Food critic carves his niche of NE Valley steakhouses

By Howard Seftel
Republic restaurant critic

In the restaurant world, trends come and trends go. But one trend has never changed: Americans love steak. And where better to continue the love affair than at one of our favorite Northeast Valley steakhouses?

J&G STEAKHOUSE
Developed by superstar chef Jean-Georges Vongerichten, this classy steakhouse offers a beautiful view of the Valley from its Camelback Mountain perch. It also offers a beautiful view of a 16-ounce prime, six-peppercorn New York strip, 18-ounce prime rib eye and 24-ounce prime porterhouse.

Details: Phoenician resort, 6000 E. Camelback Road, Phoenix, 480-214-8000, jgsteakhouse.com.

DON AND CHARLIE’S
Sure, the amazing collection of sports memorabilia is a draw. But so are the easy-going atmosphere and great steaks, like the skirt steak with burnt onions, bone-in rib eye and filet medallions coated with a cheesy, horseradish-Dijon crust.

Details: 7501 E. Camelback Road, Scottsdale, 480-990-0900, donandcharlies.com.

MICHAEL DOMINICK’S LINCOLN AVENUE PRIME STEAKHOUSE
Run by the team that started the original Mastro’s (which they sold in 2007), Dominick’s partners haven’t lost their touch. The strikingly lavish digs are matched by the prime steaks, which in-

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**Details:** Scottsdale Quarter, 15169 N. Scottsdale Road, Scottsdale, 480-272-7271, dominickssteakhouse.com.

**MASTRO’S STEAKHOUSE**

Massive, beefy cuts on the bone, like the bone-in rib eye and bone-in KC strip are the specialty at this happening Scottsdale spot. Hungry? At 48 ounces, the double-cut porterhouse (it’s really designed for two) supplies a month’s worth of high-impact animal protein.

**Details:** 8852 E. Pinnacle Peak Road, Scottsdale, 480-585-9500, mastrosrestaurants.com.

**BOURBON STEAK**

The unique preparation adds distinction to a top-notch lineup; the steaks are slow-poached in butter before they’re finished over mesquite. The result is ultra-tender and flavorful. Among the cuts are the eight-oz filet mignon, 18-ounce cowboy rib eye and 14-ounce, dry-aged American Wagyu New York strip.

**Details:** Fairmont Scottsdale Princess, 7575 E. Princess Drive, 480-313-6002, fairmont.com/scottsdale.

**BLT STEAK**

The destination steak at this popular national chain is the 30-ounce, spice-rubbed cowboy rib eye, beefy, juicy and very flavorful. And you’d be very foolish not to fill up on two exceptional freebie delights that come with dinner: a crock of warm chicken liver mousse and piping-hot Gruyere popovers.

**Details:** Marriott Camelback Inn, 5402 E. Lincoln Drive, Paradise Valley, 480-905-7979, bltscottsdale.com.

**MODERN STEAK**

Sam Fox’s dazzling restaurant isn’t your father’s, or even your older brother’s steakhouse. The young crowd enjoys appetizers like the footlong Kobe beef hot dog, and compelling steaks like Snake River Wagyu rib eye, prime-grade, eight-oz filet mignon and 14-ounce Certified Angus Beef New York strip.

**Details:** Scottsdale Fashion Square, 7014E. Camelback Road, Scottsdale, 480-423-7000, foxrc.com.