



## Gourmet Father's Day options in Phoenix range from classic and comfortable to cool and chic



June 17, 10:58 PM • [Phoenix Gourmet Food Examiner](#) • Barbara Toombs



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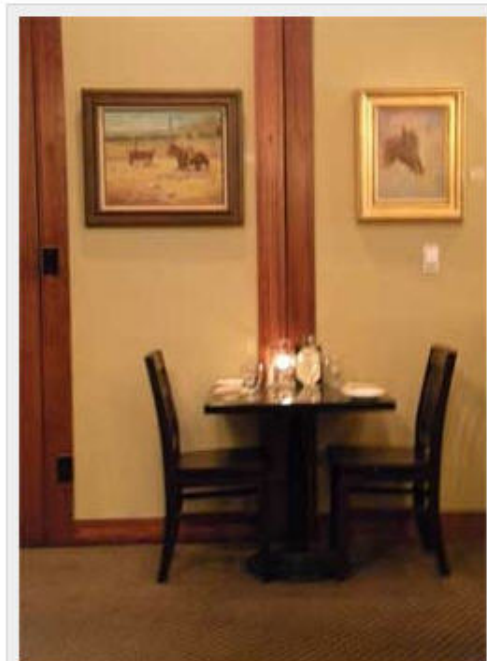
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Is your dad a meat-and-potatoes sort of guy ... or more of an adventurer when it comes to mealtime? No matter what category he fits into, you're sure to find some great dining options in Phoenix to celebrate him on his special day.

In a climate where Phoenicians are eager to check out the many wonderful, new, independent eateries that are opening up around the Valley, it is easy to forget the classics. But if your dad falls into that meat-lover category, why not step back in time to the days of the cattle barons and visit a true Phoenix landmark, [The Stockyards Restaurant](#)?

It was only a few years after Arizona gained its statehood that **Edward A. Tovrea**—the region's reigning "Cattle Baron"—opened his Phoenix packing house in 1919. The location, just west of 48<sup>th</sup> Street and Van Buren, was ideal to support his growing beef operations. By the early 1950s, the Tovrea Land and Cattle Co. had accumulated some 40,000 head of cattle secured by 200 acres of cattle pens, effectively making it the world's largest feedlot. When the admin building on the property burnt down, it was replaced in 1954 with a new structure that included office space and The Stockyards Restaurant, which quickly became a favorite spot for cattlemen, bankers, and politicians.



Old Arizona lives on at The Stockyards.

More than 50 years and a makeover or two later, The Stockyards is definitely worth rediscovering. From the huge steer on the roof and the giant copper doors at the entrance to the massive, hand-carved cherry and mahogany bar (lit by a magnificent cut-glass chandelier), this place truly evokes Old Arizona in its heyday. Do plan on sipping a drink or two here to soak up the ambience before venturing into the main dining room; you won't regret it.

Lunch options at The Stockyards include Shaved Prime Rib and Cheddar on Rye, a Quarter-Pound Buffalo Hot Dog, Prime Rib, and more—with most entrees falling in an affordable \$10–\$17 range. But dinner is when the really big guns come out, so expect to pay more. Consider starting with something like Wild Boar and Venison Sausages with Chutney, Oysters Rockefeller, or the hearty Stockyards Steak Soup, but make sure to plan ahead for the main event. Dad's sure to love one of the classic Stockyards steaks (the 20-oz Buffalo Ribeye and the 12-oz Top Sirloin Baseball Cut are particularly impressive), but you can also opt for something a little more "gourmet," such as Skillet Salmon with Citrus Chile Glaze, delicious Scampi Style Southwestern Shrimp with Rice Pilaf, or the comforting Buffalo Meatloaf with Pan Gravy and Whipped Potatoes. Save room for dessert, too—the home-made pecan pie is delicious (not the sickening-sweet gelatinous stuff you might find somewhere else).

A special bonus on Father's Day: from 5 to 8 p.m., each dad in every multigenerational dining party will receive a \$25 Stockyards gift cards for use on a future visit.

If your father is more of a morning person, take him to the fantastic **Morning Glory Café at [The Farm at South Mountain](#)** for Dad's Day. Breakfast will be served from 8 a.m. to noon on both Saturday and Sunday, featuring mouthwatering dishes like Cowboy Chili and Eggs, White Truffle Scrambled Eggs and Vegetable Skillet, the legendary Morning Glory Benedict, and more. The best part? Dads eat FREE when accompanied by a paying son or daughter!



A sampling of goodies at The Stockyards: ABOVE, Wild Boar & Venison Sausages with Chutney, Jumbo Lump Crab Cake, and Scampi Style Southwestern Shrimp. BELOW, Prime Rib, Skillet Salmon with Citrus Chile Glaze, Buffalo Meatloaf, and (not for the faint-of-heart) "Calf Fries," aka Rocky Mountain Oysters.



ABOVE: Delectable desserts at The Stockyards include pecan pie and smooth-as-silk cheesecake.

Another great brunch option this Sunday is at the chic [St. Francis](#) restaurant, where, from 10 a.m. to 3 p.m., there will be live jazz accompanied by their distinctive "wood-fire" cuisine. Think along the lines of brick-oven baked cinnamon rolls, smoked salmon with a poached egg, or perhaps their tasty open-faced smoke bacon/avocado/egg salad open-faced sandwich (the bacon is about a quarter-inch thick—no kidding!). Dads will get a special gift, and kids can dine off of the \$5 children's menu, which offers everything from green eggs and ham and iron-skillet pancakes to pizzas and burgers.

Other great Valley dinner destinations for Father's Day include [Noca](#), which is offering a \$45 three-course "Simple Supper" that gives you a choice of Chesapeake Bay crab cake or tomato and house-pulled mozzarella for the first course, slow-roasted prime rib or salmon as a main course, and passion fruit pudding or coconut sorbet for dessert. [Eddie V's Edgewater Grille](#) and its sister restaurant, [Wildfish Seafood Grille](#), are offering a \$36 specialty steak and lobster dinner, with half-priced bottles of wine and 25 percent off wines from their cellar list. If your dad's more of a beer-and-burger kinda guy, check out [Metro Brasserie and Bar](#), where \$10 will get him the popular Brasserie burger and pomme frites with a glass of Kronenbourg beer.

**For more info:**

- **The Stockyards Restaurants**, 5009 E. Washington, Phoenix; tel. 602-273-7378; [www.stockyardsrestaurant.com](http://www.stockyardsrestaurant.com).
- **Morning Glory Café, The Farm at South Mountain**, 6106 S. 32<sup>nd</sup> Street, Phoenix; tel. 602-276-8804; [www.thefarmsouthmountain.com](http://www.thefarmsouthmountain.com).
- **St. Francis**, 111 E. Camelback Road, Phoenix; tel. 602-200-8111; [www.stfrancisaz.com](http://www.stfrancisaz.com).
- **Noca**, 3118 E. Camelback Road, Phoenix; tel. 602-956-6622; [www.restaurantnoca.com](http://www.restaurantnoca.com).
- **Eddie V's Edgewater Grille, DC Ranch**, 20715 N. Pima Road, Scottsdale; tel. 480-538-8468; [www.eddiev.com](http://www.eddiev.com).
- **Wildfish Seafood Grille**, 7135 E. Camelback Road, Scottsdale; tel. 480-994-4040; [www.eddiev.com](http://www.eddiev.com).
- **Metro Brasserie and Bar**, 7114 E. Stetson Drive, Scottsdale; tel. 480-994-3663; [www.metrosouthbridge.com](http://www.metrosouthbridge.com).