With summer comes fun pool parties, Father’s Day (June 17) and fireworks, plus it’s the official season for grilled foods and outdoor barbecues. Whether celebrating Dad’s day out on the town or planning a Fourth of July cookout, we’ve got some sizzling ideas.

**FATHER’S DAY DINING**

**BRENNER’S STEAKHOUSE ON THE BAYOU**
Join the Dad’s Day Cookout complete with live music at this wooded retreat on June 17. The Brenner’s cooks will be flipping porterhouse steaks from 3-8 p.m. Each plate includes a grilled steak, salad and baked potato ($30).
One Birdwell, 713-868-4444, brennerssteakhouse.com

**DELFRISCO’S GRILLE**
Dress up or down at this handy West Avenue favorite and maybe do a little shopping in the boutique center after lunch. Salads, burgers and knife and fork specialties like baby back ribs, brick chicken or a filet mignon will please the man of the day. The patio is a nice spot for a local beer or craft cocktail.
2800 Kirby, 832-623-6168, delfriscosgrille.com

**FEGES BBQ**
Rather stay home for the celebration? Pick up a whole mess of barbecue at this newcomer in Greenway Plaza. Pitmaster Patrick Feges is smoking juicy sausage, pulled pork, pork belly, brisket and ribs. Sides range from classics to modern like Moroccan-spiced carrots.
3 Greenway Plaza, 832-409-6118, fegesbbq.com

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**CELEBRATE SUMMER**
Brats, Burgers, Barbecue and Steak
Take Us From Father’s Day to Independence Day
BY ROBIN BARR SUSSMAN

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**LEFT: Feges BBQ owners Patrick Feges and Erin Smith.**
Photo by Robert Jacob Lerma

**Cocktails from King’s BierHaus: The Bull Fighter (above) and Lufthansa (below).** Photos courtesy of King’s BierHaus
**GOOD CO. ARMADILLO PALACE**

Kick back on the spacious backyard patio for an evening of live music and great Texas eats. Highlights include the prime aged rib eye with steak butter and roasted garlic, redfish on the half shell and grilled *carne asada* with salsa and handmade tortillas.

5015 Kirby, 713-526-9700, thearmadillopalace.com

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**KING’S BIERHAUS**

If Dad’s into beer and brats, take him to this spacious beer hall for elevated German-American fare, myriad German beers, cocktails and a diverse whiskey list. The expansive garden with hammocks and games — think corn hole and ping pong — is an adult playground.

2044 East T.C. Jester, 281-990-3042, kingsbierhaus.com

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**BEEF AND BIG REDS**

Uncork these Dad-approved wine suggestions for special gifting or serving with a beefy recipe. You grill; he chills!

**Duchman Family Winery’s Montepulciano** (Texas): This Italian blend has generous black cherry and blackberry notes with a hint of spice. Serve it with savory grilled chicken, mushroom risotto or pork. About $28 at Total Wine & More.

**Dutton Goldfield 2015 Morelli Lane Vineyard Zinfandel** (Sonoma County): Blissful with blackberry brambles, violets and dusky cacao notes. Pairs perfectly with grilled sausage or barbecue. About $45 at Spec’s Wines, Spirits & Finer Foods.

**Jordan 2013 Cabernet Sauvignon** (Alexander Valley): Lots of fathers like cabs and this one produced in the Burgundian style is smooth as silk. Rich with blackberries, ripe cherries and cassis notes, it’s delicious with any steak. About $50 at Spec’s Wines, Spirits & Finer Foods.

**Spec’s Wines, Spirits & Finer Foods**, multiple locations, specsonline.com

**Total Wine & More**, multiple locations, totalwine.com
Here’s a good idea for Father’s Day or a Fourth of July dinner if you don’t want to spend the whole day over a smoky hot barbecue pit. Succulent steak sliced over a cool, crisp salad with zesty vinaigrette is the best of both worlds. No reason to sweat the small stuff. Discover more at 44farms.com.

**44 Farms Grilled New York Strip Salad**

**Ingredients**
- 2 14-ounce 44 Farms New York strip steaks
- 4 teaspoons 44 Farms Salt & Pepper Blend
- 1 tablespoon canola oil
- 1 cup corn kernels
- ½ cup feta cheese (crumbled)
- ½ cup heirloom cherry tomatoes (halved)
- 1 cup baby arugula
- 1 cup red oak lettuce
- 1 avocado (diced)
- 4 sweet peppers (de-seeded and thinly sliced)
- 1 cup croutons
- ½ teaspoon kosher salt
- Whipped cream for serving

**CILANTRO CHIMICHURRI DRESSING**
- 1/3 cup fresh cilantro leaves
- 1/3 cup fresh parsley leaves
- 1 tablespoon fresh oregano leaves
- 1 teaspoon fresh garlic (minced)
- 2 tablespoon red onion
- 1 tablespoon honey
- 1/4 cup red wine vinegar
- 2 tablespoons lime juice
- 1/4 teaspoon red pepper flakes
- 3/4 teaspoon 44 Farms Salt & Pepper Blend
- 1/4 cup canola oil
- 1/4 cup extra virgin olive oil
Method

To make the chimichurri dressing, combine all ingredients except oils in a blender. Puree until smooth and slowly add in oil while the blender is running on medium low speed. Remove from the blender and chill for 30 minutes before serving.

For the steak, heat the grill to high heat. Brush the steaks with oil and season with 44 Farms Salt & Pepper Blend on both sides. Grill for three minutes on each side for medium rare, four minutes per side for medium or five minutes on each side for medium well. Remove from the grill and rest for five minutes.

Preheat the oven to 425 degrees. Toss corn kernels with one teaspoon of oil and season with half teaspoon of kosher salt. Roast in oven for three minutes and then set aside to cool. In a large bowl, toss together the lettuces, corn, tomatoes, sweet peppers and dressing. Divide the salad between four bowls. Top each salad with avocado, feta and croutons. Thinly slice the steak against the grain and place it on top of the salads.

Yield: Four servings