

DINING



TASTE THE GOOD LIFE AT MB STEAK

BY KEN MILLER

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For brothers David and Michael Morton, the restaurant business is part of their DNA; their father, Arnie, started Morton's The Steakhouse, a benchmark of quality in the steakhouse world. For years, the brothers have been opening their own restaurants around the country, but MB Steak at the Hard Rock Hotel is their first steakhouse venture as a team. Their goal was to create an "approachable" steakhouse concept for the Hard Rock crowd. To say they've succeeded is a huge understatement.

MB Steak's intimate space will make you feel like you're part of an exclusive club. Recessed soft lighting and dark wood accents dominate the decor. Especially striking is the centerpiece, a sculpture hanging from the center of the room and featuring radiating, spiked arms scattered with lights—it would look right at home in an episode of Game of Thrones.

There isn't a single misstep on the cocktail menu, and in a shout-out to Hard Rock Hotel show Magic Mike Live, MB Steak features the Magic Mike, prepared with raspberry-infused Born & Bred vodka (Magic Mike Live producer Channing Tatum's brand), sparkling rose and strawberry, all poured over cotton candy. Much like Tatum's show, this cocktail will put you in a good mood.

The appetizer menu is loaded with clever creations from executive chef Patrick Munster, but don't miss the Maine lobster bisque, rich and full of tender lobster chunks along with brandy, tarragon and crème fraîche to put the whole thing over the top. And if you're a fan of octopus, you won't believe the tender consistency of the charred Spanish octopus, wonderfully accompanied by broccolini, stewed tomatoes and port wine.

Steaks are truly the star here, with particular highlights including the bone-in filet mignon and ribeye (especially when dipped in sauces like bearnaise, peppercorn, bordelaise and MB's signature blend), and if you're ordering for two, it doesn't get much better than the 32-ounce double porterhouse. But relax, seafood lovers: the fennel-crusting salmon, served with marble potatoes and a sweet, succulent lobster butter, is just as satisfying.

MB Steak makes sure to provide plenty of side choices, and there is truly something for everyone here. The lobster mac and cheese, made with cavatappi pasta, is almost a meal in itself, and there are few better ways to complement the flavor of a great steak than with mushroom grits (accented by pecorino cheese and chives) and Brussels sprouts chock full of pickled shallots and toasted almonds.

Steakhouse desserts have a reputation for being decadent, and MB Steak doesn't feel the need to rock that particular boat. The triple chocolate truffle cake, two types of chocolate covered by another chocolate topping and fresh raspberries, unveils new tastes with every bite, and the birthday cake milkshake uses butter cream frosting for added effect. If you aren't full after a meal here, you did something seriously wrong.

Whatever the Mortons do in the future is well worth watching, but in the meantime they've created something to be proud of with MB Steak.

Hard Rock Hotel, opens at 5 p.m. daily. 702.483.4888

Photo Gallery



Nosh: MB Steak

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