



RESTAURANT WEEK LUNCH 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

MAIN COURSE

TEXAS BOBWHITE QUAIL

BREADED GULF RED SNAPPER | LEMON BEURRE BLANC

BACON-CRUSTED BONE-IN PORK LOIN CHOP
(*\$5 SUPPLEMENT*)

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

MARbled POTATOES WITH BACON CREAM ~

\$15 Per Person, plus tax and 20% gratuity



Jason Dady
RESTAURANTS