

BUSINESS

EAT & DRINK

SPORTS

THEATER & ARTS

URBAN LIVING

Bogie's Place Wins Place in National Top U.S. Steakhouses List

ARCHIVES

- July 2015
- June 2015
- May 2015
- April 2015
- March 2015
- February 2015
- January 2015
- December 2014
- November 2014
- October 2014
- September 2014
- August 2014

Posted February 19, 2015 by Cheryl Fenton in Eat & Drink



Despite being only just two years old and all the hush-hush, word got out. MSN.com. Photo Credit:

A sign that reads "Adults Only" hanging beside a closed blackout curtain usually conjures up thoughts of untoward happenings. What exactly is going *on* back there? And when the sign continues "no cell phone use," you *know* something secret is definitely occurring. Whatever is behind that curtain is obviously not for the world to know. But *you* want to know.

Hiding in the back of burger joint JM Curley's is one such hush-hush haven. If you don't know it's there, you won't find it (read: there's no signage).

One thing missing: a secret handshake. One thing not missing: an incredible dining

experience.

Should you be brave enough to push past the curtain (and you have a reservation), you'll discover Bogie's Place, an intimate 20-seat steakhouse drenched in wine-colored walls of touchable velvet and comfy booths. Music turns from jazz to The Beatles in the time it takes for the bartender to change the record. Yes, we said record.

Bogie's Place would truly be Bogie's place, if the tough-with-a-side-of-cool iconic actor was still around. It's got a sneaky speakeasy feel—juicy steaks, caviar presented Victorian style with chilled vodka, cozy scrumptious sides, rye cocktails. The crowd-favorite 30-day dry-aged New York strip, IPA-marinated steak frites and 28-ounce bone-in porterhouse are all swoon-worthy.

Despite being only just two years old and all the hush-hush, word got out. MSN.com recently listed Bogie's Place as one of the [50 Best Steakhouses in the Country](#). No. 23, thank you. And this ain't no chump list. Bogie's sits next to giants like NYC's Christo's and Cut in Beverly Hills.

Christopher Bauers, executive chef of JM Curley and Bogie's, is the man behind the steak. He had a few things to say about the ranking, his steak (his fave is a rare strip with foie gras butter), and how he welcomes all neighborhood meat lovers.

The Voice of Downtown Boston: Share your secret. What makes the steak so good?

Christopher Bauers: I try to go the extra mile to find meat that's somewhat local and sustainable, sometimes organic, sometimes grass-fed. Not to mention the bone marrow baste that our steaks gets slathered with throughout their time on the grill. It adds a richness and unctuous mouth feel that simply can't be achieved without careful attention and a skillful grillardin (*that's a fancy word for grill cook*).

VoDB: How does it feel to be on the list?

CB: It's very nice to be recognized nationally, but our real focus is our community. In my mind we can never compare to what some of these huge steakhouses bring to the table because we're so small. However, we



CATEGORIES

- Development & Real Estate
- Financial News
- New Businesses
- Retail
- Bars
- Restaurants
- College Sports
- NBA
- NFL
- NHL
- Art
- Dance
- Galleries
- Music
- Theater
- Fitness
- Night Life
- Urbanism
- Architecture

have the benefit of buying small and local. We can take time to make every guest feel special in their own right.

VoDB: Tell us about the 30-day aging process for your New York Strip.

CB: Our strip is carefully aged by our supplier. I don't have the space, time, or city variances to do it in house, so they very generously use an aging facility to hold my strips for me. I find it's well worth a little extra effort to bring the best to our guests.

VoDB: What's the most popular steak?

CB: The strip is always a staple, as well as the tenderloin. Such steakhouse classics can't be denied. But our 28-ounce porterhouse is catching on. I wanted to find a nice big cut of meat two people could share. I love encouraging people to share, eat and be merry. We love our little space, and we want our community to love it too.

Bogie's Place was named one of the 50 best steakhouses according to MSN. Photo Credit: Cheryl Fenton

 Bogie's Place, Christopher Bauers, Downtown Boston, Downtown Crossing, featured, JM Curley

RELATED: BOGIE'S PLACE DOWNTOWN BOSTON DOWNTOWN C



Restaurants in
Downtown Boston:
Bogie's Place