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EXTRA EXTRA!

Sam Fox, Arizona's culinary whiz kid, is opening the Arrogant Butcher in downtown Phoenix's Cityscape February 21. The new restaurant is different from other new, modern Fox restaurant concepts in that it's meant to feel old and happy, like it's been a favorite for years. Here are some cool highlights:

- The space is 7,500 square-feet.
- The space features an open dining room, exhibition-style kitchen, full-service bar and climate-controlled patio
- The cuisine is an expansive menu of urban grill-meets-comfort food with hearty and healthy options
- For lunch, guests will enjoy a wide selection of salads, burgers, sandwiches and entrees ranging from \$16 to \$18
- For dinner, guests will have the options of seafood, pork, steak, pasta and salads ranging from \$14 to \$34
- The restaurant will offer takeout for downtown businesses and urbanites to take advantage of
- Decor will include soft woven fabrics, worn leathers in neutral colors, textured woods, worn and polished steel finishes, exposed concrete and glass. "We worked hard to give this restaurant a raw, edgy, rough and unpolished look, while at the same time making it comfortable and inviting," said Sam Fox.
- The outdoor patio will have seating for 64 at cool picnic tables which are perfect for people-watching. There are three private dining rooms for special events and meetings, including a room for up to 46 guests and two smaller rooms to fit a combined total of 36. All rooms are set for high-tech A/V productions. For more information, visit Fox Restaurant Concepts' site [here](#).