



# Restaurant Review

*Steaks and Baseball: What Could Be Better?*

BY CHARLES MARCANETTI

**B**Y WAY OF BACKGROUND, I was born more than halfway back of the last century on Barby Street, off Belmont Ave., in the East New York section of Brooklyn (what's it to ya?). I have spent more than six decades trying to lose the accent. It's not that I am ashamed. It's just that I grew tired of people not understanding the purest of American dialects – hey, I'm just sayin'.

I was and remain a Brooklyn Dodger fan. The Dodgers are gone, their spirit isn't. I loved Ebbets Field in Flatbush. I loved Pee Wee Reese, Duke Snider, Roy Campanella, Gil Hodges and the whole gang. Next in line for my affection were the New York Giants, playing at the Polo Grounds in upper Manhattan. They're gone, their spirit isn't.

My least favorite (but, by far, more loved than any other team in the majors) was da Bronx Bombers. They stayed. I left.

There was and remains nothing like the House that Ruth Built. They coulda built



around the old ballpark. Hey, I'm just sayin'. Anyways, why am I talkin' about the Yankees? Truly the hot dogs and peanuts (I'm told) the beer were fresher, saltier and colder than anywhere else on earth...

The reason for this trip back in time is to tell you that, near the old stadium, were several of the finest and most exclusive pure steakhouses to be found in any borough. At that time, these fixtures accenting a magical area served only dry-aged steaks of the finest prime beef money could buy.

Today, Manhattan has several dry-aged steakhouses, as well as one in Brooklyn, Queens and now, my dear readers, south Florida.

This wonderful eatery is called NYY Steak. It is a joint venture with the Seminole Casino and located within it in Coconut Creek (Seminole Casino, 5550 NW 40th St., with a telephone number of 954-935-6NYY). And, if you haven't figured it out, NYY stands for New York Yankees, ya know?

Ironically, if there is one thing no gambler wants to gamble on is the quality of the food he or she consumes, while tempting

fate and the games of chance. I can assure you that there is no risk whatsoever of being disappointed. The food is exquisite. The service is incomparable and the decor is baseball themed (even the plates and saucers are ball field shaped).

Don't get me wrong. This is no fad restaurant. There are no silly gimmicks. This is an upscale, upper-tier restaurant that surrounds its guests with great wall photos and signatures of baseball's greatest heroes. The layout is spacious, leaving ample room to walk and sit and eat comfortably. No expense was spared in giving patrons a fine dining experience, staffed by only the most professional servers, waiters, chefs and pastry chefs.

And, for those of you less interested in gambling and much more interested in eating (me, me, me), NYY Steak has a private entrance as well. Here's the secret: park in the garage and take the east elevator to the main level, turn right in the outdoor atrium, and voila, you're there. If you want to walk through the casino, take the west elevator, turn left, walk for one minute walk, and you're there. East is less busy and affected by the casino atmosphere.

Why am I repeating that they serve dry-



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aged steaks? Because, in order to properly dry-age steak, a good rule of thumb is that, for every ten pounds of meat that is aged, only five pounds comes out. It makes for a very, very sweet, moist, tender, indescribably delicious feast.

But, the price of the process must be passed along somehow. It is, but you won't mind because, and, by way of example, the accompaniments are equally fabulous. Please sample the creamed corn as a side dish. But don't expect anything you've ever experienced before. At NYY Steak, the corn is grilled on the cob, and then the corn is removed and prepared with a unique blend of herbs and spices that will leave your mouth watering and your stomach begging for more.

The side dish of potatoes is exactly what old New York served morning, noon and night and we all called home fries (but, I caution you, these are not IHop's, Denny's or Lester's home fries – these are positively limited to NYY Steak's customers and their recipe will not be found anywhere).

The casino is already a leading entertainment destination, featuring 65 table games of live Blackjack, Baccarat, Pai Gow Poker, Let it Ride and Spanish 21, plus a high limit area and lounge on a 100,000-square-foot casino floor. For the non-smokers, there is the second floor, non-smoking Stax Poker Lounge with over 30 tables, including high stakes no-limit action and a wide array of tournaments, such as Texas Hold 'Em, 7-Card Stud and Omaha Hi Lo.

For those of you who like to gamble regularly at the Seminole Casino in Coconut Creek, then I'm certain that, on good nights, you'll treat yourself to fabulous cuisine at NYY Steak. For those of

you who experience an off night of gambling, you can pick up your spirits and soothe your palates with some of the finest steak and seafood you'll find anywhere. And, for those of us who enjoy eating as an evening out, a visit to NYY Steak will surely become part of the limited array of chosen hot spots.

Finally, I am compelled to mention a few important signs of a truly great eatery. The lobster and oysters were so fresh, I felt like I was in Maine after the fishermen came in. Also, their pastry/dessert chef Mark creates magic with toppings, creams and fruit in an array of different endings with familiar names that become signatures at NYY Steak. So, remember, it ain't cheap, but it's worth every penny. Hey, I'm just sayin'. ✨

