

DFW RESTAURANT WEEK

AUGUST 8 - SEPTEMBER 4

DINNER **\$49** THREE COURSES

Beverages, tax and gratuity are not included.

STARTER

CHEESESTEAK EGGROLLS

Sweet & Spicy Chili Sauce, Honey Mustard

ICEBERG LETTUCE WEDGE ^{GS}

Hickory-Smoked Bacon Crumbles, Tomatoes, Blue Cheese Dressing

THE GRILLE SALAD

Cherry Tomatoes, Carrot, Butcher-Cut Bacon, Garlic Croutons, Vinaigrette

NEW ENGLAND CLAM CHOWDER

Smoked Bacon, Chives, Torn Croutons

ENTRÉE

LEMON DILL SALMON*^{GS}

Roasted Asparagus, Lemon Dill Aioli

ROASTED CHICKEN ^{GS}

Half Chicken, Caper Chimichurri, Hand-Mashed Gold Potatoes

HERITAGE PORK CHOP*^{GS}

14 oz Broiled Bone-In Pork Chop, House-Made BBQ Sauce, Coleslaw

FILET MIGNON*^{GS}

8 oz

ENTRÉE ENHANCEMENTS

BLUE CHEESE BUTTER ^{GS} 7

GARLIC HERB BUTTER ^{GS} 7

TRUFFLE BUTTER ^{GS} 7

4 oz LOBSTER TAIL ^{GS} 22

SHRIMP ^{GS} 14

OSCAR STYLE 12

DESSERT

CARAMEL POT DE CRÈME ^V

Maldon Salted Caramel, Butterscotch, Whipped Cream

PEANUT BUTTER BAR^{† V}

Peanut Butter Mousse, Graham Cracker Crust, Callebaut Fudge Sauce

FLOURLESS CHOCOLATE TORTE^{† V}

Pecan Crust, Fresh Raspberry Sauce, Fresh Raspberry, Whipped Cream

BEVERAGES

THE VIP

360 Mandarin Orange Vodka, Golden Pineapple 13

DEL FRISCO'S "LOT 1981"

NAPA VALLEY, CALIFORNIA, CABERNET SAUVIGNON

By the Bottle 78 By the Glass 20

ELLERY ALLYN 'THE NANTUCKET'

RUSSIAN RIVER VALLEY, CALIFORNIA, CHARDONNAY

By the Bottle 62 By the Glass 16

^V VEGETARIAN ^{GS} GLUTEN-SENSITIVE [†] ITEM CONTAINS NUTS

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy. **Wine on Tap.

