

EATER INSIDE

High-Rolling Steakhouse Born & Raised Reveals Itself in Little Italy

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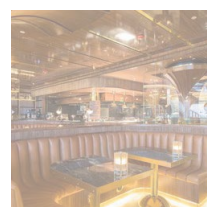
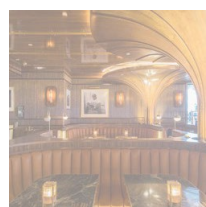
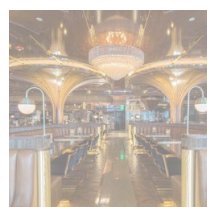
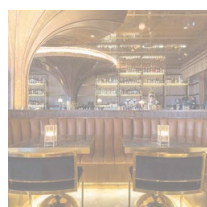
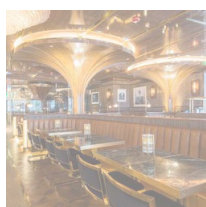
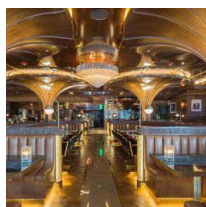
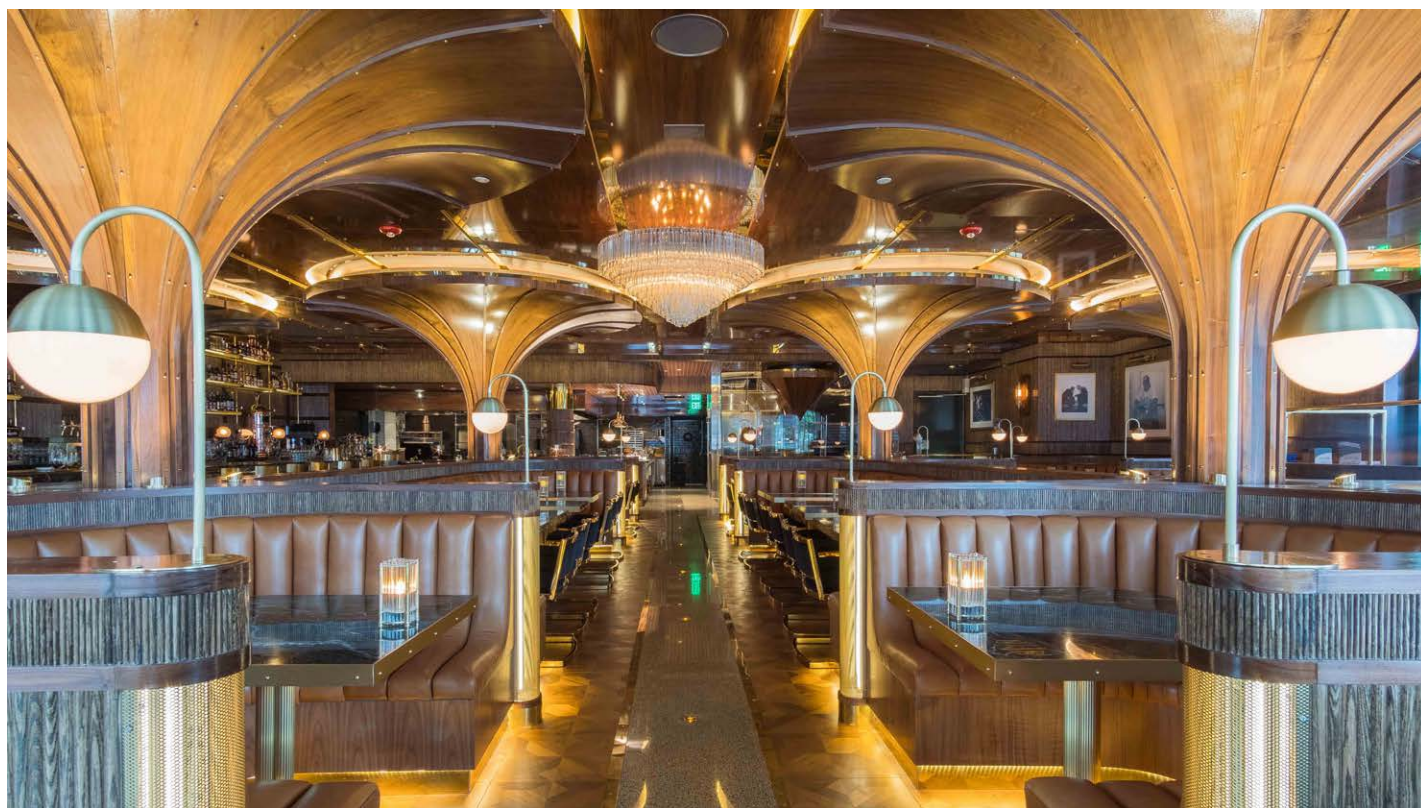
by [Candice Woo](#) | Sep 14, 2017, 10:01am PDT

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Born & Raised will open before the weekend with 2,000 reservations already on the books, testifying to the anticipation and curiosity this almost three-year, \$6.5 million project has drawn. **The India Street steakhouse is the grandest yet of all CH Projects' ventures**, and the one that's built to last according to co-founder **Arsalun Tafazoli**, with no expense spared across every inch of the 10,000-square-foot space and a hope that the big risk will translate into big rewards. Designed to the nines by **Paul Basile** for timeless appeal, with nods to the mid-century and art deco eras, the 250-seat Little Italy restaurant includes swanky leather booths with green marbled table tops in the walnut-paneled, brass-detailed dining room and a 45-foot cocktail bar with a custom 26-tap system.

That said, **this is not your father's steakhouse**. After all, this is a group known for intentional sauciness, manifested here in photos of departed rap legends Ol' Dirty Bastard and Eazy-E hung in the elegant dining area and toilet seats etched with rather impolite sayings.

And if **Born & Raised's menu had a motto, it would be "don't f**k with the classics"**. Created by executive chef **Jason McLeod** and his team, the food offerings read like a rundown of greatest hits from time-honored steakhouses of decades past, including foie gras-topped Tournedos Rossini, Steak Diane, and rib of beef with Yorkshire pudding. Steak prices range from a \$35, 10-ounce wet-aged flat iron to an \$87, 22-ounce dry-aged bone-in New York strip rested in the tricked-out kitchen's 40-square-foot glass-enclosed dry-aging room and butcher shop. The much-talked-about tableside carts will offer a rotating selection of dishes prepared while you watch, including beef tartare and shrimp Louis, plus Martinis, Manhattans and Rob Roy cocktails shaken at the table.

A newly-added rooftop level with panoramic views will be activated later this month, with a second cocktail bar and a garden-inspired outdoor dining area that will serve the same menu as downstairs. It will also be where the restaurant will eventually serve brunch.

[Born & Raised Menu](#) by [EaterSD](#) on Scribd