

TEXAS BORDERS Bar & Grill

FAMILY DINING,
SPORTS BAR,
PATIO SEATING
& A PLAY AREA
FOR THE KIDS

MORE

* NACHOS *

FRIED PICKLES

*

ONION RINGS

*

PASTA

SHRIMP

FRIED

*

FAJITA STEAK

WHERE FOOD

AND FUN HAVE

NO BORDERS

19910 PARK ROW 281-578-8785

> (Next to Walmart on Fry Rd & Park Row)







★ CHICKEN FRIED STEAK ★ TAQUITOS ★ SEAFOOD ★ FRIED JALAPENOS ★

STEAK

*

FRIED

SHRIMP * PASTA

×

ONION RINGS

FRIED PICKLES

* NACHOS * MORE





Dining out should always be a pleasurable experience, and in Katy, a variety of restaurants offer flavorful options for families. Whether you are celebrating a birthday, holiday, or anniversary or you are just enjoying the company of friends and family, these local favorites will give you a taste of the good life that is well worth talking about.

3 Olives Italian Restaurant

Villagio Town Center 22764 Westheimer Pkwy. 832-437-4062

3 Olives Italian Restaurant, located in the Villagio, is a relatively new member of the Katy dining scene. On the patio, diners can

enjoy a balmy summer evening listening to live music performed in the Villagio's courtyard, while feasting on Italian favorites like veal osso bucco, pesce, vitello, or lobster ravioli. 3 Olives features monthly wine dinners, with flavorful original menus created to complement the evening's wines, as well as brunch every Sunday from 11 a.m. to 2 p.m. The restaurant is also home to Frana la Bodeguita, a gourmet grocery store that offers cooking classes for Katyites who want to bring a touch of sophisticated dining to their own kitchen, as well as unique gift baskets and readymade meals for four. Between 3 Olives and Frana, diners are sure to discover an evening of delicious cuisine in an upscale atmosphere.

Antonia's Cucina Italiana

2001 Katy Mills Blvd., Ste. A 281-644-6000

Family-run and child-friendly, Antonia's Cucina Italiana is perfect for treating the entire family to a nice meal. The restaurant is named after owner and chef Roberto Rosa's grandmother, who inspired in him a love of fine Italian food, according to the restaurant's website. On the menu, Katy diners can find all of their Italian favorites, with everything from bruschetta and chicken cacciatore to Aragosta ravioli and vitello Andrea offered. What really sets Antonia's apart is the care and farm-fresh ingredients they use to prepare every delectable dish. Located close to Katy Mills Mall, Antonia's

inviting Mediterranean atmosphere makes for a convenient and pleasurable dining experience for all Katy patrons.

Babin's Seafood House

21851 Katy Fwy. 281-829-9200

Renowned for bringing fine Cajun culture to Katy, Babin's offers diners a varied and distinctive selection of fresh Gulf Coast seafood. The restaurant's menu includes timeless dishes like gumbo and bisque, crawfish, jambalaya, crab cakes, and shrimp scampi. You may also choose from Babin's Gulf Coast Fish Market, which features the restaurant's catch of the day either blackened, pan sautéed, or broiled to your perfection and served with a choice of two tantalizing sides. According to their website, Babin's offers the finest taste of New Orleans with a unique blend of hospitality, custom, and culture. If you are searching for a little bit of southern Louisiana and delectable seafood, Babin's offers a pleasant choice for a big night out.

Perry's Steakhouse & Grille

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

Conveniently located in LaCenterra, Perry's Steakhouse and Grille is the epitome of sophisticated dining. Katy diners can choose to sit in one of the private dining rooms, the piano bar, or even on the lakeside patio while enjoying one of Perry's awardwinning dishes. "Perry's Steakhouse and Grille in Katy/Cinco Ranch combines an elegant, yet inviting, ambiance with friendly and professional service and mouth-watering cuisine to provide a dining experience that is perfect for all occasions," says Marty Miller, general manager. The dinner menu includes selections like the symphony kabob, with filet mignon, lobster, and shrimp, as well as Perry's famous pork chops, carved table-side. Tantalizing desserts covered in white or dark chocolate abound, and signature flaming desserts like the mont blanc a la frisc are a great way to top off the perfect evening. On Thursday, Friday, and Saturday nights, enjoy live piano music while dining. "Our atmosphere is warm and welcoming and our dining environment provides space for small, intimate gatherings or large family or business gatherings," says Miller. Between the rich meat selection and the overall atmosphere, a night at Perry's is sure to be memorable.

Ray's Grill

8502 FM 359 281-533-0099

One year after Ray's Grill first opened its doors, its unique combination of a fine dining experience and local, organic





ingredients continues to enchant patrons. "We neighbor huge farms in the area and it's the way to go now," says executive chef Soren Pedersen. "People are starting to be more conscious of what they eat, so we try to use as much local produce and meat as possible. It's organic and natural. If we can't get it locally, it is still from within Texas." The restaurant's field-to-table menu includes selections of natural and free-range meats like apple wood smoked duck breast and wild game bolognaise, in addition to several vegan options such as herb-marinated grilled eggplant and quinoa pasta. The seasonal menu changes four times a year with the availability of ingredients. "We try to offer a little bit of everything, while still keeping it small enough to ensure that everything is made fresh daily,"

says Pedersen. As an added bonus, every Thursday, Ray's Grill offers a complimentary wine tasting from 6 to 8 p.m., with jazz music at 7 p.m. With a refined atmosphere and local pride, Ray's Grill is a great place for everyone to enjoy a delicious meal.

Saltgrass Steak House

21855 Katy Fwy. 281-647-9400

Pledging to honor the old legends while making a little history of its own, Saltgrass Steak House has become a Katy favorite. In the spirit of Texas, Saltgrass brings classic campfire flavor back to sophisticated dining. Dishes like certified Angus beef steaks topped with fresh garlic butter and the restaurant's own Saltgrass-7 steak spice,

you are sure to find the perfect dish full of flavor. Finish off your dining experience with the restaurant's famous caramel apple pecan pie topped with vanilla ice cream or a slice of their luscious six-layer chocolate cake. All items are made from scratch daily and Saltgrass strives to accommodate each customer's specific palate. If you're craving the bold flavor of Texas cuisine, Saltgrass will have just the dish to tempt your taste buds.

KM

ASHLEY WITHERS is a junior at Southern Methodist University studying journalism. Her favorite activity is going out to eat with friends.









