

THE GUIDE

Enjoy Plano, Frisco and McKinney's best restaurants. Prices reflect average cost of a three-course dinner for one, excluding drinks, tax and tip. Note: Menus change frequently and seasonally, so not all items mentioned may be available at all times.

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|----------|------------------------------|---|---------------|
| \$\$\$\$ | Very Expensive (\$60 and up) | U | Update |
| \$\$\$ | Expensive (\$40-\$60) | N | New |
| \$\$ | Moderate (\$30-\$40) | 🔥 | Hot Spot |
| \$ | Inexpensive (under \$30) | ★ | Editor's Pick |

The Biscuit Bar This biscuit-centric spot has become a cult favorite. Try a traditional pairing, like the sausage or fried chicken, or get wild with The F.A.B.B., which features sweet fig preserves, arugula, brie and bacon. 5880 TX-121, Ste. 102B, Plano, 469.238.2227 \$

Bob's Steak and Chop House

The Dallas dining institution is no stranger to Plano, where The Shops at Legacy serves as home for this all-American prime steakhouse. The portions are big and the flavors are bold—from the bone-in rib-eye to the filet mignon and the T-bone, all served with a classic finish: glazed carrots and a baked potato or skillet-fried potatoes topped with sauteed onions and peppercorn gravy. 5760 Legacy Drive, Ste. B-1, 972.608.2627 \$\$\$

Dee Lincoln Prime ^N

With an upscale steak, seafood and sushi menu, complemented by an extensive wine and tequila selection, this prime spot is the ultimate dining experience. Located in The Star, they also have two large, private dining rooms for guests to host events. 6670 Winning Drive, Suite 400, 214.387.3333 \$\$\$



LA DOLCE VITA Nothing was more ubiquitous this past summer than the Aperol spritz, usually photographed for social media with a hazy pink sunset offsetting its signature coral hue. Temps have cooled, but there is no reason not to sip la dolce vita itself in the form of the Negroni, a deeper-hued Italian classic that seems like a much-needed cold weather update to the splashier spritz. And nobody has perfected the drink like **Da Mario** (damario.com), where a bartender pushing a Negroni bar cart will mix you eight different versions, from the venerable classic—made of equal parts Campari, sweet vermouth and gin, with an orange twist for garnish—to inventive new takes on the over-150-year-old cocktail that includes prosecco, mezcal or, if you're nostalgic for summer, Aperol. *Salute!* —Nadia Dabbal

Hash House A

Go Go This San Diego hot spot first opened its doors in 2000 and has since expanded to 11 locations in six states. They don't call their fare "twisted farm food" for nothin'. Their ever-popular brunch includes giant house hashes, farm scrambles, stacks upon stacks of flapjacks and Texas-shaped waffles,

and "Indiana favorites" like sage fried chicken, griddled meatloaf with eggs and "upside down" chicken potpie. Sit on the screened-in porch, order up a BLT bloody mary and enjoy. They even serve breakfast for dinner, alongside stuffed burgers, fresh cornbread and crispy elk ravioli. 1900 Preston Road, Ste. 343, 972.867.4646 \$\$

Haywire ^N

This latest addition to Legacy West is three levels of Southern comfort. Start with a specialty cocktail using local TX Whiskey on the first-floor whiskey lounge, then head up to the second-floor restaurant for black-eyed pea hummus, herb-roasted farm bird and Texas goat cheese grits. Next, make your way to

the third-floor patio. Inspired by a Marfa Texas lounge, the patio hot spot is a remodel Nomad Airstream deck for private parties and group dinners. 5901 Winthrop St., Ste. 11, Plano, 972.781.9473 haywirerestaurant.com

Legacy Hall ^N F. the best street tacos