

Manhattan Digest

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Dive into a Tasty World at 212 Steakhouse in Midtown East

By Ryan Shea - Nov 13, 2017 32 0

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Credit: 212 Steakhouse

It's a pretty amazing accomplishment when you can claim something for your own in Manhattan, and *212 Steakhouse* has that with it being the only restaurant to serve authentic Kobe beef. That's not a bad feat, given how many steakhouses and "meat" related places there are in NYC, and after I stopped by there with a friend last week to experience 212 in all its glory, I can truly say that you should stop there for the Kobe... and so much more.

I consistently find myself in Midtown East lately when it comes to the latest and greatest in dining experiences, and *212 Steakhouse* is no exception. I took a friend there on a rainy Tuesday night, where my cloudy blues before entering were whisked away due to the gorgeous ambiance and fabulous customer service I received once inside.



Credit: 212 Steakhouse

212 Steakhouse is a moderately sized location, with a sprawling bar and fantastic window and group seating depending on if you are looking for an intimate dinner for two or a group outing with friends, colleagues or family. The location has been open for three years now, which in Manhattan is really dog years to have success for such a prolonged period of time.

As stated before, 212 Steakhouse is one of only eight restaurants across the country to serve authentic Kobe beef, and the only one not only in Manhattan but on the east coast. Suffice to say, I was ready to grub down on what they had to offer, and can make some fantastic recommendations based on what me and my friend wound up eating that night.



Credit: 212 Steakhouse



A *Jumbo Shrimp Cocktail* to start is always good as its a classic that never dulls with time. Squirt some lemon on it and away you go. However, there are other options that have a bit of a modern appeal to it that you will definitely enjoy. For instance, their *Wild Salmon Avocado Ceviche* with mango, radish, jalapeno and lime zest. If you are looking for an appetizer to wake your palate up, it's this as the flavors inside of it are wonderful and make for a fantastic ceviche. Also, for a cold night, their Lobster Bisque is simply divine as there are tons of lobster chunks in it and its finished with a great armagnac (brandy).

It may be sacrilegious to not order steak at a steakhouse, but hear me out. I made it work and then some. Me and my friend were jonesing for pasta that night, and a dish that instantly stood out for me was their *Strozzapreti*, which came with Australian Wagyu, Bolognese Sauce and English Peas . For those who don't know, Strozzapreti are an elongated form of cavatelli. The mixture of the Wagyu and Bolognese sauce complimented the Strozzapreti perfectly and made for a warm and delicious fall entree.



Credit: 212 Steakhouse

I always find that steakhouses knock it out of the park when it comes to how well they make chicken, in particular the crispy skin on top. 212 Steakhouse is no exception, as their *Pan-Roasted Chicken* with Marble Potatoes, Porcini Mushrooms and Scallions was simply heaven. A classic dish done incredibly well, with the mushrooms having a ton of flavor that works well with the chicken and the rest of the dish. Overall, 212 Steakhouse exceeded my expectations and provided a wonderful meal full of great ambiance, hospitality and more, and this is a spot I highly recommend trying out ASAP.



Credit: 212 Steakhouse

For more information on 212 Steakhouse, please check out their [official website](#).