

DFW RESTAURANT WEEK

DINNER \$59 per person + tax and gratuity

EXTRA COURSE

+\$10 or FREE with coupon

Bacon Wrapped Dates stuffed with bleu cheese, wrapped in applewood bacon, dusted in chili & brown sugar

pair with...

The Dirty Thirteen Martini \$13

Big Daddy Old Fashioned \$15

FIRST COURSE

choice of...

Classic Southern Deviled Eggs sweet pickle relish, yellow mustard, mayo, tobacco, paprika

Calamari Steak sliced, battered, & fried, then tossed in sweet thai chili sauce

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

Watermelon Salad fresh baby spinach, TX sweet watermelon, diced cucumber, heirloom grape tomatoes, feta cheese, fresh basil, vinaigrette

Caesar Salad whole leaf romaine hearts, whole anchovies, parmesan, caesar

House Salad field greens, red onion, heirloom grape tomatoes, cucumber, carrots, goat cheese, roasted chickpeas, balsamic vinaigrette

pair with...

Savee Sea Sauvignon Blanc Marlborough, NZ \$13 / \$49

Cloisonne Pinot Noir Russian River Valley, CA \$14 / \$54

ENTRÉE

choice of...

Blue Cheese Crusted Filet with peppercorn sauce & roasted garlic mashed potatoes

Stuffed Rainbow Trout stuffed with blackened crab & served with lemon creole risotto

Cola-Cured Pork Chop braised red cabbage, house-made applesauce, mango peach habanero chutney

pair with...

Chalk Hill Chardonnay Russian River Valley, CA \$12 / \$46

Post & Beam by Far Niente Napa, CA \$24 / \$89

DESSERT

choice of...

Lemon Ricotta Cheesecake

Banana Fosters Bread Pudding

Southern Chocolate Cake caramel & candied pecans

pair with...

Espresso Martini \$15

Brandy Alexander \$15

No substitutions. Consuming raw or undercooked ingredients increases the risk of foodborne illness.

A gratuity of 20% may be added onto parties of 6 or more.