



DALLAS RESTAURANT WEEK 2023

\$49 Per Person 5PM - 9PM Tuesday-Sunday

FIRST COURSE: PLEASE CHOOSE ONE OF THE FOLLOWING

SPINACH DIP

cream spinach, roasted peppers, sweet corn, garlic toasted baguettes

CRAB BEIGNETS*

served with chipotle aioli & shaved radish

RED OIL CHILI DUMPLINGS

chicken & vegetable wontons, pickled ginger with ponzu sauce

RED CURRY COCONUT WINGS

Smoked jumbo wings, red curry coconut glaze, sesame seeds

SECOND COURSE: PLEASE CHOOSE ONE OF THE FOLLOWING

SEARED SALMON*

Vegan dirty rice, grilled broccolini, tequila lime butter

NOLA STUFFED CHICKEN*

Cornbread & andouille stuffing, garlic mashed potatoes, grilled asparagus, jalapeno crawfish gravy

GRILLED PORK CHOP*

mac & cheese, broccolini, sorghum glaze

SURF AND TURF*

Petit center cut filet mignon, grilled gulf shrimp, pearl onions, asparagus and roasted carrots

THIRD COURSE: PLEASE CHOOSE ONE OF THE FOLLOWING

BANANA FOSTER CHEESECAKE

classic NY cheesecake, brûléed bananas & candied pecans

SLUTTY BROWNIE*

chocolate chip cookie fudge brownie, served with vanilla bean ice cream

A customary gratuity of 20% will be added to all checks. If you feel the service did not warrant the gratuity, please notify a manager to have it reduced. no substitutions. no split checks.

* * DRESS CODE STRICTLY ENFORCED * *