



NYY Steak

DELIVERS SEASONED TASTES IN A CHAMPIONSHIP ATMOSPHERE

BY RANDI PRESS

THE OPEN GLASS KITCHEN ALLOWS YOU TO ENJOY A VIEW OF THE VARIOUS CHEFS CREATING THE SEASONED TASTES FOR THE EVENING. CHEF WILLIAM PHILLIPS HAS HELPED NYY STEAK OVER THE LAST SEVEN YEARS IN TAMPA AS THE BUTCHER CUTTING ALL THE VARIOUS MEAT SELECTIONS.

Developed for the sophisticated, discriminating fine-diner, NYY Steak delivers an extraordinary and entertaining experience from the moment you enter the restaurant. The concept of NYY Steak was founded in The Bronx, New York in the spring of 2009 as the premier fine dining destination of the New Yankee Stadium, in its inaugural season. The concept was established as a joint venture between the New York Yankees and Seminole Gaming Entertainment. The Yankees are the premiere sports franchise in the world and hold a record 27 world baseball championships; The Seminole tribe is America's only unconquered tribe. NYY Steak is fashioned after Seminole Gaming's award winning Council Oak Steaks & Seafood restaurants in their casinos in Tampa and Hollywood, Florida.

The walk from the north entrance of the Seminole Coconut Creek Casino into the front of the restaurant was designed to transport you to the entry way of Yankee Stadium. The thought and design that went into creating the visual was absolutely inventive. A New York Yankee true encounter here in Broward County.

The entrance once inside is understated. The cocktail lounge is modern, inviting and leads you to the hostess area where a glass butcher shop and knife wall are featured. As a purveyor of U.S.D.A. Prime 21 to 28 day dry-aged beef, NYY serves steaks, chops, prime-rib, chicken, fresh seafood and shellfish offerings of shrimp, crab, oysters, clams, lobsters and fin fish.



Once inside, dark woods, classic booth and table settings create an ambiance that is comfortable and clubby without being intimidating. The open glass kitchen allows you to enjoy a view of the various chefs creating the seasoned tastes for the evening. Chef William Phillips takes great pride in the choices displayed in the glass butcher shop. He is now the restaurant chef creating the menu locally beginning in February when the establishment opened. Your eyes can also encounter the pastry chef, Mark Weideman creating desserts that will entice your sweet need and excite your palate. There is a beautiful glass view into the wine cellar that will inspire you to review their finest wine offerings. And, the infamous Yankee Signature Walls and classic Yankee images throughout can maintain one's attention and encourage storytelling all evening.

We are greeted by Petrus Louis Turcano, the general manager from Romania and our sommelier along with Earl, our server who knows the history about the joint venture and all things NYY Steak. Both are genuine in their approach and immediately share what's top on the menu to enjoy and pair. He mentions the New Zealand Lamb, domestic and dry-aged rubbed with roasted garlic herbs and sea salt placed on a tomato risotto with fresh mint leaves. Already we lean forward with interest.

"Leave room for the flaming volcano," Earl states. "You absolutely must taste it...it's covered in heath crunch and 151 proof Rum is poured on top." I am now focused on having dessert first of course!



The experience becomes more nostalgic when your plate is set. The Yankees have retired fifteen numbers for sixteen players, the most in Major League Baseball. Each dinner plate at NYY Steak has a retired number on it.

And the tasting begins.

A basket of pretzel bread with white cheddar cheese and whole grain mustard, asiago crisps and cinnamon with sugar signature crisps accompanied by salted butter is placed on the table. Delicious! Tuna tartar, beef (sirloin) carpaccio, oyster rockefeller with sambuca are placed in the middle of the table. My mouth watering and eyes dancing found my two favorites quickly. Colossal stuffed barbeque shrimp wrapped in bacon placed over cilantro popcorn blended with strips of bacon will give your taste buds a fantastic, tangy experience while the scallops with blackberry reduction are crispy on top and melt like butter in your mouth. My two favorites will become your “must haves!” But, if you are a beef carpaccio fan, the seracha (Vietnamese hot sauce) served razor thin with toast points will kick your heartbeat up a pace!

There are several salads that are wonderful but don't miss the head of baby iceberg served with crumbled blue cheese, bacon and French dressing accompanied by a shot of a vodka martini marinated blue cheese stuffed olive.

Entrees included twin South African lobster tails broiled with lemon butter, Chilean sea bass with a red wine reduction garnished with micro greens that was crispy on the outside and flaky on the inside served over a wonderful risotto. The dry-aged twenty one to twenty eight day, twenty ounce center cut NY strip almost looks like a filet. It's flavorful,

tender, charred and buttery. But, this can't rival the “unsurpassed” winner of the evening, the long bone cowboy Ribeye “branded” with your initials in the bone. Crispy on the outside, tender, juicy on the inside it is the signature steak to experience. Coated in peanut oil, the chef explains they do not trim this at all therefore the flavor remains...and it is beyond words. But don't take my word for it, taste it for yourself!

The sides accompanying the entrees are worthy of tasting. The corn is fire roasted with fresh bacon, sweet cream and herbs. The mushroom buttons are touched with olive oil, garlic and rosemary herbs. And the creamed spinach is combined with shallots and lemon pepper. All the sides are full of flavor and are enough to share.

Remember I mentioned the flaming volcano for dessert? This is a show and is worth tasting. If you want something more all-American, try the over-sized chocolate chip cookies filled with vanilla ice cream accompanied with fudge on the plate, sprinkles, raspberry garnished and touched with fresh whipped cream. It's a mixture of everything wonderful. Don't hesitate to order the chocolate blackout cake if you are a chocolate lover. This is sinful and enough to take home for a mid-night treat!

I don't want to leave you without sharing two fantastic options from the lounge menu. They can be ordered for dinner, but they are not featured on the menu. The lobster sandwich is crisp on the outside and filled with chunks of lobster served with tomato soup. It is fantastic! The NY aged steak sandwich with fries is served with balsamic ketchup. It is my new favorite condiment! This is great to share even as an appetizer.

The experience at NYY Steak will be a treat whether you are a Yankee fan or fancy other sports. The chef's are approachable, the wait staff are impeccable and the cool vibe will make the experience worthy of more than one visit.

For more information, seminolecoconutcreekcasino.com/dining/nyy-steak, 5550 NW 40th Street, Coconut Creek FL 33073. Open for dinner :Sunday, Monday, Thursday: 5pm-10pm, Friday & Saturday: 5pm-11pm with late night at Legends Lounge open until 2am.



RECIPE

LOBSTER GRILLED CHEESE AND TOMATO SOUP

- » 2 pieces of White Bread
- » 4 oz Diced Lobster
- » 1 cup Heavy Cream
- » 3 oz White Cheddar Cheese
- » .5 oz Fresh Basil
- » 1 lb Roma Tomatoes
- » .5 cup White Balsamic Vinegar
- » Salt (to taste)
- » Pepper (to taste)

INSTRUCTIONS:

- » Bring the cream to a light simmer. When ready, add a 4 oz. lobster tail and slowly cook in the cream. When fully cooked, remove the lobster tail and dice. Place the cheese on one side of the bread, then on top of the cheese place the diced lobster meat. Place half of the basil on top of the lobster meat and cover with a little more cheese. Place the other piece of bread on top. Grill until desired doneness. Garnish with leftover basil.

FOR TOMATO SOUP:

- » Roast the tomatoes, peel off the skin. Place cooked tomatoes in a bowl, blend together with balsamic vinegar and season. Strain through a chinois.
- » Serve With Lobster Grilled Cheese Sandwich.