

Steak Knife

Item #2159

Impressive in size and heft.

A substantial knife at mealtime.

Our take on the Texas steakhouse knife.

Why the Steak Knife?

- The Cutco Steak Knife is for the steak lovers who crave a truly substantial knife at mealtime.
- Cutco's steakhouse-style Steak Knives feature superior comfort handles and incredible sharpness with Cutco's signature Double-D® edge and full-tang construction. Glides smoothly through all steaks, from the most rare filet to a well-done sirloin.
- Bigger and bolder than a Table Knife, the Steak Knife has the same legendary Double-D® edge cutting power but comes in a bigger package. Its impressive size and heft, sharp blade, full tang and triple-riveted handle, makes it a perfect fit for those who believe bigger is better.

Use to:

- Cut even the thickest steaks or chops.



“ We have a lefty in our family so cutting can be difficult. The first time he used these knives he was amazed at how easy it was to cut his steak and talked about it throughout dinner. ” - Online reviewer



American-Made Knives.
Guaranteed Forever.



Design, Material & Craftsmanship

High-carbon, stainless steel

Holds a sharp edge while maintaining its beauty. Resists rust and corrosion.

Mirror-polish finish

An extra step that aids in corrosion resistance and adds to lasting beauty.

Exclusive Double-D® edge

A series of three recessed cutting edges make a smooth, clean cut with less pressure. Points protect cutting edges to retain sharpness.

Hollow-ground edge

Cuts food evenly without drag and allows food to easily fall away.

Ergonomically designed handle

Universal fit for large or small, left or right hands. Comfortable handle helps reduce fatigue and provides a sure grip.

Full-tang, triple rivet construction

Provides strength and balance with the blade extending the full length of the handle. The nickel silver rivets securely attach the handle to the blade. Rivets will resist pitting and tarnishing, and are flush with the handle for comfort and durability.

Handle material

Highly engineered thermo-resin. Will not crack, chip or absorb moisture and is sanitary. Dishwasher safe.

Handle color available in Classic or Pearl.

Blade can be engraved.

Sheath available separately - #2159-2



Steak Knife #2159

Blade length: 4-7/8"

Overall length: 10"

Weight: 3 oz.

Special Manufacturing Steps

Laser Cut

An industrial laser cleanly and smoothly cuts the exact shape of the blade to precise dimensions.

Heat Treat Process

A unique three-step process of extreme heat, deep freezing and tempering that makes the blade hard yet flexible, stain resistant and able to hold a sharp edge.

High-Speed Buffing

The edge is buffed in this extra step, taking it from sharp to razor sharp.

You can find the Steak Knife in the following Cutco Kitchen and Gift-Boxed Sets:

Kitchen Sets:

- Ultimate Set with Steak Knives
- Signature Set with Steak Knives
- Santoku-Style Signature Set with Steak Knives

Gift-Boxed Sets:

- 4-Pc. Steak Knife Set

For additional Cutco Products, visit www.cutco.com

“A great addition to my knife set. I use it for more than just steak! Perfect fit to my hand which enables a perfect cut. Thank you!”

- Online reviewer