

PHOENIX

M A G A Z I N E

 PRINT

SPECIAL ADVERTISING

RAWHIDE STEAKHOUSE

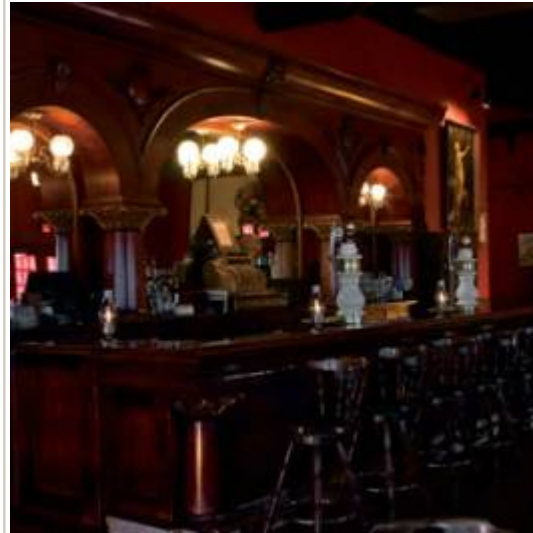
Issue: January, 2009, Page 142

RAWHIDE STEAKHOUSE

5700 W. NORTH LOOP RD. L CHANDLER
L 480-502-5600 L RAWHIDE.COM

Pull on your boots, toss on your hat and mosey on over to Rawhide Steakhouse – it’s not just about steaks and beans anymore. Great mesquite-grilled food, dishes with global accents, live entertainment and Old West hospitality is what Arizona’s favorite theme-park restaurant is serving up these days.

“We want to stick with what Rawhide is all about, which is mesquite-grilled approachable food. But we also want to try and bring in some global accents to some dishes,” says Rawhide Executive Chef Jon Andersen.



For sure, Rawhide Steakhouse still serves a plethora of choice mesquite-grilled steaks like the Cowboy Steak (original T-bone), City Slicker Steak (12-ounce New York strip steak) and The Gunslinger Steak (8-ounce filet mignon). But Andersen has used his extensive culinary background to create an expanded menu that offers dishes with global accents such as the Short Rib Osso Bucco with Merlot reduction, Bone-In Veal Chop served with aged balsamic cipollini onion relish and the Colorado Lamb Chops, which are served with a minted plum-tomato caper relish. “We’ve raised the bar as far as what quality steaks we’re getting. And we’re using the freshest products we can find and not doing a lot of overkill on dishes with too many ingredients,” Andersen says.

Wood tables with red-and-white-checkered tablecloths and distressed floors give the steakhouse a casual cowboy feel. And a live band, line dancing and some rough riders who make occasional visits to the dining area offer guests an unmistakable fun-filled experience every time.

This kid-friendly steakhouse, which is an extension of all the Rawhide theme-park activities outside its doors, has a kid-friendly menu, too. There’s plenty of vittles for the young cowpokes to choose from such as chicken fingers, macaroni and cheese, peanut butter and jelly, hamburgers and hotdogs.

For great food and tons of fun, you just can’t beat 37 years of the Rawhide Steakhouse experience.

Close-Up

with Executive Chef Jon Andersen

