

Sophisticated Dining

A Taste of Fort Bend's Fine Family Cuisine

Written by Danielle Hibberd Select Photography by Marisa Hugonnett



Perry's is renowned for flavorful dishes like its herb-stuffed filet

Fine dining should always be a pleasurable experience and doesn't have to be hoity-toity. Fort Bend is home to a variety of restaurants where you can tuck into a delicious dish of above-average cuisine, no tuxedo rental necessary. Here are a few Fort Bend favorites – some within walking distance of each other. And walking is highly recommended, should you choose to sample the rich fare of more than one in a day!

Amici

16089 City Walk Blvd.
Sugar Land
281-242-2800

When the weather is mild in Fort Bend, diners delight in Amici's al fresco seating, with hinged side doors that swing open to Sugar Land Town Square. Whether you enjoy the breeze or choose to relax in air-conditioned bliss, you're sure to love Amici's sumptuous Italian fare. The menu touches all of the bases of Italian cuisine and includes selections of zuppa and insalata, pasta, pizza, and calzone, plus a wide array of meat-based dishes. My family has always liked the homemade lasagna, one of the few items listed on the menu that needs no description to introduce it!

Carrabba's Italian Grill

2335 Hwy. 6
Sugar Land
281-980-4433

Since opening its first restaurant on Kirby Dr. in 1986, Carrabba's has figured out the recipe for success. Starched shirts and impeccable service greet diners at Sugar Land's Carrabba's, and even if the Scotty Thompson appetizer isn't on the menu, be sure to order it! The appetizer's ovals of garlic toast fulfill their destiny once you dip them in pomodoro sauce and caprino cheese. With a host of tasty options on the menu and a chic yet comfortable atmosphere, Carrabba's makes a great choice for memorable family dinners out.

Escalante's Fine Tex-Mex

15933 City Walk
Sugar Land
281-242-1100

Fort Bend families craving a taste of the southwest will find a variety of flavorful Tex-Mex dishes at Escalante's. From spicy seafood to enticing enchiladas, their menu features traditional favorites, as well as fresh new takes on the classics. Their vibrant and laid-back atmosphere provides the perfect backdrop for a family evening out or special celebration.

Nick's Italian Restaurant

11511 FM 1464
Richmond
281-277-1331

The relaxing and inviting atmosphere at Nick's Italian Restaurant makes for the perfect evening out with your family. The menu includes a wide array of classic Italian dishes with seafood, steak, pasta, chicken, and veal sure to please everyone's palate. Be sure to indulge in their decadent homemade desserts while there. Nestled in a peaceful nook, Nick's dishes up flavorful fare in a cozy environment.



The Cheesecake Factory's miso salmon



Ray's Grill offers the perfect setting for a relaxing evening out



Nick's Italian Restaurant serves up its house specialty, Nick's shrimp

Perry's Steakhouse & Grille

2115 Town Square Place

Sugar Land

281-565-2727

Sink into one of the dark wood booths at Perry's and you'll sense the mouthwatering aroma of fine steak before the waiter can even ask what you'd like to drink. In fact, the fine cuts at Perry's Steakhouse are the only hints of the upscale restaurant's early days when Bob Perry first opened his meat market 31 years ago. Since then, like a lot of us, Perry's has grown up and moved to the suburbs, bringing fine dining within reach for many Fort Bend families. The dinner menu includes selections like the symphony kabob with filet mignon, lobster, and shrimp, as well as Perry's famous pork chops, carved tableside. Tantalizing desserts covered in chocolate abound, and flaming desserts like the mont blanc a la frisc are a great way to top off the perfect evening.

Post Oak Grill

1550 Lake Pointe Pkwy., #500

Sugar Land

281-491-2901

Conveniently located on Hwy. 6, Post Oak Grill offers a menu rich in delectable dishes and a refined atmosphere, perfect for creating your special evening out. Foodies will delight in entrees ranging from steaks and seafood entrees to leafy-green salads and scrumptious sides. Their dessert menu features homemade sweets like decadent cheesecake and tangy key lime pie, sure to please any sweet tooth. At Post Oak Grill, guests can expect the best in quality and service to ensure a pleasant dining experience that's sure to be memorable.

Ray's Grill

8502 FM 359

Fulshear

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. 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 chef, Soren Pedersen. With a refined atmosphere and local pride, Ray's Grill is a great place for everyone to enjoy a delicious meal.

Taisho Japanese Grill & Bar

16100 City Walk Blvd.

Sugar Land

281-313-0158

If you like your dinner to appear in a flash of flame, then Taisho Japanese Grill might just be your cup of green tea. When I'm out with family, we always bypass the bright dining area in front and head for the darkened rear of the restaurant. Here, massive vent hoods fashioned from stainless steel rise to the ceiling. The hibachi chefs hold court over sizzling grills, entertaining you with sleight of hand as they assemble raw meats, onions, egg, and rice into a mouthwatering meal before your very eyes. As a hint, to avoid being pegged as a newbie, don't duck when the chef "accidentally" squeezes the sauce in your direction.



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The seasonal menu at Ray's Grill changes four times a year with the availability of local, organic ingredients



Diners will enjoy Perry's upscale atmosphere



The Cheesecake Factory features a beautiful dining area



Perry's mouthwatering pork chop

Post Oak Grill

Restaurant & Bar
on the water

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DINNER



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281.242.1100

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Texas Land & Cattle Steakhouse

12710 S.W. Fwy.

Stafford

281-494-8844

Cowboys and cattle rustlers will feel right at home in a dining room reminiscent of Uncle Johnny's hunting cabin. In true Texas fashion, the steaks are sublime, and you won't be able to resist the filet mignon. My husband and I picked a booth in the back, near the cozy fireplace, to break the news of our engagement to my parents. Luckily, the wedge salad, drenched in bleu cheese dressing, lulled them into a false sense of security. Under the vigilant gaze of a stuffed steer and after a delicious ranch-style meal, they gave us their blessing!

The Burning Pear

16090 City Walk Blvd.

Sugar Land

281-275-5925

Nestled in Town Square, you'll find an upscale eatery emblazoned with an incongruous barbed-wire motif. Reminiscent of old time cattle drives, the Burning Pear brings the flavor of Texas to fine dining. Foodies will love the restaurant's Farm and Ranch section of the menu, featuring a succulent 10-ounce beef tenderloin. After sampling their western fare, you're sure to drive home happy.

The Cheesecake Factory

16535 S.W. Fwy.

Sugar Land

281-313-9500

An upscale favorite in Fort Bend, the Cheesecake Factory combines the best of gourmet dishes with luxurious furnishings. Take in the restaurant's beautiful décor as you sample made-from-scratch selections like their tasty chicken Madeira and Cajun jambalaya pasta with generous portions. Be sure to save room for dessert, though! A trip to the Cheesecake Factory is not complete without sampling a slice of their famous cheesecake in flavors like white chocolate raspberry truffle, ultimate red velvet cake, and Godiva chocolate. With plenty of kid-friendly menu choices, even the pickiest eaters in your family will find a dish they'll love. **SLM**



The Cheesecake Factory's
Reese's peanut butter
chocolate cake cheesecake