

PRESS RELEASE

A New Chapter for North America's Steak Scene

The 50 Best Steak Restaurants 2025 announced

New York, December 2025 – Upper Cut Media House Ltd., the London-based media company behind the global ranking World's 101 Best Steak Restaurants, is proud to unveil the 50 Best Steak Restaurants North America 2025.

Since its founding in 2019 by Ekkehard Knobelispies, the ranking has become the leading international benchmark for premium steak dining – often referred to as the “Champions League of Steak.”

A continent defined by great steak

Chicago, New York, Miami & San Francisco lead the way

North America once again demonstrates remarkable culinary diversity and quality. From Chicago and New York to Miami, Los Angeles, Vancouver and Toronto, this year's list reflects the depth and breadth of the continent's most outstanding steak destinations.

The Top 5 North America for 2025 are:

1. Asador Bastian – Chicago
2. Cote – New York City
3. Jeffrey's – Austin
4. La Tête d'Or – New York City
5. Miller & Lux – San Francisco

Innovation, global orientation - and a clear shift in competitiveness

A defining feature of this year's ranking is the growing number of North American restaurants that operate with innovation, global orientation and a culinary vision far beyond traditional steakhouse conventions. These restaurants shape a modern form of steak gastronomy, marked by creativity, technical precision and deep respect for sourcing and quality.

They embody the values we celebrate in this ranking: global inspiration, craftsmanship and a clear culinary identity.

At the same time, the 2025 list reveals a noticeable shift in competitiveness:

Several formerly renowned names have lost ground in an international context, relying too heavily on tradition, brand power and nostalgia, while global standards in steak dining have advanced dramatically.

Our focus is therefore firmly on steak restaurants - not steakhouses. We celebrate establishments that deliver innovation, identity, ambition and a contemporary interpretation of fire and meat - qualities that define a true world-class destination.

Newcomers, rising stars & culinary powerhouses

Several restaurants make a strong debut, underscoring the dynamic nature of the North American scene. At the same time, some previously established names have dropped from the list, reflecting rigorous assessment and ever-rising international standards.



A rigorous selection

1,200 Restaurants reviewed globally year by year,
only 50 selected in North America

More than 450 restaurants across North America were visited and evaluated by a global network of 21 anonymous Steak Ambassadors.

Assessment is based on 28 detailed criteria, including

- Meat quality & provenance
- Ageing methods
- Grilling technique & craftsmanship
- Service & hospitality
- Wine programme
- Ambience & authenticity

Only the Top 50 earn a place in the ranking.

Statement from the Publisher

Ekkehard Knobelspies, Founder & Publisher

“North America is home to some of the most innovative and globally minded steak restaurants in the world – establishments that continue to evolve, set new standards and demonstrate what modern steak gastronomy truly means. At the same time, we see a clear shift in competition: many once-celebrated names have lost relevance internationally because they relied too heavily on tradition and brand reputation.



Our mission is to highlight the restaurants that not only serve exceptional meat, but also possess a clear identity, embrace innovation and aim to compete at a world-class level. We deeply value tradition and the old-school foundations of steak dining, but only when they continue to express true excellence. These are the restaurants that define what a contemporary steak restaurant – and not a traditional steakhouse – must look like today. And we sincerely hope that this ranking opens the eyes of some North American steakhouses and encourages a shift toward greater ambition and higher standards.

Steak America must recognise that there is a world beyond seafood towers, filet tenderloin cooked on a high-temperature broiler, macaroni & cheese and key lime pie."

Contact & Interview Requests

Upper Cut Media House Ltd.
World's 101 Best Steak Restaurants
124 City Road, London EC1V 2NX, United Kingdom

Ekkehard Knobelspies, CEO & Publisher
ceo@worldbeststeaks.com
Instagram: @worldbeststeakrestaurants
www.worldbeststeaks.com