



RESTAURANT WEEK DINNER MENU

January 15 – 27, 2018

TO BEGIN...

RANGE CHOPPED SALAD

Cucumber | Avocado | Beefsteak Tomato | Cashew | Lemon Dressing

WILD MUSHROOM BISQUE

Black Pepper Crema | Extra Virgin Olive Oil

SOUTH TEXAS BEEF TARTARE "PARISA"

Sharp Cheddar | Poblano | Jalapeño

MAIN COURSE

TEXAS BOBWHITE QUAIL

PAN-ROASTED ORA KING SALMON

44 FARMS SIRLOIN COULOTTE | 10 OUNCES
(*\$12 SUPPLEMENT*)

*CHOICE OF GRILLED ASPARAGUS WITH LEMON AIOLI,
CRISPY BRUSSEL SPROUTS WITH BLOOD ORANGE GASTRIQUE
OR*

MARBLLED POTATOES WITH BACON CREAM

DESSERT

MISSISSIPPI MUD "PIE"

Nutella Torte | Cocoa Nib | Ganache | Vanilla Bean Chantilly

BOURBON BANANA PUDDING

Nilla Wafer | Buffalo Trace Salted Caramel

\$35 Per Person, plus tax and 20% gratuity



Jason Dady
RESTAURANTS