

Lunch Menu - 24

First Course - Choice Of:

Steak Poutine - sliced tenderloin smothered in peppercorn sauce atop a bed of hand cut fries

Grilled Salmon and Watermelon Salad - fresh baby spinach, texas sweet watermelon, diced cucumber, heirloom grape tomatoes, feta cheese tossed in fresh basil vinaigrette

Stuffed Rainbow Trout - stuffed with blackened crab and served with lemon creole risotto

14oz Cola Cured Pork Chop - chipotle fruit chutney and candied sweet potatoes

*Recommended Pairing: Savee Sea Sauvignon Blanc Marlborough, NZ 13 | 49
Cloisonne Pinot Noir Russian River Valley, CA 14 | 54

Second Course - Choice Of:

NY Style Cheesecake - topped with cherries jubilee sauce

Bananas Foster Bread Pudding

Texas Chocolate Cake - caramel and candied pecans

Strawberry Shortcake - vanilla bean ice cream and fresh whipped cream

*Recommended Pairing: Espresso Martini double shot, smirnoff vanilla, kahlua 14
Keoke Coffee brandy, kahlua 10

Over the past 26 years, DFW Restaurant Week has raised nearly \$12 million in donations for its charity partners, including \$1 million in 2019 alone. It is North Texas' largest culinary event and the nation's second longest running restaurant week campaign.

Please, no substitutions. Thank you!

consuming raw or undercooked ingredients may increase the risk of foodborne illness. a gratuity of 20% may be added onto parties of 6 or more.



Wine Pairings

Ask server for details.

DFW
RESTAURANT
WEEK

