

Harry's Steak

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1 Hanover Square at Pearl St (212-785-9200). Subway: 4, 5 to Bowling Green. Daily 11:15am–midnight. Average main course: \$28.

Tucked away in a Financial District basement, this new and improved rendition of Harry's of Hanover (which opened in May, the original



having closed in 2003) is a quasisecret spot well worth discovering. Guests can enter through the main entrance, or walk through its lower-priced tavern sibling, Harry's Café.

Underground nooks make it perhaps the city's most intimate steakhouse. Romantic types can request the wine-cellar table, situated in its own walled-off corner; male-bonders will appreciate the 12-seat banquet table, flanked by murals of monks and wenches. Appetizers are more than just filler before the main event: The savory baked clams came buried in smoked bacon and bread crumbs, and the lively tomato trio (pictured) paired thick red beefsteak slices with bacon and blue cheese, mozzarella and basil, and shaved onion and ranch dressing. The prime aged porterhouse for two was tender and nicely encrusted, the service was semi-theatrical (tuxedoed waiters bring over steak sauce in mason jars and offer freshly cracked pepper from a yard-long mills) and the wine list was filled with New World bargains for when the plastic's your own.—TONY