

Steak Houses

Porterhouse. Rib Eye. Filet Mignon. Are you hungry yet? From city-style hot spots to down-home dining rooms, here are eleven of the Valley's best places to find the beef

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Steakhouse 22

2693 Rte. 22, Patterson
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In 2000, after 25 years as proprietors of Westchester's Armonk Grill, Jim and Antoinette Troetti opened up in this spot as the Country House, offering an Italian-American menu. Gradually, though, patrons began choosing steaks, prime rib, and beef dishes far more than anything else — so, Jim Troetti figured, why not switch gears? “We closed down for two days, prepared new menus, reopened as Steakhouse 22 in 2004, and we're doing very nicely,” he reports. “Comfort food is always a home run. No frills, down-home meat and potatoes, generous portions — and it all's made here.”

Troetti creates recipes for his line cooks, but does the baking himself. He's particularly proud of his blueberry turnovers. “We even got a write-up that featured a photo of the blueberry turnover. I'm saying, ‘What's this? We're a steakhouse.’ We were very pleased, though.”

Okay, back to the beef. It's dry-aged Prime, or Triple A Canadian, which is similar, all butchered by Troetti in house. Steaks are served with two sides — you choose. (You might want the potato casserole of the week — a house special.) The kid's menu includes such robust fare as prime rib and an eight-ounce steak. (“You'd be surprised how many children eat it,” Troetti remarks.)

Connecticut horse people, the blue-collar crowd, and whoever falls in between mingle in the woodsy main dining room, where there's a huge cut-stone fireplace and walls and ceiling lined in cypress planks. An enclosed porch and a canopied deck both overlook the sunset — a big draw, especially in summer. A small wine-colored room is currently getting a makeover with a polo motif.

Crowd pleasers: Filet mignon, followed closely by beef short ribs “with a secret homemade BBQ sauce.”

Special appeal: “We're comfy, cozy, unhip,” Troetti blithely admits. “Almost a dinosaur today. Our costs reflect that — and we're holding prices, even through this bad time.”

The bottom line: From \$17.95 for a marinated hanger steak to \$28.95 for the 8-ounce filet mignon.

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