

Arizona's Original Steakhouse

The Stockyards Restaurant in Phoenix is worth a visit for its meaty menu and nostalgic setting.

By Kindra Gordon

Iconic, legendary, a museum – all are words that have been used to describe The Stockyards, a Phoenix restaurant that touts great beef served with a real-slice of history. Opened in 1947 amidst the world's largest feedlot, The Stockyards, was – at that time – a favorite gathering place for cattlemen, bankers, and politicians. Today, it continues to be a Phoenix favorite for its meaty menu and authentic Old West atmosphere.

The story of The Stockyards actually stretches back to 1919, when Edward Tovrea established Tovrea Stockyards and the Arizona Packing Co. in Phoenix. The stockyards grew to accommodate 300,000 cattle each year making it the world's largest feedlot at the time. The immense size of the feedlot earned Tovrea the nickname of “the Cattle Baron.”

In 1947, as a place for savory steaks and business meetings among cattlemen, brokers, bankers and politicians, The Stockyards Restaurant opened. A fire closed the restaurant in 1953, but it reopened a year later. Shortly thereafter, cattle fortunes began to fade in the late 1950's and cattle pens slowly gave way to urban growth – but the iconic Stockyards Restaurant remained intact.

In 2004, the restaurant underwent a restoration and revitalization – and was added to the City of Phoenix Historical Register for both its central role in Arizona's cattle industry and its architectural style. Current proprietors are Gary Lasko, Gary Smith, and Mike Smith.

The diverse menu continues to tempt patrons' taste buds: an array of Stockyard steaks – from Filet Mignon, Ribeye, Sirloin and New YorkStrip are served with a peppercorn demi-glace or béarnaise sauce – or there's Prime Rib of Beef served with creamed horseradish and natural juices. It's available as an 8 oz. Tenderfoot cut, a 12 oz. Cowboy cut or an 18 oz. Cattle Barron's cut. Additional menu items include Buffalo Meatloaf, Calf's Liver, and Southwestern Style Shrimp Scampi. Sides include buttermilk onion rings, whiskey sweet potato mash, and cowboy beans with chorizo and roasted corn to name just a few.

So if you find yourself in Phoenix, take a stroll back to the era of the Old West, marvel at the industry that has evolved and emerged, and enjoy a great meal in this nostalgic setting.

Open for lunch and dinner, learn more at www.stockyardssteakhouse.com.