

On the hunt for CNY's best steak: The Chop House on Waring

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We're trekking around Central New York in search of the region's best steak. Based on reader [nominations](#), we [named our six finalists](#). On Tuesday, we made our fifth stop on this mission.

As the judges visit each finalist, the [public can vote on which restaurant should win the readers' choice award](#).

In the meantime, here's a look at our trip so far with a few details of our meals. Our full reviews will come when we announce the winners on Tuesday, Oct. 30.



Charlie Miller | cmiller@syracuse.com
Stop 5: The Chop House on Waring

Located a stone's throw (or errant tee shot) away from the Tecumseh Golf Club is The Chop House on Waring. Like its predecessor, Saratoga Steaks & Seafood, the focus here is meat--from steaks and burgers, to roast duck, lamb and veal chops.

Address: 200 Waring Road, DeWitt.



Charlie Miller | cmiller@syracuse.com
The Chop House on Waring

The Chop House has two large dining rooms as well as a bar. The main dining room, where we dined, is centered around a large brick fire pit with a copper hood. On a chilly autumn evening, the flames and subtle licks of smoke made the dining room feel even more cozy and intimate.



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The Chop House on Waring

The restaurant just launched a new menu, and we were happy to be Guinea pigs for the new dishes, including the beef carpaccio (\$15)--an ideal choice when you don't want to wait until the entree course to eat your beef. Pictured here is a composed bite--seared, but otherwise raw tenderloin, slivered shallots, capers, truffle oil, greens and Parmigiano Reggiano cheese--served atop toasted crostini.



Charlie Miller
The Chop House on Waring

Judge Mike Foster, who conquered the Mammoth-like two-pound tomahawk ribeye steak last week at Stone's Steakhouse, opted for the more finessed nine-ounce filet mignon, cooked medium rare (\$36), with a cheesy, bacon-laden loaded potato served alongside.



Charlie Miller

Judge Charlie Miller's 24-ounce porterhouse steak (\$42) was ordered medium-rare and came out on the rarer end of that spectrum--a perfect result. The empty plate at the end of the night proved that.



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The Chop House on Waring

The lighting in the restaurant is dim, but my 20-ounce cowboy ribeye steak (\$38) glistened under the camera's flash with what appeared to be brown butter, which is, hands down, one of the greatest substances in existence.

The Chop House walks the line between a casual spot for a weekday night out and a fine dining restaurant often reserved for special occasions, perhaps more so than any of the other finalists we've visited so far. Golfers who visit in the summer after a round may sit next to a table of jacket-donning men and women in formal dresses, and neither group would feel out of place.



Charlie Miller
The Chop House on Waring

The restaurant has a spacious patio bordering what looked like would be lush gardens and manicured grounds during the summer. Of course, we'll have to wait more than a few months before taking advantage of that setting.

[See more photos from The Chop House on Waring](#)