



## The Stockyards Restaurant: A Historic Visit

 June 12th, 2010  admin

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By Susie Timm, Chief Operating Foodie

A long time ago, in a land far, far away, I visited Oklahoma City to teach a sales training class at a bank I used to work for.

What makes this a riveting tale, is the fact that this particular bank branch is located in the Stockyards in Oklahoma City, which incidentally, is celebrating its 100 year anniversary this year!

It's like stepping into another universe. A really beefy one.

My good friend Lewis Jones is the manager of the bank. He gave me the lowdown. The bank branch is over 40,000 square feet, opened in 1924 and the interior is decorated in a pretty sweet 60's western motif. It has over 10 drive-thru lanes. The parking lot can hold hundreds of cars. The tour of the property took over an hour to show me every nook and cranny. It really is a sight to behold.

It stands out in my mind as one of the coolest experiences I had ever had in banking. The people who attended my class had a warm hospitality and kindness that has scarcely been replicated.

Having lived in Phoenix for almost 19 years, I had certainly heard of the Stockyards restaurant located near Sky Harbor. However, I had never an opportunity to try it, and had no expectations upon my arrival.



I pulled into the parking lot, and was instantly transported back to that day in the Oklahoma City Stockyards. Granted, I am comparing one building in Phoenix to a gigantic section of the city in OKC. But bear with me—I'm a nostalgic one.

The Stockyards Restaurant opened in 1947 and it was located in the center of the Tovrea Stockyards, which was the world's largest cattle pen feeding operation with over 300,000 head of cattle per year! That's a whole lot of beef!

The owners restored this Phoenix institution in 2005 and it's now listed on the City of Phoenix's Historical Register!



The Stockyards is now part of the Phoenix Historical Property Register

Jay and I had a drink at the infamous 1889 Saloon, and then we were seated in the main dining room.

I enjoyed the authentic interior that has been updated with new ceilings and carpet and paint. It really helped me stay in my OKC daydream.

We perused the menu and noted some interesting items—while there is an abundance of standard steakhouse fare—there was also interesting items like Buffalo Meatloaf, Wild Boar and Venison Sausage and of course their signature appetizer, the Calf Fries with Cocktail Sauce.

As I have mentioned in MANY of my reviews, I am nearly as fond of “other meat” than your basic fish, chicken, beef and pork. Jay is however, a fan of all things edible.

I was willing to try the meatloaf and sausage, but I drew the line at Calf Fries (I will let the reader Google that term to determine why). Call me a wuss. Tell me I am not adventurous enough. I’ll take all the ribbing. But there’s not a chance in hell I was going to try a calf fry.

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Just thinking about it now makes me shudder.

I have heard however, that as calf fries go, The Stockyards does a fantastic rendition. I’ll take their word for it.

We sampled shrimp scampi that was tender and perfectly cooked in a buttery garlic sauce that highlighted all the flavors of this classic dish.



Appetizers all around! No Calf Fries in sight!

I did enjoy the boar/venison sausage and thought it had a delectable flavor and texture.

The blue crab cakes had a spicy remoulade sauce and some cheese on top of them—we desired they be cooked a tad bit crunchier, but we liked the overall composition.

We tasted both the iceberg wedge and Caesar salads. Both were creamy and very fresh.



A little Caesar action

Our server Kathy showcased more of that OKC hospitality I was yearning for. Perhaps it's just a Stockyards thing? I wonder if anywhere there are stockyards, exist kind and delightful people? I digress.

Jay and I continued thru samples of salmon, walleye, elk and a filet done Oscar style. We enjoyed the varied tastes and seasonings on each preparation.

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MEAT! and potatoes.

The true homerun of the night however, were the two desserts we were presented with.

The strawberry shortcake was second to none! It was bright and spongy and truly outstanding.



A truly delicious strawberry shortcake

The chocolate mint parfait had a slightly crunchy texture but the notes of mint and chocolate were pronounced.



Mint Chocolate Parfait

Next time I visit, I look forward to a large heaping pile of steak, or perhaps their prime rib dinner with all the fixings for only \$24.95 all summer long!

I enjoyed my nostalgic adventure to The Stockyards restaurant immensely. It is a Phoenix relic and must-visit dining spot. Next time I am jonesing for a truly authentic meat-filled trip down memory lane, I know just where to go!

<http://www.stockyardsrestaurant.com/>