowned Fifth Avenue, is the flagship location for the island-inspired luxury lifestyle brand. This Midtown outpost features the street-level Marlin Bar, the only free-standing bar on Fifth Avenue between the Empire State Building and Central Park, and a second-story oasis-like dining room with views of the City hustle and bustle below, in addition to a 5,000 square-foot store boasting an extensive collection of men's and women's apparel, swimwear, footwear, accessories and home décor. Chef Kouri Killmeier, formerly of Nobu and Tribeca Grill, delivers classic American cuisine with an emphasis on fresh seafood, all with a hint of the tropics.

TurnStyle
1000S Eighth Ave., Underground
Manhattan, NY 10019
(646) 768-9222
<http://www.turn-style.com>

The underground area below Columbus Circle isn't just for subways anymore. TurnStyle is a below-ground space on Eighth Avenue between 57th and 58th Streets packed with 24 shops and 10 restaurants, with commuters and visitors treated to retailers like Fab, Dog & Co., Papyrus, Elma Blint and Spectre & Co. alongside eateries such as Casa Toscana, Georgias Bakery, Ellary's Greens, Pressed Juicery, Starbucks and Doughnuttery. TurnStyle has been called both a food hall and a street market, but no matter how you view it, it's a distinctively New York City experience.

NYC Restaurants

The Wayfarer
101 W. 57th St.
Manhattan, NY 10019
(212) 691-0030
<http://www.thewayfarernyc.com>

The Wayfarer is a classic American grille located on the bustling corner of 57th Street and Sixth Avenue within the Quin Hotel, serving a diverse artisanal menu crafted by executive chef Chris Shea that focuses on locally sourced sustainable fresh fish and shellfish, plus steaks and chops. The menu is complemented by custom cocktails created by award-winning mixologist Christian Sanders of Evelyn Drinkery. The Wayfarer's comfortable dining and lounging areas intermingle with effortless style, influenced by classic 19th-century New York with touches of the '70s era and modern art installations.

Times Square

Aureole
One Bryant Park, 135 W. 42nd St.
Manhattan, NY 10036
(212) 319-1660
<http://charliepalmer.com/aureole-new-york>

For more than 25 years Charlie Palmer and Aureole have set the standard for upscale American dining, establishing a style of innovative, creative American cuisine that continues to be widely imitated. Though Palmer's empire now extends across the country, Aureole remains the flagship restaurant and pulse of "progressive American" cuisine.

Barbetta
321 W. 46th St.
Manhattan, NY 10036
(212) 246-9171
<http://www.barbettarestaurant.com>

Owned by the same family for more than a century, Barbetta's ornate décor and lush, fanciful back garden (replete with stone fountain) make it the most romantic Italian around. The focus is on the cuisine of the proprietors' native Piedmont, where specialties include bollito, agnolotti and risotto. Don't miss the Italian white truffles, an extra-luxurious treat when they are in season.

Becco
355 W. 46th St.
Manhattan, NY 10036
(212) 397-7597
<http://becco-nyc.com>

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The name Becco is derived from the Italian verb, *beccare*, which means "to peck, nibble or savor something in a discriminating way." Lidia Bastianich and her son, Joe, opened Becco in 1993, and since then it has been providing New York diners with outstanding service for over 23 years. Located on New York's famed Restaurant Row in the heart of the Theatre District, Becco is open seven days a week for lunch and dinner. Becco is most famous for its innovative pasta tasting menu and extensive wine list, featuring more than 100 bottles of wine, all priced at \$29.

Blue Fin

W New York–Times Sq., 1567 Broadway

Manhattan, NY 10036

(212) 918-1400

<http://www.bluefinnyc.com>

Set in Times Square—a neighborhood better known for trinkets and fast food chains—Blue Fin is an outlier and a standout. Located in the groundfloor of the W Times Square, it shares the same sleek, design aesthetic, with modish appointments and a glitzy glass staircase. Meanwhile, the food is ambitious, but not outlandish: Scottish salmon is dressed with morels, sweet garlic and verjus; the fried softshell crab has a rhubarb vinaigrette, and some extra crunch from toasted macadamia nuts. In addition, there's a raw bar, serving east and west coast oysters, assorted clams and caviar, and sushi, to boot.

Bobby Van's Grill - West 45th Street

120 W. 45th St.

Manhattan, NY 10036

(212) 575-2599

<http://www.bobbyvans.com>

Set in the heart of Times Square, Bobby Van's on 45th Street has the familiar tones of its sister restaurants, stunning new design, and warm and friendly service only yards away from the Broadway scene. This outpost is open for lunch and dinner seven days a week. All of the Bobby Van's locations offer well-chosen cuts of steak, plump lobsters and gracious service—as well as an extensive list of seafood appetizers.

Bobby Van's Grill - West 50th Street

135 W. 50th St.

Manhattan, NY 10020

(212) 957-5050

<http://www.bobbyvans.com>

Bobby Van's holds a miniature empire of steak in New York, with three locations in Midtown and one in the Financial District. Loyal regulars swear by the consistently well-chosen cuts of steak, plump lobsters and gracious service (in a food niche known for grumpy waiters). You can lighten the load with an extensive list of seafood appetizers, from crabmeat cocktails to baked clams.

NYC Restaurants

Brasserie 1605

c/o Crowne Plaza Manhattan, 1605 Broadway

Manhattan, NY 10019

(212) 315-6000

<http://www.cpmahattantimesquare.com/dining/brasserie1605>

Brasserie 1605 is the Broadway address for fine dining. Sophisticated dishes and comfort food amiably share the menu, making it easy for you to please everyone in the family or all your business guests, including international travelers. Sunday brunch is served from 11:30am to 2:30pm. Don't have time to sit and enjoy our breakfast buffet? Brasserie 1605 also offers a selection of espressos and pastries to-go from 6:30am to 11:00am daily. Going to a Broadway show? Try the special \$30 pre-theater dinner menu 4–7pm daily. Call 212-315-6000 for reservations.

Bubba Gump Shrimp Co.

1501 Broadway

Manhattan, NY 10036

(212) 391-7100

<http://www.bubbagump.com/locations/new-york-city>

This Times Square seafood super-shack is something of a theme park for fans of Tom Hanks's 1994 film. Bubba Gump's shrimped-out menu runs the seafood gamut from a poboy to stuffed shrimp to a mess of fish and fries called Boat Trash. Buzzing, bustling and fun for kids, Gump's brings a bit of down-home Hollywood charm to the heart of Broadway.

The Capital Grille Time Life

120 W. 51st St.

Manhattan, NY 10020

(212) 246-0154

<http://www.thecapitalgrille.com/locations/ny/new-york/nyc-time-life-building/8038>

This outpost of the Capital Grille, situated within the Time-Life Building, features a sophisticated yet relaxed atmosphere. As with its sister locations, this one specializes in dry-aged steaks, chops and fresh seafood—but also holds a widely heralded collection of more than 7,000 bottles of wine.

Carmine's - Times Square

200 W. 44th St.

Manhattan, NY 10036

(212) 675-7722

<http://www.carminesnyc.com>

Wonderful Southern Italian food served in abundant portions. Celebrate festive occasions with loved ones; remember the sounds, smells and flavors of your old neighborhood. Enjoy the liveliness, crowds, and hustle & bustle of the city. Groups welcome.

NYC Restaurants

Da Rosina
342 W. 46th St.
Manhattan, NY 10036
(212) 977-7373
<http://www.darosina.com>

This Italian restaurant is in the heart of the Theatre District on Restaurant Row, situated perfectly for pre- and post-theater dining. The white tablecloths, roman columns and wall murals depicting an Italian seaside landscape create a festive atmosphere, with help from the hospitable servers. An extensive menu includes all the traditional Italian favorites, plus a few rarer dishes, with appetizers like mozzarella caprese and fried zucchini, entrees like chicken parmigiana and salmon in a light mustard sauce, and more than a dozen pasta dishes. Da Rosina also offers great prix-fixe deals, with a three-course lunch for \$22 and a three-course dinner for \$32. As tempting as it may be to fill up, it's advisable to save room for gelato or tiramisu.

Dave & Buster's
234 W. 42nd St., 3rd fl.
Manhattan, NY 10036
(646) 495-2015
<http://www.daveandbusters.com>

Even in the cacophonous madness of Times Square, Dave & Busters provides an amped-up level of fun, fun, fun. Where else is there to play video games and Skee-Ball, drink copious amounts of outrageous cocktails and feast on an extensive menu of satisfy-your-craving bar food? Check the for tons of specials, with bargain-price game plans available almost every night.

E&E Grill House
233 W. 49th St.
Manhattan, NY 10019
(212) 505-9909
<http://www.eegrillhouse.com>

E&E Grill House is a Broadway-friendly restaurant, in the historic Times Square/Theatre District, where locals are as comfortable and cared for as visitors from out of town. They are a grill house—the fun, more dynamic cousin of the steakhouse. E&E serves excellent food at fair prices with an emphasis on grilled items and the freshest ingredients. However, they do not alienate vegetarians and fish lovers; they embrace them by offering specialties such as their pan-roasted Scottish salmon or kale salad. Still, E&E Grill House's steaks and meat selections satiate any carnivore's cravings.

Frankie & Johnnie's Steakhouse—46th Street
320 W. 46th St.
Manhattan, NY 10036
(212) 997-9494
<http://www.frankieandjohnnies.com>

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With two locations in Midtown, plus some serious steaks and chops, this welcoming and unpretentious spot has quite the history as a real Prohibition-era speakeasy. Now accessible to all—with no password required—the menu offers great aged beef with its rightfully famous steak sauce, potatoes done eight ways and all the de rigueur steakhouse sides.

Gallaghers Steakhouse

228 W. 52nd St.

Manhattan, NY 10019

(212) 586-5000

<http://www.gallaghersnysteakhouse.com>

Back in the prohibition years, Gallaghers Steakhouse served as a speakeasy. Now, 80 years later, this signature New York establishment is a prime spot for a genuine steak. The restaurant's meat-aging room is stocked with USDA Prime dry-aged beef, which is sure to bring a tear to the eye of any carnivore. The dinner menu features chicken, seafood and even a veggie plate, but the steak is where it's at.

Glass House Tavern

252 W. 47th St.

Manhattan, NY 10036

(212) 730-4800

<http://www.glasshousetavern.com>

The decor at the Glass House Tavern is soothing and warm, and the prompt and friendly service provides a welcoming atmosphere for patrons. Executive chef Craig Cupani has created a contemporary American menu that sets this restaurant apart from others. Fresh, seasonal ingredients are the emphasis here, including a daily fish special, fresh salmon and trout, and several succulent meat options. The warm, inviting bar is the perfect place to enjoy a drink, and the late-night menu is available until 3am.

Hard Rock Cafe

1501 Broadway

Manhattan, NY 10036

(212) 343-3355

<http://www.hardrock.com>

As continually mobbed as the Beatles at Shea, the Hard Rock Café is an ongoing international phenomenon. Waits are common and the volume is up to 11, but the burger and bar-style snacks are hard to resist. Rock and roll memorabilia covers every square inch—remember that Elvis, Led Zeppelin and the Beatles are watching over your every bite.

HB Burger

127 W. 43rd St.

Manhattan, NY 10036

(212) 575-5848

<http://www.hbburger.com>

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The latest member of the Heartland Brewery family of restaurants, HB Burger is the only full-service, burger-oriented restaurant in the Times Square area. It features comfortable, spacious seating, wrought-iron chandeliers and two bars. The compelling menu includes prime Angus beef burgers, a sashimi-grade tuna burger, specialty salads, “Must Fry’s” like tater tots stuffed with bacon and jack cheese, and homemade sodas on tap. Best of all, nothing is more than \$9.

Hudson Market
Sheraton New York Hotel, 811 Seventh Ave.
Manhattan, NY 10019
(212) 581-1000
<http://www.sheratonnewyork.com/hudson-market>

One of the liveliest spots in Midtown on game day (whether that be football, baseball, basketball, hockey or soccer), this always-crowded sports bar boasts more than 25 screens and has a Cheers-type of vibe—go there enough and everyone will know your name. If your team isn’t doing as well as you’d hoped, drown your sorrows in a juicy burger and fries.

Inakaya New York
231 W. 40th St.
Manhattan, NY 10018
(212) 354-2195
<http://www.inakayany.com>

Tokyo’s famous robatayaka now has a New York outpost in the New York Times building. Inakaya is a fun, boisterous grill restaurant, where the food is excellent but the real draw is watching it prepared. Sit at the counter and point out your selections from giant ice displays piled high with whole fish, lobster, crab, veggies and more. Then, sit back and watch the chefs slice, dice, flip and screech out orders from behind the open grill. It’s a hectic experience, but always engaging.

La Masseria
235 W. 48th St.
Manhattan, NY 10036
(212) 582-2111
<http://www.lamasserianyc.com>

Masseria means farmhouse in Italian, and this restaurant’s inspiration is evident in the stone walls and exposed wooden beams. La Masseria is close to Broadway, making it an ideal pre-theater dining alternative to Times Square’s chain restaurants. Warm and inviting, this West Side jewel serves scrumptious dishes from the Puglia region in Italy. A large assortment of entrees satisfies the pasta-lover, the carnivore and the vegetarian alike.

The Lambs Club Restaurant & Bar
The Chatwal, 132 W. 44th St.
Manhattan, NY 10036
(212) 997-5262
<http://www.thelambsclub.com>

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The Lambs Club offers chef Geoffrey Zakarian's modern approach to American cuisine with distinct ingredients, seasonal menus and a signature approach to hospitality. Inside, guests are transported from the hustle and bustle of Broadway to the welcoming oases of the restaurant's many one-of-a-kind spaces. With an award-winning wine list, extensive craft cocktail program and regular schedule of live music and DJs, The Lambs Club provides a distinctly New York experience.

Le Bernardin Restaurant

155 W. 51st St.

Manhattan, NY 10019

(212) 554-1515

<http://www.le-bernardin.com>

This temple of piscine pleasures is deemed one of the top restaurants in New York City year after year. Helmed by silver fox Eric Ripert, the kitchen turns out pristine plates of the sea's finest creatures in a French style that acknowledges the classics but looks around the world for inspiration (uni risotto, Scottish salmon with baby bok choy). Award-winning sommelier Aldo Sohm is in charge of one of the city's most exciting cellars.

Le Rivage Restaurant

340 W. 46th St.

Manhattan, NY 10036

(212) 765-7374

<http://www.lerivagenyc.com>

This traditional French restaurant is located in the heart of the Theatre District and has been operated for over 25 years by the Denamiel family. The romantic French atmosphere is the setting for elegant yet affordable classic French cuisine (roast duck, frogs' legs, escargot). Specializing in pre-theater dining, Le Rivage ensures that patrons finish their meals with enough time to make the opening curtain. The restaurant also is open for lunch and post-theater dining.

Lobby Lounge

New York Hilton Midtown, 1335 Sixth Ave.

Manhattan, NY 10019

(212) 586-7000

<http://www.newyorkhiltonhotel.com/new-york-dining/index.cfm>

Locals and tourists alike will enjoy the people-watching and casual atmosphere in this Midtown spot, which features light meals, killer cocktails and a large dessert menu. It's a great place to kick back and relax, bring the kids, meet the folks or meet a blind date—and it's open till midnight.

Nios Restaurant

130 W. 46th St.

Manhattan, NY 10036

(212) 485-2999

<http://www.niosrestaurant.com>

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Inspired by the Nine Muses, the newly opened Nios is a stunning wine bar with a menu of American favorites to match. Surrounded by the high energy of Times Square, Nios draws in locals and visitors alike to savor the seasonal dishes that are designed to share, along with the approachable, generous wine list and signature cocktails. Whether stopping in during a day of shopping and sightseeing or as the perfect complement to a Broadway show, Nios promises a stimulating experience.

Osteria al Doge
142 W. 44th St.
Manhattan, NY 10036
(212) 944-3643
<http://www.osteriaaldogenyc.com>

Osteria al Doge stands in the midst of Times Square's Theatre District and specializes in Venetian cuisine. The menu includes risotto, fish and popular Venetian dishes like pasta e fagioli. Much like those who shop the markets in Venice, Osteria al Doge stresses the importance of using only the freshest ingredients in every dish, a practice that keeps diners returning.

Palm West
250 W. 50th St.
Manhattan, NY 10019
(212) 333-7256
<http://www.thepalm.com/palm-west>

The second in a chain of Palm restaurants, this one is located in the Theatre District. This has steadily become a staple in the highly trafficked Times Square area. Be sure to keep an eye out for Broadway's finest actors catching a Prime Aged New York Strip steak and a bottle of Barberesco after the evening's final performance.

Pasta Lovers
142 W. 49th St.
Manhattan, NY 10019
(212) 819-1155
<http://www.pastaloverstrattorianyc.com>

This casual Italian restaurant offers a full variety of reasonably priced sandwiches, pastas, pizza, chicken, veal and fresh fish dishes. Comfort and quiet ambiance are prime qualities of this conveniently located Midtown Manhattan eatery, which is open daily for lunch and dinner. Pasta Lovers also offers private rooms that can accommodate 10 to 80 people; full-service catering for up to 200 is also available, with delivery throughout Manhattan.

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Planet Hollywood New York
1540 Broadway
Manhattan, NY 10036
(212) 333-7827

<http://www.planethollywoodintl.com/locations/new-york>

Located in the heart of Times Square, this famous eatery shares the bustle and flash of its surroundings. Diners of all ages chatter and dine among famous Hollywood and Broadway memorabilia in an energetic and exciting atmosphere. Serving lunch and dinner, and appealing to all taste levels, this is an experience that will add to your New York City visit.

Ruth's Chris Steak House
148 W. 51st St.
Manhattan, NY 10019
(212) 245-9600

<http://www.ruthschris.com/restaurant-locations/manhattan>

Known worldwide for sizzling, mouthwatering USDA Prime steaks, market-fresh seafood, delicious side dishes, an extensive wine list and a wide variety of desserts, this steakhouse takes great pride in providing loyal patrons with a fine-dining experience in a comfortable, luxurious atmosphere. Located in Midtown West, a short walk to Broadway theaters, Ruth's Chris offers three private dining rooms that seat up to 130 guests. For your next business gathering, family or social celebration, treat your special guests to Ruth's Chris.

Sardi's
234 W. 44th St.
Manhattan, NY 10036
(212) 221-8440

<http://www.sardis.com>

Not many restaurants in NYC live to be over 80, but this Italian institution in the heart of the Theater District has been going strong since 1927. It's the perfect spot for a pre- or post-Broadway meal, featuring reliable fare like cannelloni au gratin, steak tartare and crabcakes; expertly prepared classic cocktails; dozens of autographed caricatures of celebrities lining the walls; and the palpable buzz of a place that's seen its share of Big Apple history.

T.G.I. Friday's
149 W. 46th St.
Manhattan, NY 10036
(212) 944-7352

<http://www.rieserestaurants.com>

T.G.I. Friday's, the self-styled "America's Favorite Bistro" popular for their one-of-a-kind and stylized menu, always offers a trendy selection of the latest fare and drinks. Along with a comfortable atmosphere, the New York City T.G.I. Friday's is famous for happy hours that include half-price

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appetizers and discounted drinks. In addition to the wide selection of tasty fare, there's also a special menu for children under 12. T.G.I. Friday's offers a catering menu and private banquet facilities for 50–200 people.

Toloache

251 W. 50th St.

Manhattan, NY 10019

(212) 581-1818

<http://www.toloachenyc.com>

With made-to-order guacamole, brick-oven-roasted seafood and an eager and knowledgeable waitstaff, the cozy Toloache is a charming little slice of Mexico off Times Square. Mexican-born chef Julian Medina (formerly of Pampano and Zocalo) also cooks up something more than just traditional Mexican food—expect occasional doses of foie gras in the mix.

Victor's Cafe

236 W. 52nd St.

Manhattan, NY 10019

(212) 586-7714

<http://www.victorscafe.com>

Victor's, in the theater district, has been a redoubt for high-end Cuban food for 50 years. In an airy space, the tropical theme is carried out with bright hand-painted murals, cane-backed chairs and old-time paddle fans gently waving in the rafters. The menu is more ambitious than a rice-and-beans joint, with both a classica menu of favorites like ropa vieja, skirt steak sautéed in onions, tomatoes, onions and peppers, then shredded by hand; and a neuva menu with ambitious fare like snapper, marinated in Seville oranges, and salmon, with a sugarcane glaze.

Virgil's BBQ

152 W. 44th St.

Manhattan, NY 10036

(212) 921-9494

<http://www.virgilsbbq.com>

Good barbeque is surprisingly hard to find in New York, but Virgil's was among the first to boldly promise the real deal. The interior is a version of classic, roadhouse Americana, and the kitchen serves 'que in the many styles of the south: Thus you get Texas-style beef brisket, Carolina pulled pork, Memphis pork ribs, and Georgia chicken-fried steak. But as any aficionado knows, the sides are just as important, and Virgil's has a slew of them, including hush puppies, biscuits and gravy, and "Train Wreck Fries," slathered in a mouthwatering mix guaranteed to infuriate your doctor: cheddar, bacon and ranch dressing.

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Buca di Beppo Italian Restaurant
1540 Broadway
Manhattan, NY 10036
(212) 764-6527
<http://www.bucadibeppo.com>

Buca di Beppo Italian Restaurant is a great place for Italian food and fun. Buca serves family-style food in two portion sizes. "Buca Small" serves two or more and "Buca Large" serves four or more. Whether you're celebrating a special occasion, planning a business dinner or having a night out with family and friends, you'll enjoy Buca's authentic Italian cuisine in our eclectic, vintage setting. Ask about Buca's specialty tables—a "Pope's Table" that seats 12-18 and a "Kitchen Table" that seats 6-10.

Buffalo Wild Wings
253 W. 47th St.
Manhattan, NY 10036
(212) 265-9453
<http://buffalowildwings.com/en/locations/Detail/3695>

Buffalo Wild Wings is serving up the ultimate "wings, beer and sports" experience in Times Square with a stadium-inspired ambiance featuring four levels of dining including a rooftop, patio deck and private party space. Enjoy endless wings and other Wild menu items, 30 draft beer selections and countless TVs. UFC and sports fans unite—if you want to watch it, Buffalo Wild Wings will put it on. Happy Hour runs Monday through Friday 4–7pm, and all day Wednesday. Patio and rooftop are open spring through fall.

Dos Caminos Times Square
W New York—Times Square, 1567 Broadway
Manhattan, NY 10036
(212) 918-1330
<http://www.doscaminos.com/venues/times-square>

Dos Caminos Times Square spans two floors and features a 40-seat mezcal and margarita bar on the street level and a guacamole bar on the subterranean level. Look for an expanded menu of chef Ivy Stark's healthy Mexican dishes as well as a selection of 120 premium tequilas and delicious new cocktails.

Guy's American Kitchen & Bar
220 W. 44th St.
Manhattan, NY 10036
(646) 532-4231
<http://guysamerican.com>

Open in the heart of Times Square, Guy Fieri has introduced Guy's American Kitchen & Bar. Guy is seen on the Food Network hosting Guy's Big Bite and Diners, Drive-Ins and Dives. This dynamic restaurant features Guy's signature style of cooking, big on flavor and short on boundaries. From the crave-worthy menu to the buzzing bar scene, Guy's spirited restaurant promises to offer guests a spot that will

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become a fast favorite for a truly memorable dining experience. Guy's American Kitchen & Bar's open kitchen provides guests a behind-the-scenes look at Guy's culinary team in action, while three bars offer signature cocktails and a line of beers locally brewed by Heartland Brewery, exclusively for Guy Fieri.

Haven Rooftop
Sanctuary Hotel, 132 W. 47th St.
Manhattan, NY 10036
(212) 466-9000
<http://www.havenrooftop.com>

Located on top of the Sanctuary Hotel New York near Times Square and Rockefeller Center, Haven Rooftop offers guests a chance to view Manhattan's skyline while enjoying modern American and French cuisine and crafted cocktails. This year-round rooftop transforms its design with each season. Haven boasts 2,500 square feet of event space, with lush greenery complemented by custom-built cedar furnishings, creating a vibrant and inviting aesthetic. It's a perfect venue for corporate events, social gatherings and celebrations above the lights of Times Square.

John's Pizzeria Times Square
260 W. 44th St.
Manhattan, NY 10036
(212) 391-7560
<http://johnspizzerianyc.com>

Located in a unique 19th-century church, the country's largest pizzeria is the perfect budget-friendly location for small and large groups to enjoy New York City's famous thin-crust brick oven pizza. With a convenient location in Times Square, this is the ideal restaurant to enjoy pre- and post-theater meals with family and friends. Capable of seating 400 people, John's can handle groups of any size gracefully in a New York minute.

Lillie's Victorian Establishment—Times Square
249 W. 49th St.
Manhattan, NY 10010
(212) 957-4530
<http://www.lilliesnyc.com>

Lillie's Victorian Establishment combines an authentic ostentatious decor with a down-to-earth, mellow ambiance representing one of the last great Victorian "gin palaces" that once flourished in the industrial cities of Northern Ireland and England. Lillie's serves an eclectic yet traditional menu and an impressive range of over 50 domestic and imported beers, as well as a fine selection of whiskeys, scotches and wines.

Natsumi
226 W. 50th St.
Manhattan, NY 10019
(212) 258-2988
<http://www.natsuminyc.com>

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Natsumi breaks new ground with innovative, modern Japanese cuisine. Barbara Matsumura, founder of Haru Restaurants, has teamed up again with Chef Haru Konagaya to create this destination. Two separate experiences in two adjacent sites, an elegant restaurant and a trendy Tokyo-chic bar/lounge, Natsumi specializes in modern Japanese cuisine with a touch of Italian ingredients—offering an array of creative dishes, such as sashimi arugula salad, new style yellowtail carpaccio and lobster green tea ravioli. The menu relies on unique preparations with dynamic flavors. The wine list is international, including white, red, sparkling wines and champagne.

Opry City Stage
1604 Broadway
Manhattan, NY 10019
(615) 882-5435
<http://www.oprycitystage.com>

A top-quality Southern-inspired, made-from-scratch menu and Southern hospitality will be the hallmark of Opry City Stage. Offerings include breakfast favorites like house-made biscuits and gravy while meatloaf, chicken and waffles, shrimp and grits, and cornbread take center stage for lunch and dinner. Favorite dishes and specialty cocktails named after country artists are on the menu. A main restaurant stage will include live acoustic acts as well as on-screen performances by country music's top new stars along with timeless classics from the Grand Ole Opry's archives.

Paul's on Times Square
136 W. 42nd St.
Manhattan, NY 10036
(212) 204-7246
<http://www.paulsontimesquare.com>

The brainchild of industry giants Paul Nicaaj and Dino Redzic, Paul's on Times Square is a formidable culinary destination for those craving spirited Italian fare with a global touch. Conveniently located in the new Hilton Garden Inn on West 42nd Street, Paul's is near the center of the City. The elegantly decorated dining room is perfect for a romantic date, family affair or business meeting. A full bar offers a great view of Times Square. Paul's also is great at hosting private parties. The restaurant is open daily for breakfast, lunch and dinner.

Sushi Seki Times Square
365 W. 46th St.
Manhattan, NY 10036
(212) 262-8880
<http://www.sushiseki.com/hellskitchen>

The newest Sushi Seki is their flagship location, located on historic Restaurant Row at the confluence of Times Square and Hell's Kitchen. Their latest endeavor features two distinct ambiances within the stunning, bi-level space. The main floor with a large bar is ideal for pre- and post-theater dining, providing a casual and contemporary experience that features an open kitchen, a communal table, a 76-

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seat dining room and a special \$75 Kappo tasting menu. Japanese artisanal cocktails, as well as a full selection of premium wines, sakes and beverages complete the experience.

Tender Steak & Sushi
Sanctuary Hotel New York, 130 W. 47th St.
Manhattan, NY 10036
(212) 514-6000
<http://www.tendernyc.com>

Tender Steak & Sushi Restaurant, located at Sanctuary Hotel New York near Times Square and Rockefeller Center, features modern American fare with a selection of premium cut steaks, refined signature dishes and Japanese delights. The fusion of steak house and sushi bar makes Tender an exciting, unique and modern eatery, offering a culinary experience created by acclaimed designer Josh Held featuring sultry music, mood lighting and plush banquettes. Behind mirrored French doors is the venue's private dining room and Tender Sports Bar, featuring 11 HDTVs to watch your favorite games in a casual dining atmosphere.