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One of London's most famed steakhouses is coming here

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The future home of Hawksmoor Chicago.

One of England's most popular restaurants, rated No. 1 on a world's best steakhouse list, is coming to Chicago.

Hawksmoor, which opened its first U.S. location in New York in 2021, has [targeted Chicago](#) for its next U.S. opening in early 2024. Co-founders Will Beckett and Huw Gott debuted Hawksmoor in 2006 in London and now have eight other restaurants in that city. Hawksmoor is ranked on top of the "World's 101 Best Steak Restaurants" list, published by Upper Cut Media House based in the U.K.

When it opened in New York, New York Times restaurant critic Pete Wells asked, "Does New York need a British steakhouse? Yes, if it's Hawksmoor."



Benjamin Pickles Photography

Huw Gott (left) and Will Beckett,
Hawksmoor co-owners.

Beckett and Gott have leased LaSalle Street Cable Car Powerhouse, a 16,500-square-foot, three-floor building at 500 N. LaSalle that has formerly housed Gino's East and Michael Jordan's restaurants. The pair plans to restore the designated landmark that dates back to 1887.

There will be a big focus on the bar, as Hawksmoor has twice been awarded "best international restaurant bar" at the Tales of the Cocktail Foundation's Spirited Awards. The restaurant will have 220 seats across the three floors and a 150-bottle wine list; the bar will have a separate menu.

"Chicago is one of the great cities of America," Beckett said. "We love the restaurant scene here, and we feel inspired by the beef history. We love the building. We love bringing beautiful old buildings back to life, and this old cable car powerhouse is one such building."

"The steaks Hawksmoor serves are not, in fact, all that readily available at steakhouses in the United States," the critic Wells wrote. "First, the restaurant grills over charcoal." For the New York location, Hawksmoor sources all-natural beef from family farms in the Northeast and Midwest and plans to work with many of the same farms for the Chicago location.



They have not yet hired a head chef, but hope to find someone locally who will work with group executive chef Matt Brown.

"The intention would certainly be to find a local executive chef who feels as passionately as we do about sourcing brilliant American produce and cooking it simply," Beckett said.

Hawksmoor is a carbon-neutral, Certified B Corporation ("leaders in the global movement for an inclusive, equitable, and regenerative economy") that holds a three-star rating from the Green Restaurant Association. It aims to have about 150 staff upon opening and will continue the progressive staffing practices that have landed Hawksmoor on the U.K.'s list of 100 best employers for more than a decade.

Hawksmoor will face stiff competition in Chicago, which boasts several highly regarded steakhouses such as Chicago Cut, GT Prime, Gibson's, Swift & Sons, Prime & Provisions and Bavette's Bar & Bouef, to name a few.

"Great hospitality cities are driven by passion and a desire to look after people," Beckett said. "Those two things exist in spades in Chicago, a city we associate with artisanship and hospitality. We're trying to build a world-class restaurant, and to make it a place where people can come enjoy what we do and feel comfortable and happy when they dine with us."