



The colossal 3-pound tomahawk rib-eye at Del Campo serves two to three guests.

# BIG NIGHT

DC chefs are now offering colossal, high-end steaks for modern diners with a yen to share with the table.

By Nevin Martell  
Photography by Greg Powers

## TOMAHAWK RIB-EYE Del Campo

Weighing in at 3 pounds, this hefty cut for two or three carnivores aims to impress—and succeeds handily. Before it goes on the grill and under the broiler, the 48-ounce slice is brushed with dry-aged rendered fat. “It really enhances the nutty, aged flavor of the meat,” says chef-owner Victor Albisu. After it’s cooked, the meat rests in a smoke box with smoldering bundles of oregano, thyme and rosemary to give it a hazy, herbaceous accent. For a photoworthy finish, Albisu will often personally serve the steak and carve it tableside. \$110, 777 I St. NW, 202.289.7377, [delcampodc.com](http://delcampodc.com)

## JOHN WAYNE RIB-EYE Bourbon Steak

“People want a show,” says executive chef Joe Palma. Grass-fed and sourced locally from the Shenandoah Valley, the 68-ounce bone-in cut is a veritable Hollywood blockbuster. The dry-aged beauty hits the grill for 45 minutes, getting constantly basted with red-wine butter, before it’s presented whole at the

table. After diners ooh, aah and take a few Instagram snaps, it goes back into the kitchen to be thinly sliced. The ultimate presentation includes sides of red-wine jus, creamed horseradish sauce and a whole head of confit garlic—and serves up to four guests. \$160, 2800 Pennsylvania Ave. NW, 202.944.2026, [bourbonsteakdc.com](http://bourbonsteakdc.com)

## WAGYU TOMAHAWK Del Frisco’s Double Eagle Steak House

Executive chef Scott Kroener loves Australian wagyu. “It has a buttery texture and a huge beefy flavor,” he says. In order to preserve the truest essence of the meat, he simply seasons the 32-ounce cut with kosher salt and black pepper before grilling and broiling it. However, diners can choose to have it topped off with Alaskan king crab legs and truffle butter. They may also get sides of bourbon-peppercorn sauce or a classic bearnaise to lavish on the meat as they see fit. Though the dish is intended for a pair of diners, Kroener has seen some guests take one down solo. Going big, indeed! \$89, 950 I St. NW, 202.289.0201, [delfriscos.com/steakhouse](http://delfriscos.com/steakhouse)