

American

Cousin's Bar-B-Q

6262 McCart Ave, Fort Worth 76133 • 817-346-2511

Description: Downhome and relaxing, this local joint always welcomes customers with a ready smile and terrific aromas. Barbecue of all sorts answers the craving for succulent meat and zesty sauces, especially the ribs and the brisket. Plates and sandwiches are both available, along with terrific baked potatoes, salads, and desserts. Plus, the tender ribs have earned Cousin's a special place in the hearts of regulars. A second location can be found at 5125 Bryant Irvin Road (817-346-3999).

The Coffee Urn

5018 Trail Lake Dr, Fort Worth 76133 • 817-926-7660

Description: When you step into this coffee shop, you're almost certain to find a university crowd, given that it's a popular TCU hangout. That means folks reading, studying, and just chatting with friends. Coffees and teas are full-bodied and flavorful and make ideal complements to the sweet range of desserts. The place also serves breakfast and lunch, including such fare as soups, sandwiches, and breakfast pastries.

Carshon's Deli

3133 Cleburne Rd, Fort Worth 76110 • 817-923-1907

Description: Every city has to have a signature deli, and Carshon's is Fort Worth's gem. The unassuming place serves tasty, well-filled sandwiches that are just what you have in mind. Try corned beef on rye or opt for something more exotic, like herring. If you want chicken soup, that's here too, along with bagels and a smear of cream cheese. Great desserts are always on hand, and beer and wine are available for those who want to take the edge off. Affordable and delicious.

Yogi's Deli & Bagel Cafe

2710 S Hulen St Stonegate Blvd, Fort Worth 76109 • 817-921-4500

Description: This funky, contemporary-styled diner is located southwest of downtown, near Hulen Mall. The bright, casual place sells yummy bagels of all kinds, and the peanut butter ones are especially good. In the mornings, the full-service grill is fired up for great omelets, pancakes, and migas. Accompany them with a cup of strong, flavorful coffee, and you'll start your day off right. Later on, sandwiches and grilled lunch items are available, along with a selection of deli foods. Affordable and busy.

Massey's Restaurant

1805 8th Ave, Fort Worth 76110 • 817-921-5582

Description: If you're in Texas, you'd better know about chicken-fried steak. Thankfully, Massey's not only understands it – they do it better than anyone else in the area. Along with the crowd-pleasing, comfort-food specialty, Massey's serves menu favorites like pot roast, meatloaf, and fried catfish. For more than 50 years, the place has treated guests to great home cooking, from fried okra and mashed potatoes to an addictive coconut meringue pie. Regulars also swear by the melt-in-your-mouth biscuits, which some call "little jewels." Massey's doesn't stand on pretense, just good food. Make sure you see what they're all about.

Paris Coffee Shop

700 W Magnolia Ave at Hemphill St, Fort Worth 76104-4609 • 817-335-2041

Description: This family owned and operated coffee shop offers homestyle cooking, along with friendly, courteous service that's earned it many loyal customers. Open since 1926, the restaurant is one of the two oldest in Fort Worth. Owner and pie baker Mike Smith greets everyone by name, and waitresses flash ready smiles. The eatery is known for its chicken fried steak, meatloaf, chili, and daily plate specials. It also serves up some of the best fruit pies this side of the Mississippi and has been recognized by USA Today for their quality and taste. Breakfast is also quite an experience, complete with terrific biscuits and all the standard dishes.

Bistro Louise

2900 S Hulen St Stonegate Commons, Fort Worth 76109 • 817-922-9244

Description: SOUTHWEST FORT WORTH. Although the cuisine defiantly bucks categorization (it's labeled Mediterranean, French and New American, alternately), this restaurant is simply one of the area's best. The Provençal interior features sunny yellow walls accented by pottery, oils, and watercolors. The creative menu lists superb dishes like foie gras, Colorado prime beef, pecan-fried chicken, baked Pacific salmon, soft-shell crabs, and sea scallops. Desserts, whether a cheese course or something more decadent,

follow suit. The terrific wine list offers vintages by the glass and the bottle.

Benito's

1450 W Magnolia Ave, Ft. Worth 76104-4231 • 817-332-8633

Description: Simple decor, enlivened by brightly painted ladderback chairs, characterizes this casual place, which offers fantastic Mexican food. The authentic restaurant, family-owned and located in the hospital district, also puts forth a hearty weekend breakfast. Some dishes you might encounter include chiles rellenos, Yucatan tamales, and stewed chicken with adobo sauce. In keeping with tradition, no chips and salsa are served – just as if you were in Mexico. The full bar makes available tasty margaritas, daiquiris, and a few other potent poisons.

Saltgrass Steak House

4627 City Lake Blvd West, Fort Worth 76132 • 817-263-5577

Description: Named for a Gulf Coast-destined trail known for the quality of its beef cattle, Saltgrass serves only certified Angus beef, topped with garlic butter and the restaurant's special seasoning. Steaks come in a variety of cuts and sizes, accompanied by a choice of side dishes. You can also try baby back ribs, chicken fried steak, grilled pork chops, shrimp, salmon, or a variety of chicken dishes. If that much meat sounds overwhelming, look for the handful of burgers, sandwiches, and salads. Simple but luscious homemade desserts are also available, as is a kids' menu. If the weather's nice, try to sit on the outside patio, which offers views of a small, adjacent lake and the antics of its duck denizens. Reservations accepted weekdays only.

Starbucks

1612 S University Dr University Park Village, Fort Worth 76107 • 817-332-9748

Description: If you're doing a little sightseeing and need to take a break or wind down a bit, then head to Starbucks. From flavored coffees and caffè lattes to teas and ciders, the menu on the wall has it all. An enticing selection of muffins, biscotti, and pastries is also on display. Frappuccinos and iced coffees are available for mid-day refreshment, or you can choose a hot chocolate, mochaccino, and cappuccino to reward yourself after a long day. You'll find several other locations in the city as well.

Asian

Szechuan

5712 Locke Ave, Fort Worth 76116 • 817-738-7300

Description: West of Fort Worth, where Camp Bowie Boulevard shifts from brick to pavement, Szechuan takes its place. A city favorite for Chinese cuisine, the restaurant stands on the quality of its food and service, without resorting to trendy decor or culinary tricks. The menu's spicy offerings include moo shu pork, lemon chicken, and other traditional entrees. Fresh ingredients enhance the quality of the food, and prompt service adds to the experience as well. A second location can be found at 4750 Bryant Irvin Road (817-346-6111) in the Cityview area.

Japanese Palace

8445 Hwy 80 W, Fort Worth 76116 • 817-244-0144

Description: For more than a generation, this accommodating restaurant has been a Fort Worth favorite, and it fills many dining needs thanks to a prolific kitchen. Groups gather around hibachi grills, eager to take in the antics of genial chefs; other folks take advantage of traditional dining by ordering authentic dishes from the main menu. Sushi is also available, and patrons young and old flock to the Palace to sample fresh, beautiful maki, nigiri, and sashimi. Regulars make up a substantial portion of the clientele, but everyone who enters is treated with kindness and respect. Great for a jaunt away from downtown.

Nobu Dallas

400 Crescent Ct Hotel Crescent Court, Dallas 75201 • 214-252-7000

Description: UPTOWN. Texas's representative of this international, celeb-favored chain sports an elegant dining room accented with bamboo and black lacquer. Patrons appear as often to eat as to be seen, so be prepared for noise and inflated prices. However, the food doesn't disappoint. The omakase, a set-price menu of the chef's choosing, customarily includes cold and hot dishes, sushi, tempura, soup, and dessert. Premium ingredients like toro (the fatty, prime cut of tuna) and Kobe beef are employed with aplomb. Save this gem for a special occasion or to impress a client.

Steel Restaurant and Lounge

3102 Oak Lawn Ave Centrum Building, Dallas 75219 • 214-219-9908

Description: OAK LAWN. Dress to impress when visiting this Zen-inspired restaurant in the Centrum Complex. Smooth mahogany walls, dark cherry floors, dramatic lighting and a sleek, black bar give the place a contemporary attitude that sets it apart from the

area's other sushi places. Premium wine and sake lead the libations; meanwhile, the kitchen never fails to impress with offerings of nigiri, maki, vegetable claypot, Australian lobster tail, Mandarin orange shrimp, and marinated Korean beef. Adding to the über-cool vibe is the house music, which bears a distinct Euro sound.

East Wind

2800 Routh St, Dallas 75201 • 214-745-5554

Description: UPTOWN. Whereas John Keats's west wind brought poetic inspiration, the plush East Wind delivers divinely inspired cuisine like grilled Chilean sea bass topped with julienne ginger and sautéed black tiger shrimp with spicy red crabmeat sauce. Located just a few strides off McKinney Avenue in the Quadrangle, this restaurant is convenient to downtown, and its attractive dining room (white linens, fresh flowers, candles, contemporary art) is sure to make a good impression on business clients or that special someone. Best of all, the reasonable price tags make it an attractive option for both lunch and dinner.

Dragonfly

2332 Leonard St Hotel ZaZa, Dallas 75201 • 214-550-9500

Description: UPTOWN. This attractive hotel restaurant blends Mediterranean and Asian flavors in imaginative, artistically presented dishes. Translucent floor panels, drapery, and sensuous furnishings captivate the senses, as do whimsical dishes like grilled ginger beef with wasabi slather or barbecue prawns with beluga lentils. The poolside terrace provides sweeping views of the Dallas skyline and serves as a particularly romantic option if you're looking to impress. And if you truly want to be part of the Dragonfly scene, dress in your chic best.

Tom Tom Asian Grill and Sushi Bar

3699 McKinney Ave West Village, Dallas 75204 • 214-522-1237

Description: UPTOWN. Popular for its moderate prices and tasty fare, this Uptowner takes its cue from NYC's ever-busy noodle bars. Contemporary, casual, and versatile Tom Tom offers both table and bar seating, making it a solid choice for either a quick sit-down meal or a post-work gathering of friends. The fare is Thai and Malaysian "street food," including basil-wrapped prawns and shrimp sticks, all of which serve as tasty companions to beer and wine. Flavorful main courses include Thai green curry with shrimp, Indonesian beef with shiitake mushrooms, and stir-fried butternut squash with tofu.

Tei Tei Robata Bar

2906 N Henderson Ave, Dallas 75206-6403 • 214-828-2400

Description: KNOX-HENDERSON. The Tei Tei experience starts well before you enter the modern dining room. On approach, a modest stone pathway leads through a lovely garden that seems worlds away from busy Knox-Henderson. Inside, steel, copper, and exposed brick complement geometric lines and an Eastern aesthetic, stunning the senses. Sushi, sashimi, and rice bowls are impeccably prepared and presented, and grilled creations like foil-wrapped sea bass and sun-dried Spanish mackerel pay due tribute to the cuisine of Northern Japan. The sleek bar is a nice place to hang out before you're seated.

Mai's Vietnamese

4812 Bryan St, Dallas 75204 • 214-826-9887

Description: Looking for quick, economical, AUTHENTIC Vietnamese food? Try Mai's – locals claim their spring rolls are the best in the city! This is a lunchtime favorite with the professional crowd, thanks to the friendly but efficient service. Especially recommended: the hearty soups and traditional Chao Tom. Vegetarians will find many dining options here.

Nandina

5631 Alta Ave, Dallas 75206 • 214-826-6300

Description: GREENVILLE AVENUE. Hip and inventive, this side street restaurant brings an interesting dynamic to the Greenville Avenue landscape: Tapas inspired by the cuisines of, among other countries, Japan and Thailand. Though the setting may seem unassuming, the interior of the old home the restaurant occupies has been smartly redecorated with close attention paid to the concepts of defined lines, dramatic geometry and natural harmony. The food, all the while, ranges from the familiar (lamb chops, steamed clams, sushi) to the more exotic (squid, pad thai, chicken panang).

Barbeque

Cousin's Bar-B-Q

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Railhead Smokehouse

2900 Montgomery St, Fort Worth 76107 • 817-738-9808

Description: Simple and uncomplicated, this celebrated eatery attracts lots of folks, meaning that it can get lively at times. Don't let the revelry stop you from sampling some of the best barbecue around, though. Choose luscious ribs, tender beef brisket or even a juicy serving of chicken – it's all good. Servings come as a sandwich, sandwich plate or dinner plate, depending on your appetite. Potato salad, beans and cole slaw finish off a meal, and the fries can't be beat, as you'll find out when you ask any regular.

Risky's BBQ

30 Main St Sundance Square, Fort Worth 76102 • 817-877-3306

Description: Since the early years of the century, Risky's has been supplying folks in the area with incomparable barbecue. Several locations can be found across town, meaning that you'll never be too far from everyone's favorite ribs. These substantial morsels, although tender and rich, endure some competition from the brisket. You'll also find fried catfish, smoked chicken, barbecued shrimp, smoked sausage, and chicken fried steak. Burgers and sandwiches are available as well. Fried okra, beans, and potato salad make sure that you have a few vegetables to accompany the meat, which is accented by a vinegar-based sauce. Kids menu too.

Angelo's Barbecue

2533 White Settlement Rd, Fort Worth 76102 • 817-332-0357

Description: DOWNTOWN FORT WORTH. This Fort Worth landmark, located just a few minutes west of Downtown, cooks up a mean brisket and is also known for its pork ribs and chicken with all the trimmings. The rustic atmosphere comes complete with mounted hunting trophies and dark wood paneling, and you can feel comfortable sporting casual duds. Cold beer is served in frosty mugs – the perfect accompaniment to smoky BBQ. Stop by the ATM before you go because no credit cards are accepted; it's cash only.

David's Barbecue

2224 W Park Row Dr, Arlington 76013 • 817-261-9998

Description: ARLINGTON. Its strip mall location notwithstanding, this great barbecue joint is a popular destination for families, groups, and anyone who has a hankering for well-prepared barbecue. By all accounts, pork ribs are the best choice, rich and flavorful with a hint of smokiness. Brisket also has its share of adherents, and side dishes – hot onion rings, fresh cole slaw, or terrific fried okra – are good enough to stand on their own. Combination plates provide a good overview of several tried-and-true alternatives.

North Main BBQ

406 N Main St, Euless 76039 • 817-267-7821

Description: EULESS. Affordably priced and always good, this barbecue joint has folks driving in from all parts to partake of finger-lickin' ribs. Of course, that's not all they do well. Briskets, chicken, and sausages also find their way onto the menu and into the stomachs of more than a few regulars. Familiar sides include cole slaw, baked beans, and potato salad, and the restaurant's own barbecue sauce enhances a plate or a sandwich beautifully. The one drawback to the place is that it's only open Friday, Saturday, and Sunday. All the more time to dream of your next meal there....

Sonny Bryan's

2421 Westport Pkwy Alliance Center, Ste 1400, Fort Worth 76177 • 817-224-9191

Description: Although he established in 1958 what has since evolved into a network of eateries, Sonny Bryan had barbecue sauce in his veins early on, thanks to his father and grandfather, who also owned barbecue joints. Succulent smoked meats are available in sandwiches or as part of substantial plates, and you'll find ribs, chicken, sausages, beef brisket, turkey, ham, and pulled pork. All of them are cooked to perfection, as only experience can teach, and diners clamor for the goodness every time they stop by. A range of sides includes potato salad, BBQ beans, mashed potatoes, and corn on the cob. Desserts include pies, cake, and cookies.

Smokey John's Bar-B-Que and Home Cooking

1820 W Mockingbird Ln, Dallas 75209 • 214-352-2752

Description: LOVE FIELD. Sporting a rustic interior with a railroad theme, this eatery serves heaping portions of some of the best BBQ in town. Try chicken and dumplings done Texas-style for a real taste of local life, or sample ribs, hot links, chicken, and more. Fried catfish, chicken fried steak, burgers, and sandwiches also make appearances, as do weekday specials that range from pork short ribs to meatloaf and pot roast.

Mike Anderson's BBQ House

5410 Harry Hines Blvd, Dallas 75235 • 214-630-0735

Description: In business since 1981, this folksy eatery prides itself on having a single location and making everything in-house. That way, they control the quality and the experience. Cafeteria-style service ensures that lines move quickly and that you'll get your hickory-smoked pork ribs, Polish sausage, beef brisket, turkey breast, and more as effortlessly as possible. Sides include

jalapeno pinto beans and rice, garlic and cheddar smashed potatoes, fried okra, and garlic slaw. Come hungry – heaping portions at a great price are sure to please. Great for families! Located near Parkland Medical Center.

Dick's Last Resort

2211 N Lamar St, Dallas 75202 • 214-747-0001

Description: DOWNTOWN DALLAS. Expect some good-natured ribbing from your server when you walk through the doors of this BBQ spot. The wait staff is known for its funny comments and sly jibes. It's also good to know that, if they can dish it out, they can also take some of the same! In addition to the rudely funny jokes and puns, these servers also dish up tasty fried catfish and tangy BBQ, as well as burgers, steaks, and seafood. Rinse it all down with a cold beer – they have plenty to choose from! Reservations accepted for group of 10 or more.

Best Value

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Mecca

10422 Harry Hines Blvd, Dallas 75220 • 214-352-0051

Description: NORTHWEST DALLAS. When you're in Dallas, "diner-style" food means Mecca. Breakfasts are legendary, and chicken fried steak and hash browns lead the popularity list. In addition, lawyers rub elbows with truckers, and college students sit next to couples with young kids – everyone leaves satisfied with the food and prices. If the fun, festive atmosphere is not your style in the morning, know that Mecca also provides take-out.

Mama's Daughters' Diner

2014 Irving Blvd, Dallas 75207 • 214-742-8646

Description: MARKET CENTER. Mama's Daughters' enjoys a loyal local following and is widely regarded as one of the best deals in Dallas. From scrumptious homestyle Southern breakfasts of pancakes, bacon, sausage, and eggs to lunch specials that include fried steak smothered in cream gravy, roast beef, chicken and dumplings, and fresh vegetables, this cozy favorite always has the cure for what ails you.

Tom Tom Asian Grill and Sushi Bar

3699 McKinney Ave West Village, Dallas 75204 • 214-522-1237

Description: UPTOWN. Popular for its moderate prices and tasty fare, this Uptowner takes its cue from NYC's ever-busy noodle bars. Contemporary, casual, and versatile Tom Tom offers both table and bar seating, making it a solid choice for either a quick sit-down meal or a post-work gathering of friends. The fare is Thai and Malaysian "street food," including basil-wrapped prawns and shrimp sticks, all of which serve as tasty companions to beer and wine. Flavorful main courses include Thai green curry with shrimp, Indonesian beef with shiitake mushrooms, and stir-fried butternut squash with tofu.

City Café

5757 W Lovers Ln, Dallas 75209 • 214-351-3366

Description: WEST LOVERS LANE. Serving exceptional New American cuisine for well over 15 years, this neighborhood eatery has a laid-back atmosphere that feels like home, courtesy of neutral tones, lace-covered windows, and a friendly waitstaff. The seasonal menu lists delicacies like blue marlin and Asian marinated shrimp salad. The wine selection features more than 200 varietals, many of which hail from California. Two private dining areas, the Garden Room and the Fireplace Loft, handle special events and small group gatherings. Afternoon tea by reservation only.

Monica's Aca Y Alla

2914 Main St, Dallas 75226 • 214-748-7140

Description: DEEP ELLUM. Wise combinations of spices give this Mexican favorite a zest all its own. Hints of Asia, the Southwest and the Mediterranean shine through in goodies like Pink Enchiladas and Cha-Cha Burritos. Contemporary and fun, the interior of Monica's includes a space for dancing. And, befitting its Deep Ellum location, live bands perform on weekends. Drink-wise, they serve wine and specialty margaritas such as the Melon Margarita and Raspberry Swirl.

Adelmo's

4537 Cole Ave, Dallas 75205 • 214-559-0325

Description: KNOX-HENDERSON. A charming and romantic two-story restaurant, Adelmo's is an ideal date spot. Italian and

Mediterranean cooking dominates the menu, and standouts include veal osso buco, ravioli Florentine and grilled Mediterranean-style salmon. For dessert, opt for the heavenly cappuccino ice cream. The wine list is well-selected and reasonably priced with a good number of choices available by the glass. The wonderfully personable staff is helpful and knowledgeable.

La Duni Latin Cafe

4620 McKinney Ave, Dallas 75205 • 214-520-7300

Description: KNOX-HENDERSON. This restaurant deftly mixes the feel and flavors of Latin America and Europe. Dishes like gaucho chicken breast and pan-roasted market fresh fish come alive with unexpected ingredients and skillful preparation. The house cocktails and desserts have swiftly earned a dedicated fan club as well. Regarding drinks, the Peruvian Pisco Sour and the Spanish Lemon 43 are must-tries. For dessert, the peach-apricot blueberry cobbler and milk chocolate cake pudding are hard to pass up.

Sevy's Grill

8201 Preston Rd, Dallas 75225 • 214-265-7389

Description: NORTH DALLAS. This New American restaurant boasts a tantalizing menu that showcases dishes like dry-aged New York strip, Maine lobster linguini, and hickory-grilled chicken penne. The contemporary decor features stone walls, wooden floors, earthy colors, and tables appointed with single red roses. A private dining room with a fireplace and two outdoor patios (one with a fun little putting green) add to Sevy's appeal. The wine list includes varietals the glass and half-bottle.

The Grape

2808 Lower Greenville Ave, Dallas 75206-6239 • 214-828-1981

Description: GREENVILLE AVENUE. Romantic and brimming with character, this New American restaurant serves an ever-changing menu of culinary delights. Favorites like fresh rigatoni and marinated Australian lamb striploin keep diners well-satisfied. Outdoor dining adds to the charm of this Lower Greenville Avenue bistro while the interior features red and white checkered table cloths and hand-painted murals. The wine menu lists over 150 selections, 15 of which are available by the glass.

Breakfast

The Coffee Urn

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O! South Pancake House

1507 S University Dr, Fort Worth 76107 • 817-336-0311

Description: Since opening in 1962, this family restaurant has been dishing out delicious breakfast plates with great frequency. Although other options are available, you would be remiss not to try the "dutch babies," small, tangy, sweet pancakes topped with powdered sugar, lemon, and butter. They're the restaurant's signature. Comfortable decor and efficient service also recommend the place, as you can tell by weekend breakfast lines. Other traditional lunch and dinner menu items can also be found. A second location is at 5148 East Belknap (817-834-1291).

Taqueria Melis

4304 W Vickery Blvd, Fort Worth 76107 • 817-377-8484

Description: Authenticity reigns at this small eatery, located west of town near the UPRR railroad yard. Mexican fare served at the family-owned and -operated place includes fresh tacos, gorditas, burritos, and tortas (along with great breakfast tacos). In fact, the menu is quite impressive for such a small place. Portions are generous, and service is quick. The staff speaks little English, though, so bone up on your Spanish before you stop by. Except for an outdoor table, there's no seating either – only take-out business. Simply place your order at the window and wait to pick it up. You'll never miss the ambience with such great, quick food.

Fernandez Cafe

4220 W Vickery Blvd, Fort Worth 76107 • 817-377-2652

Description: In a little family-owned place just west of downtown, Betty Ruiz cooks up tasty Tex-Mex recipes and provides a selection of low-fat dishes too. In the mornings, excellent breakfast burritos hit the spot, and on Thursday nights, Betty cooks up homemade chicken and dumplings. If you've got a strong constitution, try the famous "hot" sauce. Friendly service can always be found, but payment is limited to cash and checks only.

Café Ashton

610 Main St Ashton Hotel, Fort Worth 76102 • 817-332-0100

Description: Spacious and airy, this upscale bistro is a welcome find in the downtown area. The menu boasts a New American sensibility but gussies it up with international touches and flavors. Seared venison, beef tenderloin, a fresh catch-of-the-day, duck breast, and pan-seared Chilean sea bass are well-received, dressed with rich, fragrant sauces and garnishes. Entrees also feature fresh vegetables and, invariably, a bit of color and sweetness courtesy of fruit relishes and infusions. A nice variety of wines stands ready to complement any meal, and a full bar adds to the selection of libations while offering an afternoon menu for post-lunch munchies.

Brunch

Sapristi! Bistro and Wine Bar

2418 Forest Park Blvd, Fort Worth 76110 • 817-924-7231

Description: Owned by veterans of other Fort Worth dining successes, this upscale bistro attracts patrons who can't get enough of the flavorful Mediterranean cuisine and the social scene. Tapas dishes grant folks the chance to munch and chat while they sample the place's terrific, affordable global wines. Mussels are also much-requested, whether steamed in coconut milk, Guinness, or pesto broth. Dinner entrees include beef tenderloin, roast duck, crab cakes, walnut-crust halibut, and chicken. Lunch adds salads, sandwiches, quiche, and other lighter fare. Desserts are a fantastic treat, although some folks are just as happy with a plate of crisp house fries, aromatic with rosemary.

Bistro Louise

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Description: SOUTHWEST FORT WORTH. Although the cuisine defiantly bucks categorization (it's labeled Mediterranean, French and New American, alternately), this restaurant is simply one of the area's best. The Provençal interior features sunny yellow walls accented by pottery, oils, and watercolors. The creative menu lists superb dishes like foie gras, Colorado prime beef, pecan-fried chicken, baked Pacific salmon, soft-shell crabs, and sea scallops. Desserts, whether a cheese course or something more decadent,

follow suit. The terrific wine list offers vintages by the glass and the bottle.

Blue Mesa Grill

1600 S University Dr University Park Village, Fort Worth 76107 • 817-332-6372

Description: Blue Mesa's inviting atmosphere renders it an ideal place to meet family, friends, and co-workers. The menu offers extensive selections, and sweet potato chips with fire-roasted salsa are complimentary starters. You'll find enchiladas, fajitas, and quesadillas, along with grilled pork adobo, red chile salmon tacos, grilled fish, and skewers of meat and seafood. If you find yourself confronted by too many choices, try a sampler platter. The huge variety of tequilas makes for delicious margaritas, and a quesadilla "happy hour" bar runs from 4:30pm to 6:30pm Monday through Friday. Indoor and outdoor seating are available as well, and the restaurant sets up a terrific Sunday brunch buffet, too.

Lucile's

4700 Camp Bowie Blvd, Fort Worth 76107 • 817-738-4761

Description: Set on the west side of town, this popular bistro attracts patrons with its casual ambience and wonderful food. Great pizzas from the wood-fired grill are perennial favorites, and fried green tomatoes and herb-roasted chicken also have a faithful following. Other options include filet mignon, smoked chicken alfredo pasta, fresh fish, and a selection of sandwiches and salads. In late summer, Lucile's features an annual "Lobsterama" event that offers savory lobster bisque and live Maine lobster, among other temptations. Saturday breakfast and Sunday brunch allow you to enjoy a relaxing morning meal, and a full bar ensures that you'll have a glass of wine or Bloody Mary waiting.

H3 Ranch Grill

105 E Exchange Blvd corner of Main and Exchange Sts, Fort Worth 76106 • 817-624-1246

Description: In true Western fashion, H3 makes use of traditional campfire cooking. The restaurant's centerpiece is an open, hickory-wood grill that imparts a smoky, enticing flavor to meat and seafood entrees. Wood-roasted salsa gains depth from vegetables cooked over the fire, and steaks are aged and char-grilled for authentic taste. You'll also find delectable pork ribs, Alaskan king crab legs, grilled rainbow trout, chicken fried steak, and even spit-roasted suckling pig. Lunch adds burgers and sandwiches, and a weekend brunch offers flapjacks, omelets, huevos rancheros, breakfast enchiladas, corned beef hash, and biscuits and gravy. A fantastic treat any time of day.

Via Reál

4020 N MacArthur Blvd Las Colinas Plaza, Irving 75038 • 972-650-9001

Description: IRVING. Seated in view of a rustic stone wall and instances of Southwestern pottery, diners have a sense of the excellent cuisine they're likely to encounter at Via Reál. Its Mexican fare places a premium on authentic dishes, and the kitchen works carefully to ensure that everything is perfect. Judiciously spiced meats and sauces don't overwhelm with heat or try to mask lesser ingredients; instead, everything collaborates for great taste, texture, and flavor. Quesadillas, flautas, tacos, fajitas – everything is as delicious as you'd hope, including seafood tamales, bacon-wrapped scallops, roasted red snapper, and filet mignon. Vegetarian dishes are available too, as is a selection of luscious desserts.

Café on the Green

4150 N MacArthur Blvd Four Seasons Resort and Club, Irving 75038 • 972-717-0700

Description: NORTHWEST DALLAS. A pale graceful dining room, touched with dark accents and clean-lined furnishings, sets guests at ease in this resort dining room. The menu boasts an American sensibility, enlivened with Continental touches. An intriguing soup that unites the flavors of parsnips and truffles is an unusual dish that leads beautifully into Chilean sea bass with hazelnuts and squid ink vinaigrette or whole roast squab with apricot glaze. Other options include Australian lamb chops with mint pesto, grilled scallops with coconut-habanero hush puppies, and beef tenderloin with blue cheese spoon bread. Steaks and pastas are also available. A wonderful wine list adds to the experience, while prix fixe menus and breakfast and lunch buffets further increase dining options.

Veracruz Café

408 N Bishop Ave Ste 107, Dallas 75208 • 214-948-4746

Description: BISHOP ARTS DISTRICT. Not your typical fajitas and burritos joint, this hip addition to one of Dallas's more up-and-coming neighborhoods has carved out a cozy niche for itself. Indeed, the locally-owned eatery presents a gourmet slant on traditional Mexican cuisine, and its creative fare is sure to inspire odes in years to come. Need proof? How about baked lobster with jalapeno sauce or Mexican egg rolls? Other dishes pay flavorful homage to Mexico's Aztec and Mayan traditions. Stylish yet not at all pretentious, the dramatic red dining room is accented with lacy curtains and flickering candles.

Antares

300 Reunion Blvd Reunion Tower, 50th floor, Dallas 75207 • 214-712-7145

Description: DOWNTOWN DALLAS. Although this revolving restaurant offers outstanding views from its 50th story perch atop Reunion Tower, what truly sets it apart is its knack for delivering outstanding New American dishes. Indeed, it's not uncommon for Southwestern ingredients like epazote, serranos, red chiles, and poblanos to find their way into main course fare. Whether based around chicken, lamb, or seafood, dishes reveal equally creative preparations. Reservations are strongly encouraged for Sunday's champagne brunch.

Craft Dallas

2440 Victory Park Ln W Dallas Victory Hotel, Dallas 75219 • 214-397-4111

Description: VICTORY PARK. Tom Colicchio's lauded New York restaurant now has a Texas outpost. A chic interior dressed in walnut, concrete, leather, and steel is a composition of beauty and style. It meshes sweetly with the New American cuisine, which revels in premium goods and seasonal riches. The restaurant's premise allows diners to choose ingredients and preparation techniques, "craft"-ing their own meals that are shared with the table. Veal sweetbreads, Kobe skirt steak, Australian swordfish, and Maine diver scallops are among the main-course possibilities. Sides include summer squash ravioli, roasted shiitakes, and Japanese eggplant.

Steakhouse

Saltgrass Steak House

4627 City Lake Blvd West, Fort Worth 76132 • 817-263-5577

Description: Named for a Gulf Coast-destined trail known for the quality of its beef cattle, Saltgrass serves only certified Angus beef, topped with garlic butter and the restaurant's special seasoning. Steaks come in a variety of cuts and sizes, accompanied by a choice of side dishes. You can also try baby back ribs, chicken fried steak, grilled pork chops, shrimp, salmon, or a variety of chicken dishes. If that much meat sounds overwhelming, look for the handful of burgers, sandwiches, and salads. Simple but luscious homemade desserts are also available, as is a kids' menu. If the weather's nice, try to sit on the outside patio, which offers views of a small, adjacent lake and the antics of its duck denizens. Reservations accepted weekdays only.

The Keg Steakhouse & Bar

5760 SW Loop 820 at Bryant-Irvin Rd, Fort Worth 76132 • 817-731-3534

Description: Affordable, casual, and ideal for families, this easy-going restaurant is perfect for spur-of-the-moment dining or when you want good, reliable fare. The place lacks any sort of pretense and comfortably accommodates diners young and old. The restaurant's real draw is well-seasoned steaks, including juicy prime rib, grilled sirloin, and pepper bacon-wrapped filet mignon. The selection of seafood, pasta, chicken, and ribs gets high marks, too. For dessert, you'll have a hard time choosing between warm, homey apple crumble and flashier mile-high chocolate cake. But, no matter what you try, you'll be welcomed and guaranteed to have a good meal. Reservations accepted Monday through Thursday before 6:30pm only.

Del Frisco's Double Eagle Steak House

812 Main St, Fort Worth 76102-6247 • 817-877-3999

Description: DOWNTOWN FORT WORTH. This classy restaurant grills some of the best steaks in town; in fact, many regard it as the county's number one steakhouse. Premium beef is the seductive draw. Freshly cut when you order, steaks are cooked to a perfect sizzle and delivered hot and juicy to your table. Whether your favorite is a porterhouse or a filet mignon, you'll find it here. If steak doesn't fit your mood, there's also lobster, shrimp, salmon, and veal. Side dishes, should you desire them, are an added – though delicious – expense. The dark, romantic atmosphere makes Del Frisco's an ideal location for having a special dinner or impressing clients or in-laws.

Texas de Brazil

101 N Houston, Fort Worth 76102 • 817-882-9500

Description: Few restaurants can compete with the atmosphere – and, yes, the cuisine – of this colorful chain of Brazilian-style churrascarias. Family-friendly ambience pervades as diners enjoy a feast for the ages, one that features gaucho-wearing servers circling the South American-themed dining room with mouthwatering skewers of seasoned beef, chicken, lamb, pork, and Brazilian sausage. Just pick what you want, and they're happy to serve it up. Added temptations are Texas-sized side dishes like garlic mashed potatoes and sweet fried bananas. The extravagant salad bar has been known to turn heads as well.

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Cattlemen's Fort Worth Steakhouse

2458 N Main St, Fort Worth 76106 • 817-624-3945

Description: HISTORICAL STOCKYARDS. This venerable steakhouse has been serving great cuts of beef since 1947. The Fort Worth landmark often demands long waits, but the reward is well worth your time. The majority of the menu consists of steaks, including sirloins, porterhouses, filet mignons, rib-eyes, and T-bones. Choose your cut from a refrigerated case and have the staff cook it to your specifications. If you're not the red-meat type, look for chicken, shrimp, lobster, and mountain oysters (called "lamb fries" here). Dinners come with salad, potato, and rolls to make sure you eat like a real cowboy, and at lunch, sandwiches and smaller portions are available.

Trail Dust Steak House

10841 Composite Dr, Dallas 75220 • 214-357-3862

Description: NORTH DALLAS. At Trail Dust, you'll enjoy a true Texas experience. Its vivacious ambience comes complete with dancing, live music, a giant slide, and, of course, great steaks! The Maverick, a center-cut tenderloin filet, ranks as a local lunch favorite. Plus, all meals are reasonably priced, especially when you consider the portions and quality you get. Best of all, the country setting ensures that you'll have a carefree time. Great for friends or families.

Morton's, The Steakhouse

501 Elm St, Dallas 75202 • 214-741-2277

Description: DOWNTOWN DALLAS. Dark woods and etched glass contribute greatly to the clubby atmosphere of this well-regarded establishment. Steaks are the priority, and a double filet mignon and whole baked Maine lobster rank as popular main courses. Upscale prices naturally match the delicious menu options, but the fare is well worth the cost. Located just off the West End in a discreet walk-down location.

The Palm

701 Ross Ave, Dallas 75202 • 214-698-0470

Description: DOWNTOWN DALLAS. The legend lives on in Dallas's version of the famous New York Palm Restaurant. This family-run Italian steakhouse prepares generous portions of tender USDA Prime aged steak, jumbo Nova Scotia lobster, and traditional Italian fare. Menu items like veal marsala, veal piccata, New York strip, and prime rib of beef are all worthy options. Favored by business executives and players from the Mavericks and Cowboys, The Palm offers a casual yet refined atmosphere. The decor is unique: walls adorned with hundreds of caricatures of the rich, famous, and well-loved who've patronized the restaurant over the years.

Butcher Shop Steakhouse

808 Munger Ave, Dallas 75202 • 214-720-1032

Description: DOWNTOWN DALLAS. Enjoy the casual elegance of this fun, festive restaurant. Select your cut of beef and then choose the thickness you want. After that, watch your steak sizzling on the dining room grill. Charcoal-grilled steaks range from porterhouses to cowboy cut rib-eyes. Chicken, pork, salmon, and tuna are also terrific options. Patrons enjoy the restaurant's large seating capacity and great bar area. What a great steakhouse should be.