

### Signature Experience - 99

#### First Course - Choice Of:

Southwest Shrimp Cocktail - chilled jumbo U-10 shrimp with horseradish cocktail sauce, garnished with tortilla strips

Calamari Steak - sliced, battered, and fried then tossed with sweet chili thai sauce

Tuna Tartare - toasted sesame seeds, soy sauce, jalapeno, pickled vegetables, wonton chips, wasabi crema

Peppercorn Meatballs - house blend meatballs, slow cooked and topped with cognac peppercorn sauce

\*Recommended Pairing: Dalton's Dirty 13 Martini 13  
Big Daddy Old Fashioned 15

#### Second Course - Choice Of:

Caesar Salad - whole leaf hearts of romaine, whole anchovies, roasted garlic caesar, shaved parmesan

Wedge Salad - iceberg lettuce with bleu cheese crumbles, heirloom cherry tomatoes, boiled egg, house pancetta, pickled red onions and smokey roquefort dressing

Tomato Mozzarella Salad - evoo, balsamic glaze, crispy basil, falk salt

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

#### Third Course - Choice Of:

Filet and Lobster Oscar - tenderloin seared then topped with chunks of maine lobster, asparagus and bernaise sauce, served with roasted garlic mashed potatoes and house vegetables

Surf and Turf - petite tenderloin paired with a cold-water lobster tail. served with roasted garlic mashed potatoes and house vegetables

Jumbo Sea Scallops - with fruit chutney and lemon butter sauce, served with crispy basil and truffle risotto

Chilean Sea Bass - pan seared with bleu crab stuffing, served with truffle risotto

Fire Ribeye - marinated 24 hours with pepper-blend marinade, served with potatoes au gratin and house vegetables

\*Recommended Pairing: Dom de la Denante Chardonnay Burgundy, FR 12 | 46  
Caymus Cabernet Sauvignon Napa, CA 30 | 165 (1L)

#### Fourth 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

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**

