



WOLFGANG'S STEAKHOUSE

WOLFGANG ZWIENER TAKES THE CHOPHOUSE EXPERIENCE TO THE NEXT LEVEL

WORDS BY VANESSA PASCALE

You're craving a perfectly-prepared steak and mouth-watering seafood in a beautiful setting —where do you go? If you're smart, you head over to Wolfgang's Steakhouse by Wolfgang Zwiener. The former Peter Luger head waiter took his four decades of experience at the famous Brooklyn steakhouse and created a chain of restaurants (there are 19 locations worldwide, from Manhattan to Beverly Hills and Hong Kong to Tokyo) that is next level in every way.

Fortunately, there is a Wolfgang's Steakhouse right here in South Florida that boasts gorgeous views of the Miami River and Downtown Miami from every seat in the house. The restaurant exudes that old-school, upscale steakhouse vibe with its classic decor, white linen tablecloths, and finely dressed waiters. Once we are seated in their spacious dining room, we peruse the menu. The dinner menu (they serve lunch too) is divided into sections: Appetizers, Soups & Salads, Steak & Chops, Seafood, and Sides.

With so many appealing appetizers to choose from —hello, *Seafood Platter*, *Stone Crabs* (seasonal), *Wolfgang's Crab Cake*—, we finally agree on the fresh oysters on the half shell and lobster cocktail to start. You can never go wrong with seafood, right? A platter housing half a dozen oysters and a whole lobster split down the middle, served with cocktail sauce, are delivered to our table. The lobster is juicy, and the oysters are plump and briny. The seafood is delicious, fresh, and certainly sets the bar for what we can expect.





Wolfgang's is widely known for their 100% USDA Prime meats and perfectly prepared dry-aged steaks, aged in their own aging box on the premise for an average of 28 days. The Steak & Chops section features a porterhouse for two, rib-eye steak, lamb chops.... We order a filet mignon each, along with shareable sides: lobster mac and cheese, mashed potatoes, and creamed spinach. I cut into my filet to find a perfect medium-rare center. I savor my first bite as it melts in my mouth. Tender, juicy, and bursting with flavor, this steak is among the best I've ever had. Bravo, Wolfgang's!



I am a discerning food critic and find it so disappointing when a steakhouse falls short on their side dishes, it ruins my dining experience. Thankfully, Wolfgang's chefs know what they're doing and their sides are incredible —from their creamy spinach to their velvety mashed potatoes. Definitely order the lobster mac and cheese, it's rich with cheese and boasts the ideal amount of lobster. Next time, I intend to try their fried onion rings and sautéed mushrooms —our neighboring table ordered these sides and they looked appetizing.

Once our plates are cleared and our tablecloth is cleaned, the dessert menu is presented to us. Though we are delightfully full from our decadent meal, there's always room for something sweet. And this dessert menu is particularly hard to turn away — key lime pie, cheesecake, tiramisu, chocolate mousse cake... All desserts are available with homemade schlag (whipped cream). We agree on the apple strudel. A good-sized piece of apple strudel, sprinkled with powdered sugar and served with a side of schlag the size of our dessert, is set down before us. We forget that we're full and dive in. Served warm and piled high with spiced apples, this dessert is the perfect ending to our exceptional dining experience at Wolfgang's Steakhouse. **ML**



Wolfgang's Steakhouse is located at 315 S. Biscayne Blvd., Miami, FL 33131.

For more information, visit wolfgangvssteakhouse.net or call 305-487-7130.