

Lunch



RESTAURANT
WEEK CITY CLUBS

Delight in a Culinary Adventure with Our Seasonally-Inspired 2-Course Lunch Menu, Showcasing the Best of Locally-Sourced Ingredients. **\$24**
Savor the Seasonal Delights: Join Us for Restaurant Week.

FIRST COURSE

Choice of One

Heirloom Tomato Salad

Humboldt Fog goat cheese | basil aioli | aged balsamic

Hearts of Romaine Caesar

crostini | tomato | parmesan

SECOND COURSE

Choice of One

Grilled Salmon

broccolini | sun-dried tomato | chimichurri

Chicken Penne Alfredo

sun-dried tomato | arugula

Black Angus Steak Frites

filet mignon 6oz | fries | petite wedge | bordelaise

Our store offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, and egg or wheat allergies.


TOWER CLUB
DALLAS

Dinner



RESTAURANT

WEEK

CITY CLUBS

Delight in a Culinary Adventure with Our Seasonally-Inspired 3-Course Dinner Menu, Showcasing the Best of Locally-Sourced Ingredients. Savor the Seasonal Delights: Join Us for Restaurant Week.

\$39

FIRST COURSE

Choice of One

SOUPS

Heirloom Tomato Bisque

Watermelon Gazpacho

SALADS

House Wedge

Caesar Salad

SECOND COURSE

Choice of One

Grilled Salmon

broccolini | sun-dried tomato | chimichurri

Half Spatchcock Chicken

grilled seasonal vegetables | peppercorn sauce

Black Angus Filet Mignon 6oz

potato puree | wild field mushrooms | bordelaise

THIRD COURSE

Choice of One

Cheesecake

Key Lime Pie

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TOWER CLUB
DALLAS