



FORT WORTH

Restaurants



Bob's Steak and Chop House

1300 Houston Street, Omni Fort Worth Hotel
Fort Worth, TX 76102-6556

Phone: (817) 350-4100

Website: <http://www.bobs-steakandchop.com>

Email: bobs.fortworth@bobs-steakandchop.com

Bob's Steak & Chop House is ranked as one of the top steakhouses in the country for a reason. We serve the best prime steak you've ever had. Our service is experienced, the wine list is extensive and the drinks are stiff. If you're not a regular already, come by and let us prove why we're so proud of what we do.

The Capital Grille

800 Main Street Fort Worth, TX 76102-6247

Phone: (817) 348-9200

Website: <http://www.thecapitalgrille.com/Locations/Fort-Worth/Main.asp>

Contact: Gloria Starling Email: FortWorth@tcgdine.com

Capital Grille, known for its relaxed elegance and exceptional cuisine, has an impressive menu of nationally renowned dry-aged steaks and the freshest of seafood as well as an award-winning wine list of more than 5,000 bottles.

Del Frisco's Double Eagle Steak House

812 Main Street Fort Worth, TX 76102-6247

Phone: (817) 877-3999

Website: <http://www.delfriscos.com>

Contact: Misty Horner Email: misty.horner@ldry.com

The cornerstone of Del Frisco's Double Eagle Steak House cuisine is USDA Prime Beef and Australian Cold Water Lobster Tail. We also offer fresh seafood, outstanding appetizers, fresh vegetables and side dishes served family-style, and our own specialty desserts featuring our award winning lemon cake. If fine wine is your pleasure our Sommelier will assist you in a selection from our extensive collection.

Del Frisco's Grille

154 East 3rd Street Fort Worth, TX 76102-4063

Phone: (817) 887-9900

Website: <http://delfriscosgrille.com/fort-worth>

Email: canderson@dfrg.com

Located in the heart of downtown Fort Worth, Sundance Square, Del Frisco's Grille combines a social atmosphere with exciting American cuisine, an expansive wine list & hand-crafted cocktails. Food and drinks are built to share, so get together with a friend or share the experience with your neighbor.

Eddie V's Prime Seafood

3100 W. 7th Street

Fort Worth, TX 761072795

Phone: (817) 336-8000

Website: <http://www.eddiev.com>

Email: fortworth@eddiev.com

Eddie V's Restaurants, Inc. is setting the standard for fine dining, featuring award-winning concepts that focus on the freshest, quality ingredients, exciting atmosphere and a staff that is dedicated to every detail. In addition to a private bar and the sophistication and flair of our Gulf Coast and bold American cuisines, we can fulfill numerous special requests for your next special event.

Ellerbe Fine Foods

1501 W Magnolia Avenue Fort Worth, TX 76104-4105

Phone: 817-926-3663

Website: <http://www.ellerbefinefoods.com>

Contact: Richard King

Email: Richard@ellerbefinefoods.com

Ellerbe Fine Foods highlights local and seasonal ingredients in its innovative farm-to-table cuisine. The restaurant's cozy-yet-airy, elegant-meets-minimalist style provides the perfect location to linger for an evening of food and wine, meet for a business lunch, enjoy a pre-show supper or dinner with friends, celebrate a special occasion, or share a nightcap of dessert and coffee. Visit the in-house Ellerbe Market for boutique wines and specialty condiments.

Fixture Kitchen and Social Lounge

401 W Magnolia Avenue Fort Worth, TX 76104-7618

Phone: (817) 708-2663

Website: <http://fixtrefw.com>

Email: benmerritt79@gmail.com

Ben Merritt - Chef 2019 winner of food network's chopped 2017 winner Fort Worth magazine top chef master 2016 winner Fort Worth magazine top chef Chef Ben Merritt is a rising star in the Fort Worth food scene. In addition to the accolades above, he has also received awards for best new restaurant, best brunch, best appetizers and best gluten free dishes, just to name a few. Fixture serves up new American cuisine and craft cocktails in a funky, exposed brick venue on the city's near southside. brunch every Saturday, Sunday and Monday. Happy hour M-F, temperature controlled outdoor patio.



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Grace

777 Main Street Fort Worth, TX 76102-5304
Phone: (817) 877-3388
Website: <http://www.gracefortworth.com/>
Contact: Adam Jones
Email: meghan@gracefortworth.com

Grace's comfortable modern décor is the perfect showcase for its sophisticated, updated American cuisine, featuring the very best in name-brand ingredients: main dishes are built on Berkshire pork, Meyer Ranch beef and Vital Farms chicken; sides include Yukon mashed potatoes and Anson Mills polenta. Finish with a root beer float made with Henry Wienhard's root beer and 3 Olives root beer vodka, or adjourn to the spectacular bar for craft cocktails — top-shelf, of course.

Heim BBQ and Catering

1109 W. Magnolia Avenue Fort Worth, TX 76104
Phone: (817) 882-6970
Website: <http://heimbbq.com/>
Contact: Robin Heim
Email: robin@heimbbq.com

Heim BBQ and Catering prides them selves on traditional Texas Style Barbecue, the slow and low process of creating tender savory smoked meats that let the flavor speak for itself. Their Barbecue is a combination of great product and meticulous technique which yields an unrivaled consistency in profile and texture. Heim family recipes are the basis for their menu and they love sharing the end result with you and yours.

Mi Cocina

509 Main Street, Sundance Square
Fort Worth, TX 76102-5403
Phone: (817) 877-3600
Website: <http://www.mcrowd.com>
Email: lguevara@mcrowd.com

Mi Cocina serves the best in traditional Tex-Mex, as well as interior Mexican dishes, all in a modern, contemporary setting.

Reata Restaurant

310 Houston Street, Sundance Square
Fort Worth, TX 76102-7404
Phone: (817) 336-1009
Website: <https://www.reata.net/reata-fort-worth/make-a-reservation/>
Contact: Anna Cotton
Email: anco@reata.net

Legendary Texas cuisine is only part of what you'll experience the next time you visit Reata Restaurant. From the moment you pass through their doors, the unmistakable ambience of Reata embraces you. Hosts and servers welcome you as if you were an old friend as you are enveloped by museum quality artifacts from the old west. Cuisine inspired by cowboy cooking is really a melding of flavors: Southwestern, Creole, Southern, and a traditional steak house provide a unique fine dining experience. Reata's most popular items include tenderloin tamales, blackened buffalo ribeye, chicken fried steak, stacked chicken enchiladas and the all time favorite the pan seared pepper crusted tenderloin. The 4 story location rings in at nearly 20,000 square feet with a restaurant this size there is something for everyone. The rooftop bar and dining patio provide a great place to unwind after a long day at work or the perfect venue for a wedding reception, birthday party or even brunch. The restaurant also boasts six private dining rooms which are also ideal for private parties and meetings.

Ruth's Chris Steak House

813 Main Street,
Hilton Fort Worth Hotel
Fort Worth, TX 76102-5408
Phone: (817) 348-0080
Website: <http://ruthschris.com>
Email: salesfortworth@ruthschris.com

At Ruth's Chris the famous steaks are seared to perfection at 1800 degrees and topped with butter so they sizzle all the way to your table. Soups, salad, fish and chicken dishes complete the menu.



FORT WORTH

Restaurants, continued



Simply Fondue Fort Worth

111 West 4th Street Suite 15,
Sundance Square
Fort Worth, TX 76102-3950
Phone: (817) 348-0633
Website: <http://www.simplyfonduefortworth.com>
Contact: Gary Grassia
Email: gary@simplyfonduefortworth.com

Simply Fondue has gone on to revolutionize fondue options and now includes a low-fat alternative to the hot oil fondue. A seasoned vegetable broth and a delicious burgundy wine broth are now delicious alternatives to the already tasty bourguignon. In addition to the beef fondues, Simply Fondue offers incredible lobster, chicken, shrimp, scallops, and vegetable fondues. To top off the fondue experience we have created many sinful chocolate fondues using some of the finest chocolates from around the world. Luscious strawberries, bananas, maraschino cherries, apple wedges, marshmallows, and angel food cake are dipped into the mouth-watering chocolate and enjoyed by all.

Spiral Diner and Bakery

1314 W Magnolia Avenue, # 10
Fort Worth, TX 76104-4340
Phone: (817) 332-8834
Website: <http://www.spiraldiner.com/>
Contact: Lindsey Akey
Email: veg@spiraldiner.com

Spiral Diner & Bakery is a 100% vegan and mostly organic restaurant in the middle of "Cowtown" (Ft. Worth). In addition to always serving delicious vegan meals that appeal to both herbivores and carnivores. Notable is the Tofu Migas, an omelette-like creation with tofu, black beans and corn on chips and tortillas, and "I Scream," a nondairy frozen dessert, like homemade ice cream. Other items on the menu include red coconut curry noodles, sketti and meatballs, or a Jamaican jerk BBQ san'ich. Blue Sky soda on tap is another plus.

Waters, Bonnell's Coastal Cuisine

301 Main Street Fort Worth, TX 76102
Phone: (817) 984-1110
Website: <http://www.waterstexas.com>
Email: gm@waterstexas.com

Redefining the Fort Worth seafood scene, Waters sources the freshest wild fish available from the waters of the world. Located in the heart of Sundance Square, Waters captures Chef Bonnell's famous Fort Worth "fancy" atmosphere.

Little Red Wasp

808 Main Street Fort Worth, TX 76102
Phone: (817) 877-3111
Website: <http://littleredwasp.com>
Email: jason@littleredwasp.com

Little Red Wasp Kitchen + Bar in the heart of downtown Fort Worth offers straightforward food, lots of beer and a full bar. Our kitchen is open 7 days a week and serves brunch on Saturday and Sunday.

Clay Pigeon Food + Drink

2731 White Settlement Road
Fort Worth, TX 76107
Phone: (817) 882-8065
Website: <http://www.claypigeonfd.com/>
Email: Marcus@Scratch-Hospitality.com

It is Clay Pigeon's mission to translate Chef Marcus Paslay's passion for food preparation to your dining experience. Clay Pigeon is a product-driven restaurant, thus changing the menu frequently to reflect what is in season, what's fresh, and the best quality. Chef Paslay has worked in restaurants all over the United States since graduating from the Culinary Institute of America in 2006. Let him cook for you tonight!

