



DFW Restaurant Week 2026

Three Course Dinner \$59

August 10 - September 5, 2026

First Course Choices

Cream of tomato basil soup

Suggested wine: 2023 Dr. Loosen Bros Riesling, +12

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

Suggested wine: 2023 AIX Vin de Provence Rosé +16

Second Course Choices

Choice beef tenderloin medallions with a chimichurri sauce

Suggested wine: 2022 Cloisonné Cabernet Sauvignon +20

Breast of chicken with hunter's sauce a reduction of brandy with garlic, shallots, tomatoes, and mushrooms

Suggested wine: 2023 Discover Me Sauvignon Blanc +16

Asian-marinated, pan-seared salmon with a soy glaze

Suggested wine: 2022 August Kessler Pinot Noir +19

Classic jägerschnitzel breaded pork cutlet topped with a mushroom gravy

Suggested wine: 2019 The Paring Red Blend +17

Vegetarian radiatore pasta with garden and seasonal vegetables tossed in a balsamic vinaigrette

Suggested wine: 2023 Vignerons de Bel-Air Chardonnay +19

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

Third Course Choices

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 with sweet red peppers and a goat cheese dip served with crostini +16

Baked Danish brie with a caramelized onion cranberry compote and toasted walnuts +18

Special Cocktails

Cranberry lemondrop

Tito's vodka, cranberry juice, and house-made 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 +14

Classic Mexican martini

Herradura Anejo tequila, Grand Marnier, and fresh squeezed lime juice with a splash of sweet-and-sour, shaken, strained, and garnished with a half-salted rim and lime wedge +16

Classic old fashioned

Woodford whiskey, orange, Amarena Toschi black cherry, bitters and sugar, muddled and served over ice +14

Premium old fashioned Jefferson's Ocean very small batch straight bourbon whiskey, orange, Amarena toschi black cherry, bitters and sugar, muddled and served over ice 40

Classic gin martini

Bombay Sapphire gin with a splash of vermouth, shaken, strained, and garnished with two house-stuffed roasted garlic olives +15

Classic vodka martini

Ciroc Ultra-Premium vodka with a splash of vermouth, shaken, strained, and garnished with two house-stuffed bleu cheese olives +16