

OPINION

Where to Eat in Vegas: 5 Sure Bets for New Dining

Buzzworthy on and off-Strip restaurants prime for communal feasts

By [Andy Wang](#) - 08/01/17 1:00pm

What do the best new restaurants in Las Vegas have in common? Bold flavors. Menus designed for communal dining. Transporting experiences whether you're dining on or off the Strip. Buzzing spaces that feel upscale without being stuffy. In a word: fun.

Here are five new places to feast in Vegas.

MB Steak



The bone-in short rib is large-format bliss. Jim Decker

Michael and David Morton, sons of steakhouse mogul Arnie Morton, have opened a glamorous new restaurant at Hard Rock. MB Steak (the MB stands for My Brothers) is a modern spot for meat-focused feasts where you can create a different kind of surf-and-turf by sharing a 32-ounce braised, pepper-crusted short rib and a 12-ounce Maine lobster tail.

Of course, there are filets, dry-aged tomahawks and double porterhouses from Midwestern ranches in a restaurant that's clearly a tribute to Arnie and his role in creating the great American steakhouse. But this is also 2017, so you have the option of pairing Australian or Japanese wagyu with shrimp scampi or Alaskan king crab. The creamed corn with king crab and roasted poblano peppers packs a nice punch, and the creamed spinach is amped up with a runny egg on top. Chef Patrick Munster (formerly at Steve Wynn's baller SW Steakhouse) plays the classics well, so we recommend starting with onion soup and a salad.

And the Mortons, of course, understand that steakhouses—especially Vegas steakhouses—are all about celebration. So whether it's a special occasion or not, you can indulge in everything from seafood towers and caviar sliders, to a triple-chocolate truffle tower and a sprinkles-covered birthday-cake shake. That highly Instagrammable shake, with its confetti cake, butter-cream frosting and vanilla ice cream, is somehow lighter than it looks. In the world of over-the-top steakhouses, that counts as balance.