

STEAKHOUSE

DFW RESTAURANT WEEK LUNCH

TWO COURSES | \$29

FIRST COURSE

Choose One

CLASSIC CAESAR

*Crisp romaine, Parmigiano Reggiano,
garlic croutons*

TOMATO BASIL SOUP

*Creamy tomato basil soup,
basil oil, grilled crostini*

WATERMELON & FETA SALAD

*Chilled watermelon, whipped feta, cucumber,
mint, basil, pickled red onion, aged balsamic glaze*

SECOND COURSE

Choose One



STEAK & FRIES

*Grilled Outpost 76 Denver cut steak,
Parmesan fries, maître d'hôtel butter*



MEDITERRANEAN CHICKEN BREAST

*Herb-marinated grilled chicken breast,
roasted fingerling potatoes, blistered tomatoes,
olives, lemon, oregano, and roasted garlic jus*



GEMELLI BOLOGNESE

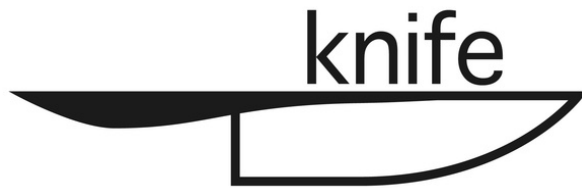
*House-made gemelli,
slow-braised beef, veal & pork ragù,
Parmigiano Reggiano*

TEXAS BORN



STEAKHOUSE DRIVEN

Thank you for dining with us during DFW Restaurant Week.



S T E A K H O U S E

DFW RESTAURANT WEEK

COCKTAIL PAIRING | \$20

FIRST COURSE

Choose One

WATERMELON NEGRONI SBAGLIATO

*Carbonated Watermelon Gin Codial • White
Vermouth • Aperol • Watermelon Mint Caviar*

CHERRY VERMOUTH & COLD FOAM

*Black Cherry Infused Sweet
Vermouth • Orange White Pepper Cold Foam*

SECOND COURSE

Choose One

YATSSU

*Japanese Gin • Black Peppercorn • Juniper Berries • Lime
& Grapefruit Juice • Tonic Water*

BARREL AGED OLD FASHIONED

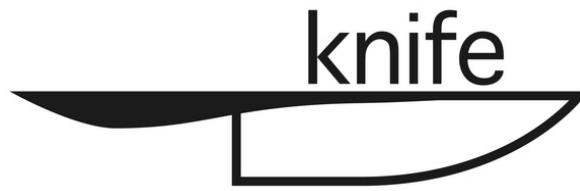
*High Rye Bourbon • Pecan Porter
Syrup • Orange Bitters • Black Walnut Bitters*

TEXAS BORN



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S T E A K H O U S E

DFW RESTAURANT WEEK

WINE PAIRING | \$20

FIRST COURSE

Choose One

MOSCATO

*Ca' Bianca
Piedmont, Italy*

PROSECCO

*Nino Franco 'Rustico'
Conegliano Valdobbiadene, Italy*

SECOND COURSE

Choose One

RIOJA BLANCO

*Bideona 'Cabezadas' 2023
Viura & Garnacha Blanca, Rioja, Spain 2023*

CABERNET SAUVIGNON

*The Calling 2022
Paso Robles, California*

TEXAS BORN



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