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FIRST AFFORDABLE STEAK HOUSE
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stellar steaks

Flawless service, elegant interior, juicy, dry aged steaks, delicious and inventive cocktails ... can such a place exist in Moscow? You can read our article, but you'd do better to find out for yourself with a visit to Chicago Prime on Strastnoi Bul.

PHOTO ALEXEI VASILYEV / TEXT CATHERINE BLANCHARD [FEEDBACK](#)



Entering a restaurant on an escalator does not make said restaurant feel fabulous. In fact, I doubted all of the hype when I first arrived at [Chicago Prime](#). Created by the all-star team behind Starlite Diner, it is no surprise that the beige and dark wood interior is completely imported and reminiscent of any upscale steak house in the States. What I did notice was the wrap-around bar in the back of the restaurant, where guests can relax with a pre-dinner drink while their table is set or sit and watch sports with a full meal. Eating at the bar is not a common practice here, but the set up at [Chicago Prime](#) might just make it one.

As for the menu at the restaurant, there is only one question: How do you make

a Caesar salad in Moscow interesting? Almost every restaurant offers some version of the dish, but [Chicago Prime](#) might be the only place where you can get the real thing done perfectly. Their Caesar comes with scallops and shrimp for 650 rubles. I asked the waiter to hold the seafood (bringing the price down to 390 rubles) and got one of the best salads I have ever had, topped only by the Caesar at 21 Club in New York. The crispy romaine lettuce was doused in a creamy sauce and sprinkled with crunchy Parmesan chips I have yet to see anywhere else in this city.

My companion ordered the C.P.wedge salad—an American classic. The 390-ruble fresh and crisp iceberg wedge was topped with perfectly fried bacon (yes, real bacon!) and blue cheese crumbles. A creamy gorgonzola dressing pulled the whole thing together and added a welcome tanginess. For mains, we both ordered from the chef's specials, even though all of the meat served is American and, as the name of the restaurant might suggest, prime grade. The NY strip loin, center cut, with caramelized onions and a gorgonzola cheese crust (1,790 rubles) had a light sweetness thanks to the onions. However, the highlight of the meal was the slow roasted prime rib on the bone with horseradish cream sauce (2,690 rubles). When you order a \$90 steak, it is fair to expect a lot, even if you are in Russia. The 28.5 oz. piece of meat was more than we ever could have anticipated, perfectly pink and so tender you could cut it with a butter knife. The horseradish sauce was nice, but the meat was better without it. (Also of note is the fact that our waiter had us check the temperature of our meat before he left the table. At [Chicago Prime](#), they actually want you to send your food back if it is not done right.)

Sides of white cheddar potatoes au gratin (390 rubles) and assorted grilled vegetables (390 rubles) ended up being too much food, but both were quality. Still, we couldn't resist the trio of mini cheesecakes (380 rubles). [Caramel](#), coconut and chocolate, each had the firm yet creamy texture typical of the dessert and somehow impossible to find in Moscow; they tasted like what cheesecake ought to be.

Now, it is worth mentioning the list of martinis, which make it seem like Dmitry Sokolov and Alexander Kan are slacking off. Why a steak house serves drinks like a creamy chocolate martini with white chocolate shavings (450 rubles) is unclear, but one sip of the slightly boozy melted milkshake heaven and you will stop questioning it. Combinations like

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raspberry and rosemary, and mango and pineapple make for amazing cocktails, but my personal favorite was the crisp and cool green appletini (290 rubles). My only hope for [Chicago Prime](#) is that it does not get comfortable at the top, because it would be heartbreaking to think a place this good can't thrive in Moscow.

We at element try our best to deliver you the most informative and objective reviews of new Moscow restaurants. If you're looking for a place to go, our listings are constantly being updated to include the freshest Moscow restaurants. If you do end up at any of the restaurants that you found a review of on www.elementmoscow.ru, we'd greatly appreciate your mentioning to the venue where you read about them. If you have any comments or concerns about either our reviews of restaurants or the establishments themselves, please email us at feedback@elementmoscow.ru.

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