

DALLAS FOOD/DRINK GUIDE

Where to eat now. The following is a discriminating list of Dallas' best restaurants sorted alphabetically. Prices reflect the average cost of a three-course dinner for one person, excluding drinks, tax, and tip.

\$\$\$\$	Very Expensive (\$60 and up)
\$\$\$	Expensive (\$40-\$60)
\$\$	Moderate (\$30-\$40)
\$	Inexpensive (under \$30)

ASIAN FUSION

FIVE SIXTY

300 Reunion Blvd. 214-741-5560
The menu has numerous items with three-day preparations. The suckling pig appetizer is a fine example of intense layering of flavors, as is the Cantonese-style duck. Puck aficionados will recognize many of his signature dishes, such as tuna tartare served in miso cones. Yes, it's gimmicky, but when you're sitting in a rotating restaurant with fellow diners taking pictures, you just have to have fun. Nice sushi and robata bar menu. \$\$\$

OISHII

2525 Wycliff Ave., Ste. 110 214-599-9448
Oishii has grown from a small BYOB sushi joint to a restaurant and lounge serving fine Vietnamese, Chinese, and Thai specialties. The restaurant still does dollar sushi on Tuesday, when you can get your fill of eel, salmon, albacore, and tuna for a song. Lunch specials are a delicious steal. \$\$

ITALIAN

ARCODORO & POMODORO.

100 Crescent Ct, Ste. 140. 214-871-1924
This old Dallas favorite delights the senses with a true taste of Sardinia. Fried ravioli is stuffed with wild boar and pecorino Sardo and served in a sauce laced with bitter honey. Arugula salad with thin discs of William pears, aged ricotta Sarda, and walnuts delivers spicy/salty/crunchy/sweetness. Handmade spaghetti infused with bottarga (cured fish roe from Sardinia) and tossed with calamari, grape tomatoes, and Leccino olives is hearty and hot. \$\$\$.

NONNA

4115 Lomo Alto Dr. 214-521-1800
At this charming, authentic Italian spot on the edge of Highland Park, chef-owner Julian Barsotti uses local, organic, and sustainable ingredients to produce everything from elegant lobster ravioli to a simple white pizza. The menu changes often, but the wood-burning oven always turns out thin-crust Neapolitan pizzas. \$\$.

TAVERNA PIZZERIA AND RISOTTERIA.

3210 Armstrong Ave. 214-520-9933
A casual-chic spot where you can split a salad and a bowl of risotto, a pizza, or a pasta dish along with a nice bottle of wine without breaking the bank. Very loyal clientele to prove it. \$\$-\$\$\$.

JAPANESE

TEI-AN

1722 Routh Street 214.220.2828
Teiichi "Teach" Sakurai's hot spot in One Arts Plaza specializes in Japanese soba noodles made by hand from nutty-tasting, nutritious buckwheat flour. Smiling servers steer newbies toward a sampler with four sauces, including rich, nutty pecan and walnut, plus soy and black sesame. Another must-try: musubi, a crisp sheet of seaweed folded like a taco shell, enclosing sensuously soft but firm rice. Don't miss out on Tei-An's wide variety of sakes served warm, room temp, and iced. \$\$-\$\$\$

YUTAKA SUSHI BISTRO.

2633 McKinney Ave., Ste. 140. 214-969-5533
Oak Lawn-Uptown
Rolls such as tuna and yellowtail center on impeccably handled fish, but Yutaka's intriguing menu puts this bistro in the same league as Nobu and Tei Tei. Try the gyoza dumplings filled with spicy tuna, pan seared until crisp. \$\$-\$\$\$.

LATIN AMERICAN

GLORIA'S.

4140 Lemmon Ave. 214-521-7576
Our go-to spot for authentic Salvadoran purposes. It doesn't hurt that happy hour prices last all day Monday through Thursday for most drinks. \$-\$\$.

LA DUNI.

4264 Oak Lawn Ave. 214-520-6888
The La Duni empire includes La Duni Latin Kitchen and Baking Studio, La Duni Latin Cafe, and La Duni Latin Kitchen and Coffee Studio—each showcasing the talents of owners Taco and Dunia Borgia. The menu includes grillados (grilled sandwiches), salads, and family-style meals such as polio criollo and bife de cuadril. Dunia's signature cakes, cookies, and pastries are available in the restaurants and for special occasion catering. \$\$.

MEXICAN

AVILA'S MEXICANA RESTAURANT

4714 Maple Ave. 214-520-2700
We've been eating here for 25 years and rarely stray from the chilies rellenos: an unbattered poblano pepper stuffed with Monterrey Jack cheese, shredded chicken or brisket, and baked, not fried. Recently, however, we tried a combination plate—one soft cheese taco, one cheese enchilada, and one beef taco, all of which disappointed. Most notably, the ground beef had a rancid, burned garlic after taste. Folks eating the rellenos, however, were still smiling. \$\$.

JAVIER'S GOURMET MEXICANO

4912 Cole Ave. 214-521-4211
Javier's remains wildly popular with the Park Cities crowd, even after 30-plus years in the biz. Filete cantinflas, tenderloin of beef stuffed with Chihuahua cheese and butter, is sinfully delicious. Mesquite smoked polio ahumado is the most tender and juicy chicken on the planet. \$\$\$.

KOMALI

4152 Cole Avenue 214.252.0200
Wake up and taste the mole! Abraham Salum's Komali sits right next to his other community fave, Salum. The clean, chic interior, homemade tortillas, and margaritas that sneak up on you are all big pluses. The menu is full of hits and misses. Try the *pozole de puerco* for an especially strong hit. On the heartier side, the dark, dense, and intense *mole negro* from Oaxaca leaves a mysterious hint of unsweetened chocolate on the palate. \$\$

MATTITO'S TEX-MEX

3011 Routh St. 214-526-8181
Dishes are more sophisticated than your typical chili con carne-smothered options. Avocado enchiladas with cilantro cream sauce and Baja shrimp alambres are both delights. \$-\$\$.

MI COCINA

3699 McKinney Ave. 469-533-5663
The menu features upscale dishes in addition to basic tacos and enchiladas. Tacos habanas are stuffed with chicken and marinated in chile adobo; Latin stir-fry fajitas provide a great option for vegetarians. \$-\$\$.

MIA'S TEX-MEX RESTAURANT

4322 Lemmon Ave. 214-526-1020
The interior of this longtime Tex-Mex favorite has been fancified (new paint, etc), but the brisket tacos are still hearty and delicious. Lola's Special, a simple platter of three chalupas—bean, queso, and guacamole—still satisfies. Service is as efficient as ever, so you can be in and out in less than an hour at lunchtime, but you can still linger over margaritas at dinner. \$-\$\$.

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MR. MESERO

4444 McKinney Ave

214-780-1991

Mico Rodriguez's version of an American/Mexican menu offers the best of both. Steaks for those who must and classic Tex-Mex and regional Mexican dishes for those who want to taste the real deal. \$-\$\$

OJEDA'S MEXICAN RESTAURANT

4617 Maple Ave.

214-528-8383

The original location on Maple Avenue opened in 1969, and not a whole lot has changed in 40 years. Everything about the place is comfortable, from the sincere wait staff to the old-school decor to the endless number of combo plates. We like Ojeda's Dinner: guacamole salad, tostada with queso, two beef enchiladas, puff taco, and rice and beans. Count less famous faces have dined at Ojeda's, including President Bill Clinton, Owen Wilson, and Dr. Phil. \$.

UNCLE JULIO'S

4125 Lemmon Ave.

214-520-6620

Festive Tex-Mex restaurant that features platters of grilled fajitas, sizzling shrimp brochettes, and generous portions of guacamole. Customize your own margarita, or sit back and order any one of the house-made concoctions. Brunch served every Saturday and Sunday. \$-\$\$

NEW AMERICAN

ABACUS

4511 McKinney Ave.

214-559-3111

The dining room is sophisticated and stunning, the service is professional and seamless, and the food is innovative without being too gimmicky. (Well, the lobster shooters are showy, but they sell like crazy.) Global entrées include a lovely bone-in filet. D BEST Craft Dallas. Chef Tim Bevins has rejoined the Craft family bringing elevated, fast, multi-course lunches (papardelle Bolognese, sweetbreads, escargot, etc.) for less than \$20. The kitchen still promotes cooking as a craft, using basic techniques—braised, roasted, cured, sautéed - to create upscale family-style food. Everything from terrines to cured products are prepared on-site. Dinner can be expensive, but you can taste the quality. \$\$\$.

FEARING'S

2121 McKinney Ave.

214-922-4848

Creek chef Dean Fearing is riding high in the saddle of his ritzy restaurant. The menu—elevated American cuisine—is a collection of upscale, homey dishes like prime rib-eye mopped over live mesquite served with creamed cornbread pudding and tortilla soup. The Rattlesnake Bar is for those who want to see and be seen. \$\$\$.

LOCAL

2936 Elm St.

214-752-7500

Historical meets modern in this space, with its exposed bricks and smart, sleek surfaces. Dishes are made with fresh and organic ingredients. Mains are refreshingly small, such as the grass-fed tenderloin with panko fries. Service is always excellent. \$\$\$.

MEDDLESOME MOTH

1621 Oak Lawn Ave.

214-628-7900

Serial restaurateur Shannon Wynne's funky-cozy venture on the edge of the Design District offers 130 beer options that rotate depending on co-owner Keith Schlabs' predilections and a menu by chef Chad Kelley. The fish and chips is served thick and battered in English ale. Braised shin of beef on toasted brioche with brie melts in your mouth. Try the Moth Balls, spicy hummus, and a pint of whatever Keith recommends. \$\$.

NICK & SAM'S GRILL

2816 Fairmount St.

214-303-1880.

This casual offshoot of popular steakhouse Nick & Sam's has the one thing going for it every restaurateur craves: the perfect location. Prices are pocketbook-friendly, and happy hour is buzzing with the after-work crowd, but you can expect a wait during lunch. Try the Buffalo burger. \$\$.

OAK

1628 Oak Lawn Ave

214.712.9700

The menu is simple, clean, global, and elegant. Extensive travelers chef Jason Maddy and owners Richard and Tiffanee Ellman have a story to go with each dish. Moroccan octopus and pork jowls was inspired by a dish the Ellmans discovered on their honeymoon to North Africa. Maddy cooked in Austria, and he brings a stellar version of veal schnitzel to Dallas. A Caesar salad is tossed with mint dressing, and a rack of lamb is rubbed with berbere, a spice mix from Ethiopia, and served perfectly warm and rosy red \$\$

PALOMINO

500 Crescent Ct., Ste. 165

214-999-1222

The food has a bit of flash, starting with mixed field greens with chèvre and toasted pumpkin seeds with a sprinkling of olive oil. Fish is always served hot off the grill. Don't miss half-price appetizers and \$5 pizzas during happy hour. \$\$-\$\$\$

SALUM

4152 Cole Ave

214.252.9604

Chef Abraham Salum's intimate spot has blossomed into a polished restaurant serving upscale American food in old-world style, such as rack of lamb in a mustard and truffle crust. The menu changes often. \$\$-\$\$\$

SEVY'S GRILL

8201 Preston Rd., Ste. 100.

214-265-7389

This neighborhood restaurant is one of Dallas' most comfortable dining experiences. The menu is straightforward American, with mesquite- and hickory-smoked meats and seafood, pastas, and specials. \$\$-\$\$\$.

PARIGI

3311 Oak Lawn Ave.

214-521-0295

The menu at chef Janice Provost's small, chic place changes frequently based on what's fresh and available. (Local farms and sources are listed on the menu.) Co-owner Chad Houser whips up simple yet dazzling oven-roasted chicken breast perched atop cauliflower puree. Ninny's Salad—thin slices of lightly battered and fried okra with halved cherry tomatoes, scallions, and a "Southern" white balsamic vinaigrette—is so good it could bring even the most die-hard carnivore to tears. \$\$-\$\$\$

SEAFOOD

CAFE PACIFIC

24 Highland Park Village

214-526-1170

Everything about this place—white tablecloths, black-and-white marble floor—implies special occasion, but it's very much a neighborhood restaurant. Crab cakes, served on fresh greens with remoulade sauce, still thrill, as does the chocolate pecan ball: vanilla ice cream rolled in pecans and doused with chocolate. \$\$\$.

EDDIE V'S PRIME SEAFOOD.

4023 Oak Lawn Ave.

214-890-1500

We like Eddie V's for steak, but we love it for seafood. Placing 19th in our 2011 Best Steakhouses issue, Eddie V's combines a broad-reaching wine list with menu favorites such as Jonah crab claws, premium Black Angus steaks, and wok-seared calamari "Kung Pao-Style" in spicy soy and ginger sauce. For a more private experience, request one of the round booths. Feel like seeing and being seen? Sit along a wall and take in the full view of the dining room. \$\$.

OCEAN PRIME.

2101 Cedar Springs Rd.

214-965-0440

Second runner-up in our 2011 Best Steakhouses issue, Ocean Prime is a magnet for well-heeled patrons who rub elbows in the dining room and bar at this modern supper club. Located in Uptown's Rosewood Court building, the restaurant turns out a good steak, even if the menu feels a bit staid. Some of the waiters, who are proud professional servers, tend to tout what's popular in lieu of offering a creative recommendation. And though the drinks can feel a little gimmicky, the place is packed, and the shrimp cocktail is worth ordering for the fiery sauce alone. \$\$-\$\$\$.

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TRULUCK'S STEAK & STONE CRAB

2401 McKinney Ave. 214-220-2401

Cold stone crab is the new lobster. And this is the spot to go during the season. Besides great seafood, the kitchen serves crisp Caesar salads with an appropriate anchovy punch, sweet potato fries, and a slice of chocolate cake as big as your head. Truluck's not only serves 100 wines by the glass, but also invites you to compare and contrast different wines by ordering flights of four. \$\$\$.

SPORTS BAR

CHRISTIES SPORTS BAR

2811 McKinney Avenue 214.954.1511

is "THE" original sports bar in the Uptown Arts District on McKinney Ave., near the downtown Dallas areas. We are located just four blocks north of Pearl Street on the west side of McKinney Avenue.

FRANKIE'S SPORTS BAR AND GRILL

2516 S. Stemmons Fwy., Lewisville 214-488-1100

Alongside video games, pool tables, and big-screen TVs, Frankie's serves some serious food, including barbecue duck quesadillas, yellow fin sashimi, and gourmet pizza. \$-\$\$.

MCKINNEY AVENUE TAVERN

2822 McKinney Avenue 214.969.1984

The MAT has been an Uptown hotspot for over a decade. Less than a year ago, it was bought by Kidd Kraddick in the Morning co-host Big Al Mack. Come hang with Al at The MAT! Great Food, Great People, Great Atmosphere.

PRESS BOX GRILL

1623 Main St, Dallas 214-747-8226

Located in the Historic Wilson Building (on the SW corner of Elm and Ervay) in downtown Dallas. This neighborhood favorite sports bar and grill has a 112" HD 1080 projector screen TV, 17 flat-screen TVs, 36 beers on tap and 40 bottle selections from around the world, a full menu of bar-food favorites, salads, sandwiches, burgers and more!

WEST END PUB

1801 N. Lamar St 214-748-5711

West End Pub, known as the neighborhood pub without a neighborhood, since 1988. The Pub has a fantastic view of the Downtown Dallas skyline and a relaxed friendly atmosphere making the Pub "the" place to meet friends after work, start your night out, enjoy an after dinner drink or just grab a bite to eat and watch a game. We now have the largest HD Screen in the West End.

VICTORY TAVERN

2501 N. Houston Street 214-432-1900

Thanks to this lower-priced Victory haunt, we have a place to grab a beer and a burger before the game or concert at the AAC. Besides the requisite good burger, the menu also offers salads and entrees with an upscale flair. Extra points for Blue Moon and Stella Artois. Service is superb. \$-\$\$.

SOUTHWESTERN

STEPHAN PYLES

1807 Ross Ave., Ste. 200. 214-580-7000

A-level service converges with stunning, imaginative cuisine in one knocked-out dining room. Pyles' glorious culinary past shines brightly on every dish, including specialties such as coriander-rubbed lamb chops, whole fish scented with fennel and vanilla, and the now-famous Heaven and Hell Cake. Monday through Saturday, 5 to 7 pm, enjoy happy hour at the bar and on the patio, with \$7 red and white wines and champagne, \$8 specialty cocktails, and complimentary flatbreads. \$\$\$.

STEAKHOUSE

AL BIERNAT'S

4217 Oak Lawn Ave. 214-219-2201

Third runner-up in our 2011 Best Steakhouses issue, Al Biernat's draws wellheeled suits and secretaries to the bar nightly. When the time is right, they order big meat and potatoes. Owner Al Biernat knows everyone by name, and if he doesn't know you when you come in, he will by the time you head for the valet. Be prepared to see anybody who's anybody here,

no doubt enjoying the best filet (and best coconut cream pie) they'll ever taste. \$\$-\$\$\$.

BOB'S STEAK & CHOP HOUSE.

4300 Lemmon Ave. 214-528-9446

In our 2011 Best Steakhouses issue, both the 16-oz. Prime filet and the acumen of the wine server earned Bob's nearly perfect scores. While other highend steakhouses lure customers with gimmicky come-ons, Bob's sticks to the formula that has made it one of Dallas' top steakhouses since 1993: quality meat, sophisticated service, and a cozy, clubby atmosphere. The glazed carrot is a delight, and the onion rings remain superb. And no one, we mean no one, does skillet fries like Bob's. \$\$-\$\$\$.

CHARLIE PALMER AT THE JOULE.

1530 Main St. 214-261-4600

The room has an enormously welcoming atmosphere, and though it serves steaks, it doesn't do it with the swagger of a steakhouse. The menu has plenty of whimsy—a lobster corn dog for an amuse bouche—and solid, tweaked-up American dishes such as sautéed Texas quail with caramelized peaches and a fabulous bison steak. \$\$\$.

CAPITAL GRILLE

500 Crescent Ct., Ste. 135 214-303-0500

This East Coast-inspired, clubby steakhouse scored a humble 14th place in our 2011 Best Steakhouses issue, but the 14-ounce sirloin rubbed with Kona coffee and topped with caramelized onion bears honorable mention. \$\$\$

NICK & SAM'S STEAKHOUSE

3008 Maple Ave. 214-871-7444

First runner-up in our 2011 Best Steakhouses issue, this Uptown spot serves a broad array of cuts with focused, friendly, professional service. Wine service leaves a little to be desired, but the made-from-scratch soups are thick and warming, especially the New England clam chowder. Take note: the charred bone-in filet is excellent. \$\$\$.

THE PALM

701 Ross Ave. 214-698-0470

We have lofts, DART rail, and high-rise hotels. But for an authentic urban experience, nothing beats the Palm, which came in at No. 17 in our 2011 Best Steakhouses issue. The bone-in rib-eye is almost 2 inches thick with a gorgeous black char and lots of salt and pepper, and the room's vibe is 100 percent casual, brash, and big city. Avoid the soggy asparagus and sad hearts of palm salad unless you cherish disappointment. \$\$\$.

PAPPAS BROS. STEAKHOUSE

10477 Lombardy Ln. 214-366-2000

Coming in at No. 1 in our 2011 Best Steakhouses issue, Pappas Bros. feels like a steakhouse should. The dining room is dim enough to warrant a penlight; there's enough leather to stop a cattle drive; and the sommelier truly listens and responds. The steak is aged in-house for 40 days and is buttery, salty, tender, and blood red with a crunchy char on top. The service is as impeccable as the macaroni and cheese laced with jumbo lump crabmeat. \$\$\$.

THE PLACE AT PERRY'S

2911 Routh St. 214-871-9991.

Coming in 10th in our 2011 Best Steakhouses issue, TPAP scored high marks for the experienced, happy servers and brownbag apple pie. The "original" Perry's changed its name to The Place at Perry's when Houston based Perry's Steakhouse and Grille opened down the street. Expect regional favorites, such as beer-battered tuna, Big D stroganoff, and steaks from Niman Ranch. Wine is half price every day from 2 to 7 pm. \$\$-\$\$\$.

MORTON'S, THE STEAKHOUSE

2222 McKinney Ave 214-741-2277

Coming in at No. 6 in our 2011 Best Steakhouses issue, Morton's brings old-school service and civility to this era of flash-and-dash steak restaurants. Hurray for the rib-eye, Lyonnais potatoes, and the creamed spinach, all delivered by doting servers. Don't forget to order the iceberg lettuce (topped with the best Thousand Island dressing in Dallas) and the molten hot chocolate cake. \$\$\$