DFW RESTAURANT WEEK

SIGNATURE EXPERIENCE

\$99 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

STARTER

choice of...

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

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

Tuna Tartare toasted sesame seeds, soy sauce, jalapeño, pickled vegetables, wonton chips, & wasabi crema

Bang Bang Shrimp battered in rice flour, tossed in sriracha mayo & sweet thai chili

pair with	
The Dirty Thirteen Martini	\$13
Big Daddy Old Fashioned	\$15

SALAD

choice of...

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

House Salad field greens, red onion, heirloom grape tomatoes, cucumber,

carrots, goat cheese, roasted chickpeas, balsamic vinaigrette

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

pair with	
Savee Sea Sauvignon Blanc Marlborough, NZ	\$13 / \$49
Cloisonne Pinot Noir Russian River Valley, CA	\$14 / \$54

ENTREE

choice of...

Filet & Lobster Oscar maine lobster meat, asparagus, & bearnaise, served with roasted garlic mashed potatoes & house vegetables

Surf & Turf petit filet & cold-water lobster tail, served with roasted garlic mashed potatoes & house vegetables

Seafood Scampi lobster, crab meat, & jumbo shrimp, tomatoes & spinach in a buttery white wine sauce over angel hair pasta

Chilean Seabass potato & herb crusted, white wine lemon sauce, mushroom risotto, garnished with asparagus

Fire Ribeye 24-hour pepper-blend marinade, served with house vegetables & potatoes au gratin

pair with	
Rombauer Chardonnay Carneros, CA	\$24 / \$89
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