

# **DFW Restaurant Week 2022** Three Course Dinner \$49

August 8 – September 3, 2022

## **First Course Choices**

Cream of tomato and garden basil soup

Roasted garlic Caesar salad with romaine and house-made croutons

House salad with organic greens and toasted pepitas, tossed in a raspberry vinaigrette

## **Second Course Choices**

Pan-seared breast of duck with a garden rosemary cherry sauce

Asian marinated salmon with a soy glaze

Pork jägerschnitzel with a mushroom gravy

Entrées are served with your choice of two: braised red cabbage, roasted garlic mashed potatoes, or steamed green beans

## **Third Course**

Blueberry buttermilk pie

Texas sheet cake with Beth Marie's vanilla ice cream

### **Premium Third Course**

Vanilla bean crème brûlée +\$5

## Add Appetizer Course

Roasted garlic and goat cheese dip with sweet red peppers and croutons +\$8

Shrimp and garden okra fritter with a horseradish remoulade + \$8

Thank you for participating in DFW Restaurant Week. \$10 of every meal on this menu will benefit the North Texas Food Bank and Lena Pope, helping families in need. No discounts or promotional gifts may be used with this menu. If you would like to order from our regular menu, you are welcome to make a donation. Please notify your server.

## **Special Cocktails**

### Cranberry lemondrop

Tito's vodka, cranberry juice, and housemade lemon simple syrup, shaken, strained, and garnished with a lemon wheel and Amarena Toschi black cherry +14

#### Lemon whiskey sour

TX blended whiskey and house-made lemon simple syrup, garnished with a lemon wheel and Amarena Toschi black cherry +12

#### Classic Mexican martini

Herradura Anejo tequila, Grand Marnier, and fresh squeezed lime juice with a splash of sweet-and-shour, shaken, strained, and garnished with a half-salted rim and lime wedge +\$14

### Fresh blackberry rambler

Bulleit rye whiskey, muddled blackberry and orange, house-made lemon simple syrup and orange bitters, served over ice and topped with soda +\$14

### Agave margarita

Patron silver tequila, amber agave nectar and fresh squeezed lime juice, shaken, strained, and served up with a salted rim +\$14