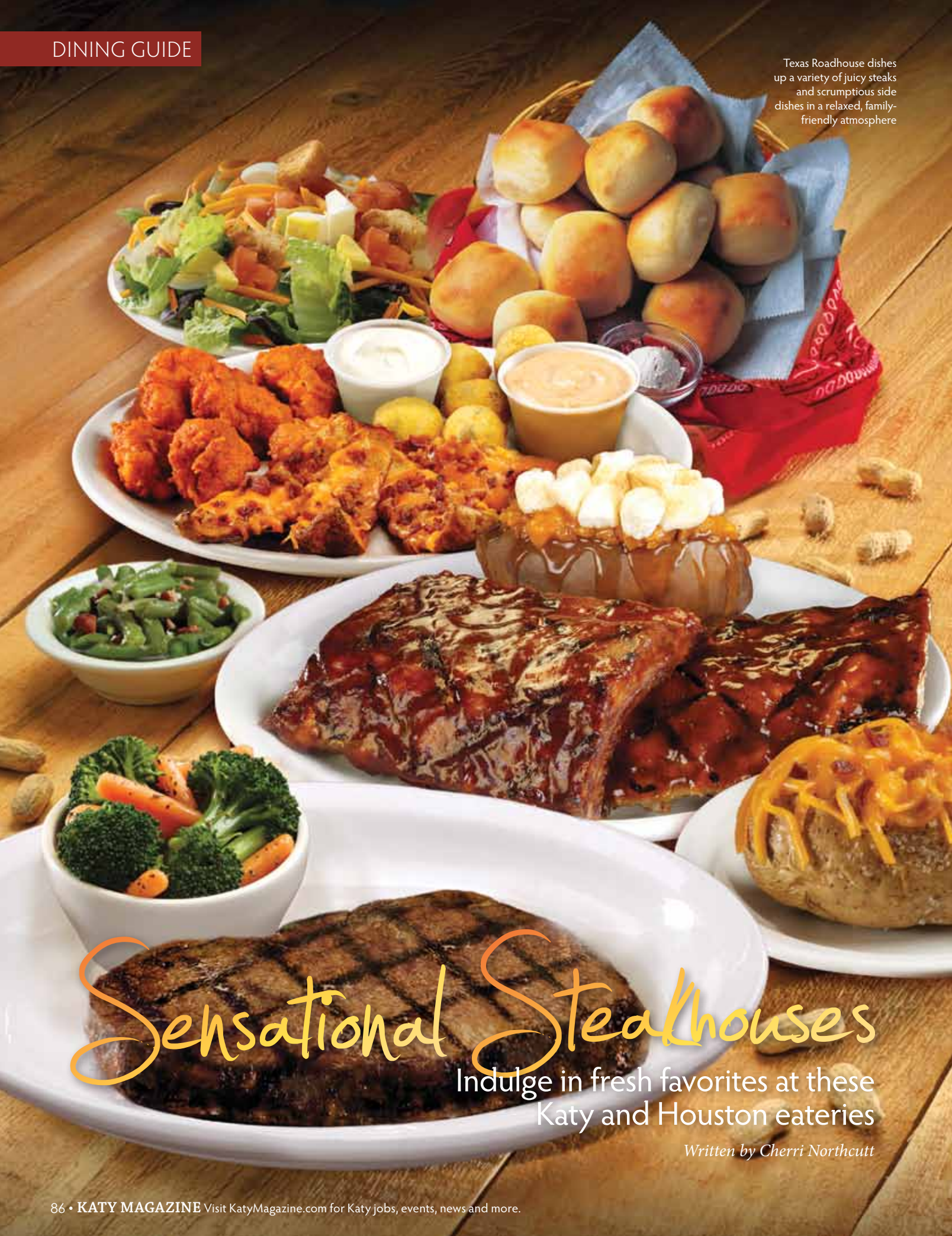


Texas Roadhouse dishes up a variety of juicy steaks and scrumptious side dishes in a relaxed, family-friendly atmosphere



Sensational Steakhouses

Indulge in fresh favorites at these Katy and Houston eateries

Written by Cherri Northcutt

There's no substitute for a thick, juicy, mouthwatering steak, cooked to perfection and dished up in an elegant atmosphere perfect for family and business outings. Luckily, there are several excellent options in Katy. If you don't mind heading into Houston, there are even more fine restaurants to choose from. Whether you enjoy a downhome atmosphere or sophisticated dining, you're sure to find the perfect steakhouse for a memorable meal out.

Brenner's Steakhouse

10911 Katy Fwy.
Houston
713-465-2901

One of Houston's oldest steakhouses, Brenner's Café opened way back in 1936. They changed their menu to include steak in the 1950s and became a delicious "secret" among local residents. Luckily, the secret is out. Katyite Tony Custer says, "Hands down, Brenner's is our favorite steakhouse. They have great service and the steaks are always tender and cooked perfectly to order." Custer's preferred steak is the center cut filet mignon, served with horseradish and mashed potatoes. "This is our go-to place for special occasions," Custer adds. In addition to their juicy steaks, Brenner's dishes up gourmet favorites like stuffed Texas quail, roasted rack of lamb, and pork porterhouse.

Chama Gaúcha

See ad on page 50
5865 Westheimer Rd.
Houston
713-244-9500

This authentic Brazilian steakhouse is unlike any other. In Portuguese, the word "chama" means flame, and at Chama Gaúcha, all the meat is cooked on skewers over an open fire. Server Guilherme DaSilva says, "The meat doesn't come in contact with the grill, and the flavor is unmatched." Diners can browse an extensive selection of fresh veggies and gourmet cheese at the restaurant's salad bar. Then, Gauchos, or Brazilian cowboys, come to the table with cuts of meat on skewers. You can choose from lamb, pork, chicken, or beef. "Our signature dish is the Picanha, a very flavorful, traditional Brazilian cut of top sirloin," says DaSilva. "Its marbling is rendered to perfection." A lot of customers also enjoy the beef ribs. "It's similar to brisket," DaSilva explains. "It's slow-cooked for hours over charcoal and wood to trap the natural flavors." At Chama Gaúcha, the meat is cut between the bone and served tableside.

McCormick and Schmick's Seafood and Steaks

791 Town and Country Blvd.
Houston
713-465-3685

Famous for its tempting appetizers and aged steaks, this unique eatery has menus printed twice daily to showcase its fresh selections, including a variety of seafood dishes. If you're craving a top-choice steak, you can't go wrong with a USDA choice New York strip or the top sirloin au poivre with cracked black pepper and demi-glace.

Morton's Steakhouse

5000 Westheimer Rd.
Houston
713-629-1946

Part of the Galleria area social scene since 1996, this trendy establishment offers fine dining close to Katy. Steak-lovers will enjoy the Chicago-style prime bone-in ribeye or the Cajun ribeye steak. With tasty sides that include parmesan and truffle matchstick fries and grilled jumbo asparagus, you're sure to discover a few new favorites.

Outback Steakhouse

20455 Katy Fwy.
Katy
281-647-2225

Try the tastes from down under in a relaxing and casual atmosphere. Serving only USDA choice steaks, Outback Steakhouse offers several enticing cuts of steak for the carnivore in your family. Victoria's filet is a juicy, thick-cut filet, served with succulent snow crab. Katyite James Daniel likes to order the Outback Special, a flavorful, lean-cut sirloin. "It's good, solid food and very affordable," Daniel shares.

Pappas Bros. Steakhouse

5839 Westheimer Rd.
Houston
713-780-7352

Part of the Pappas family of restaurants, Pappas Bros. Steakhouse serves USDA prime beef, dry-aged in house and seasoned with black pepper, kosher salt, and butter. Try the three peppercorn steak or the Texas Akaushi Kobe beef. The eatery also dishes up lots of scrumptious sides and features an extensive wine cellar, for a delectable meal out.

Perry's Steakhouse and Grille

23501 Cinco Ranch Blvd., Ste. Q100
Katy
281-347-3600

Perry's began as a meat market in 1979 and has since become one of Texas' most distinctive steakhouses. The piano bar offers live entertainment and adds an air of elegance to your dining experience. Marlon Sanchez, a manager at Perry's in Katy, says their most popular entrée is the chateaubriand. "It's a caramelized cut of beef tenderloin, grilled to perfection and carved tableside into medallions," explains Sanchez. The dish is served with Perry's signature sauce trio: a roasted peppercorn cabernet reduction, a truffle merlot demi-glace, and a rich creamy béarnaise sauce. Sanchez adds that Perry's is famous for its pork chops. "Our pork chops are seven fingers tall, caramelized, and rubbed in our own spice rub," he says, adding, "Then, they're smoked for four to six hours in our pecan wood smoker."



A grilled-to-perfection ribeye at Outback Steakhouse

Saltgrass Steakhouse

21855 Katy Fwy.
Katy
281-647-9400

Saltgrass Steakhouse gets its name from the legendary Saltgrass Cattle Trail that led from the Texas Gulf Coast, where cattle grazed on the rich coastal salty grasses, all the way to the Houston Livestock Show. The restaurant's Katy location features murals of local landmarks and Texas scenes and dishes up sensational steak close to home. Steak-lover Jessica Durrow, who is new to the Katy area, loves the Texas-themed décor. "It's home-cooking with great service," Durrow says. She enjoys the certified Angus beef Texas T-bone, or the chicken Laredo, a boneless chicken breast with mushrooms, cheese, avocado, onions, and poblano peppers.

Taste of Texas

10505 Katy Fwy.
Houston
713-932-6901

Located in Town and Country Village and just a short drive from Katy, this family favorite opened in 1977. Owners Edd and Nina Hendee take pride in their restaurant and invite customers to come into the kitchen to choose their cuts of meat. There's also a museum spotlighting a collection of Texas history artifacts, with tours available for school groups



A mouthwatering 10-ounce filet at Taste of Texas

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and history buffs. Serving only certified Angus beef, the Taste of Texas is one of a kind. If you're really hungry - and I mean really hungry - try the Tomahawk ribeye, a 38-ounce steak with a 14-inch bone. It's so big it won't fit on the plate. If that's a little more than you can handle, the slow roasted prime rib might be a better choice. A tender and juicy prime rib is roasted and served in natural au jus with red Hawaiian salt and horseradish.

Texas Roadhouse

20840 Katy Fwy.
Katy
281-829-2400

With peanut shells on the floor and country music playing in the background, you can't get more downhome than Texas Roadhouse. Katy businessman Chuck Nuzum says, "If you like good steak, this is your place." Nuzum particularly enjoys the Road Kill, a chopped steak with mushrooms, onions, and jack cheese. Another popular favorite is the Dallas filet, a lean cut of tenderloin sure to please any steak-lover.

Vic and Anthony's Steakhouse

1510 Texas Ave.
Houston
713-228-1111

Landry's owner Tilman Fertitta created Vic and Anthony's after visiting steakhouses all over the country with his father Vic. This elegant restaurant offers an intimate dining experience and a scrumptious menu. Serving prime beef and featuring an extensive wine collection, guests at Vic and Anthony's can enjoy porterhouse steak topped with one of their signature sauces like hollandaise, béarnaise, or port peppercorn. Another house specialty is the veal chop Milanese, which comes coated in bread crumbs and Romano cheese and is served with chopped tomatoes and olive oil on the side.

III Forks

1201 San Jacinto St.
Houston
713-658-9457

Located in the heart of downtown Houston, this contemporary gourmet hot spot offers sizzling steaks and seafood. Ozzie Rogers, III Forks proprietor, takes pride in the fact that nothing is pre-cooked and everything is made fresh to order. Specialties include the USDA prime flat iron steak and the tenderloin tips served with decadent mashed potatoes. With an inviting atmosphere, you're sure to enjoy a special evening out with family and friends.



CHERRI NORTHCUTT is a freelance writer living with her family in Katy. She enjoys a good steak every now and then.