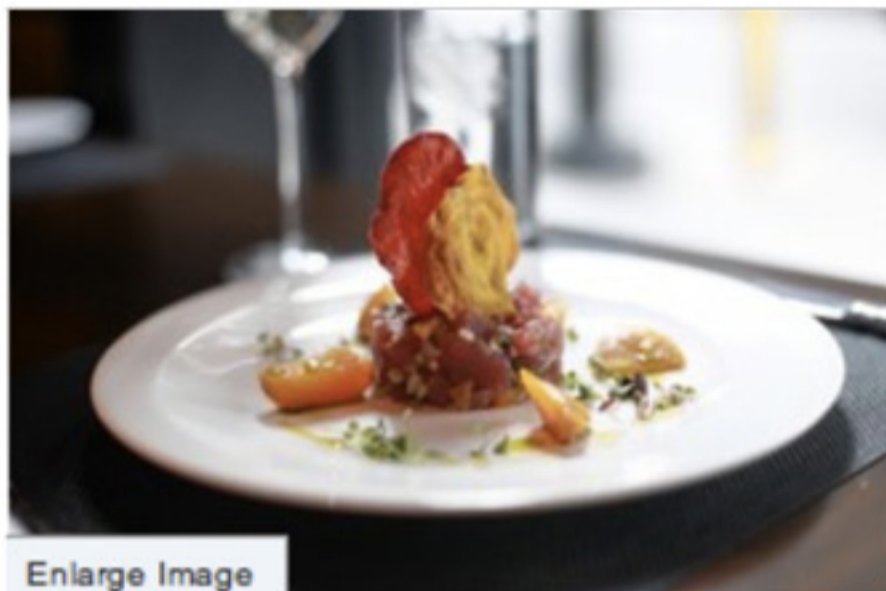


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A Casual Take on a Classic

Downtown, the venerable Delmonico's has long been favored by old-school, Wall Street titans as a place for wine and red meat. In Midtown, the recently opened Delmonico's Kitchen is a modern, jazzier iteration of the traditional steakhouse—steaks, sure, but also turkey burgers and flatbreads.



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Stephen Yang for The Wall Street Journal

The tuna tartare with green apple and roasted and crispy beets.

"You have a lot of media people around, a ton of younger people, then at night, you have your corporate suits and your tourists. It's a mixed combination," said managing partner Dennis Turcinovic. "The restaurant doesn't have white tablecloths. It's a bit noisier, livelier, louder."

The more casual restaurant has a wide lunch menu, from tuna tartare (\$17) to a Tuscan kale Caesar salad

(\$12). Diners can splurge for a \$47 filet mignon, and some do, but there's also a \$16 club sandwich.

The restaurant's beef carpaccio may be its tastiest dish: tender with pickled mustard seeds, parmesan, lemon and arugula (\$16.) The crab cake "egg benedict" (\$19) has quail egg and a quirky d'Espelette hollandaise sauce.

Another difference: Wines are served by the glass, unlike the original steakhouse, where a bottle is your only choice.

Delmonico's Kitchen, 207 W. 36th St. between Seventh and Eighth avenues; serving lunch Monday through Friday between noon and 3 p.m.; 212-695-5220.