

Nice Chops: The Top 5 Steakhouses in Phoenix



By Marie Look

October 14, 2010

One of the benefits to living in Arizona is that practically every season is grilling season. We know, nothing can compare to the feeling of selecting your own beef and then coming home to grill it just the way you like. But if you want to get all gussied up and go out to let someone else man the grill, here are the Valley's best of the best. And trust us, they'll make it look -- and taste -- like a work of art. Now, show us the meat.

No. 2 Arrowhead Grill

8280 W. Union Hills Drive, Glendale, AZ 85308 623.566.2224 www.arrowheadgrill.com

At Arrowhead Grill, Executive Chef Charles Schwerd makes sure your steak wastes no time going from the kitchen straight to your table. No, really -- don't be surprised when it arrives at your place setting still sizzling in all its savoriness in the iron skillet it was cooked in. And rest assured that all cuts are premium, corn and alfalfa-fed beef. Tackle the 48-ounce porterhouse if you dare, otherwise there are 22-ounce and lesser cuts of porterhouse, prime rib, bone-in ribeye, a 16-ounce bone-in KC strip, 8 and 16-ounce New York strip, rack of lamb and more. Choose from the sautéed bleu cheese, cognac peppercorn, bernaise and gorgonzola encrusted sauces to accompany your meat. Or go with a tried and true favorite; Schwerd's signature steak is the 10-ounce Delmonico. Ask for it served "Oscar style," with crab cakes, asparagus and bearnaise sauce (pictured).