

MAIN LINE TODAY

LP Steak Brings Classic Chophouse Concept to KOP

The Valley Forge Casino-based restaurant is the second endeavor for the restaurateur.

Source: Main Line Today [Amy Strauss](#)

Already well-regarded for his namesake Italian eatery on Philly's East Passyunk Avenue, Luke Palladino has set out to redefine King of Prussia's culinary standards with LP Steak in the Valley Forge Casino Resort. A casino veteran, he's enjoyed runs at the Borgata Hotel, Harrah's and Revel. Since expanding to South Philadelphia and Linwood, N.J., with two self-named eateries, he's turned his focus to our area.

Claiming the former Pacific Prime space on the casino's second level, Palladino has revamped the classic chophouse concept. In keeping with the stylistic touches of boomer-era institutions, the plush 200-seat interior sports mirror-lined walls, red and gold leather booths, and a marble-topped bar.

The well-curated wine list features affordable wines by the glass. The selection includes a spunky, unpretentious Nobile sauvignon blanc on tap, which is the perfect companion for the pierogies, stuffed with farmer's cheese and topped with caramelized onions and crispy sage —a secret family recipe from Palladino's Ukrainian fiancée. LP's quirky and inspired take on crab cakes arrives coated in a mix of crushed Ritz Crackers,



Chef Luke Palladino in the kitchen

Ruffles potato chips and hard pretzels atop clouds of avocado cream. Mascarpone bonds the lump crabmeat.

Other appetizers of note include a stack of smoked paprika bacon from Yeadon's 1732 Meats and paper-thin shreds of Tuscan kale topped with shaved Parmigiano-Reggiano.

Sourced from butchers at respected East Coast shops like Pat LaFrieda and Esposito's Meats, Palladino's steaks are the true headliners—New York strip, bone-in rib-eye, porter-house and filet. For the heartier appetite, there's the 28-day dry-aged rib-eye, flecked with chunks of Sicilian sea salt. Accompaniments include a rich LP steak sauce, a Worcestershire made with caramel, and garlicky porcini butter.

Palladino's twice-baked potatoes are laced with truffle cheese, and his root veggies—sweet potatoes, turnips and the like—are roasted in rich brown butter. If you make it past the main course, the sundae for two is almost comically colossal in size—a combination of pistachio ice cream, dulce de leche and dark-chocolate gelato, with bourbon caramel, almond sponge candy, and truffles.

As you waddle out of LP Steak full and satisfied, you might notice that its neighboring space is still vacant. Palladino has hinted that he'd also like to bring his rustic Italian concept to the casino, so it might not be empty for long.

THE SKINNY: LP's impeccable cuts of elite, regionally sourced beef hold claim here. The wine list is equally refined. Try the wholesome appetizers, but save room for the ample slabs of protein.

Details

LP Steak

1160 First Ave., King of Prussia, (610) 768-5003.

Cuisine: Modern steak house.

Cost: Appetizers \$8-\$18, entrées \$24-\$40, steaks \$45-\$80.

Attire: Smart casual.

Atmosphere: Boomer-era elegance.

Hours: 5-10 p.m. Monday-Thursday, 5-11 p.m. Friday-Saturday.

Extras: Free valet parking; Sunday brunch debuts Valentine's Day.