

# Lunch Menu - 24

## First Course - Choice Of:

**Steak Poutine** - sliced tenderloin smothered in peppercorn sauce atop a bed of hand cut fries

**Grilled Salmon and Watermelon Salad** - fresh baby spinach, texas sweet watermelon, diced cucumber, heirloom grape tomatoes, feta cheese tossed in fresh basil vinaigrette

**Stuffed Rainbow Trout** - stuffed with blackened crab and served with lemon creole risotto

**14oz Cola Cured Pork Chop** - chipotle fruit chutney and candied sweet potatoes

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

## Second 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

Over the past 26 years, DFW Restaurant Week has raised nearly \$12 million in donations for its charity partners, including \$1 million in 2019 alone. It is North Texas' largest culinary event and the nation's second longest running restaurant week campaign.

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**



### Dinner Menu - 49

#### "4th Course" \*

\*Optional course free with coupon or \$10 without coupon

Beef Croustade - sliced filet on toasted baguette with creamy horseradish

\*Recommended Pairing: Dalton's Dirty 13 Martini 13

Big Daddy Old Fashioned 15

#### First Course - Choice Of:

Southern Deviled Eggs - farm fresh eggs, sweet relish, mustard, mayo, tabasco, paprika

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

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

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

Table 13 House Salad - field greens, red onion, heirloom grape tomatoes, cucumber, carrots, goat cheese, roasted chickpeas, balsamic vinaigrette

\*Recommended Pairing: Savee Sea Sauvignon Blanc Marlborough, NZ 13 | 49

Cloisone Pinot Noir Russian River Valley, CA 14 | 54

#### Second Course - Choice Of:

Bleu Cheese Crusted Filet - with peppercorn sauce, and roasted garlic mashed potatoes

Stuffed Rainbow Trout - stuffed with blackened crab and served with lemon creole risotto

28oz Cola Cured Pork Chop - chipotle fruit chutney and candied sweet potatoes

\*Recommended Pairing: Chalk Hill Chardonnay Russian River Valley, CA 12 | 46

Pine Mountain Cabernet Pine Mtn. Valley, CA 23 | 89

#### Third 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

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### 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 bernaiese 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

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