

Robb Report

The 10 Best Steakhouses in America for Wine Lovers

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Big slabs of beef and bold red wine are the ultimate culinary partnership thanks to the interplay of protein, fat, and tannins on our palates. The latter are compounds in wine that are present in grape seeds and skins and oak barrels that offer a drying or astringent quality on the tongue and gums. When you're enjoying steak and wine together, science kicks in, with the wine's tannins mellowing out the fat and coaxing more flavor out of the meat, while molecules in the steak's fat make the tannins more pliable, rounding off their sharper edges.

So we went searching for the steakhouses that have mastered the perfect pairing of wine and beef. We pursued restaurants that offer innovative and exciting wine programs alongside incredible food and service. We also wanted to celebrate the places serve great steakhouse fare but also are willing to push beyond tradition and appeal people who may want something other than meat. With that in mind, we looked at the sparkling and white wine offerings available to make sure they complement the seafood and vegetables as well.

To be considered, we sought out lists with a minimum of 500 bottles, but several of our choices range into four figures. We also took into account the proliferation of appropriate choices for the style of cooking plus a sense of creativity on the part of the wine director. And we also considered the rare vintages, trophy bottles, and eclectic selections each wine list had on offer. Whether you call one of the cities below home or are planning a trip, here are 10 steakhouses with outstanding wine lists that should be on your list.

The Narrows Steakhouse, McCall, Idaho

Cory Strobaugh, beverage program manager at the Narrows Steakhouse at the beautiful Shore Lodge on Payette Lake in McCall, Idaho, feels that a wine list is similar to a painting. In addition to Bordeaux, Burgundy, Rhone, Pacific Northwest, and California he uses "colors" from Germany, Spain, and Portugal to round out the artwork. Wines are served in Riedel stemware and Riedel decanters and those who wish to bring a bottle that's not on Cory's current wine list can pay the small corkage charge of \$20. And for food, don't miss the lobster bisque and Double R Ranch prime ribeye steak.

Total Number of Bottles: 600

By the Glass: 24

Most Expensive Bottle: Petrus 2016 Pomerol, \$3,990

Best Value Bottle: Bodega Caro 2020 Amancaya Malbec-Cabernet Sauvignon Mendoza, \$66

Most Offbeat Bottle: Huston 2023 Gruner Veltliner Snake River Valley Idaho, \$93

Drink Me Now: Château Lafite-Rothschild 2011 Premier Cru Pauillac, \$1,330

