

## Chicago's Essential Steakhouses

Even though Chicago chefs have worked wonders to change what the world thinks of its culinary offerings, Chicago's steakhouses still thrive. Seated in the middle of the country as a city of commerce, business folks still turn to steakhouses for power lunches and conduct meetings.

That doesn't mean steakhouses still need to feel like they're something out of an '80s movie about Wall Street. Service has improved. Beef is better sourced: the best butchers will say Americans need to eat less meat. One way to eat less meat is to find thoughtfully sourced steaks that aren't pumped with hormones. They satisfy better than the hockey pucks served at the neighborhood dive.

Modern steakhouses offer better service, gorgeous views, and more options than ever before — wedge salads are iconic, but salad lovers deserve better than iceberg and ranch. Dive into Eater Chicago's best steakhouses around.



### Gene & Georgetti

Chicago's **oldest steakhouse** opened in 1941. The steaks are simply wet-aged before being thrown in the broiler. Wait staff still dresses in white coats which gives the space a special feel.

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URL to feature:

<https://chicago.eater.com/maps/best-chicago-steakhouses>