

# DFW RESTAURANT WEEK

LUNCH \$29 per person + tax and gratuity

## ENTRÉE

choice of...

### Steak Poutine

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

### Grilled Salmon & Watermelon Salad

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

### 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...

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

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

## DESSERT

choice of...

### Lemon Ricotta Cheesecake

### Banana Fosters Bread Pudding

### Southern Chocolate Cake

caramel & candied pecans

pair with...

**Espresso Martini** double shot, vanilla infused vodka, kahlua \$15

**Keoke Coffee** brandy, kahlua \$10

BENEFITTING THE



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.