



Featured Wine Specials:
Silver Oak Cabernet Sauvignon
Alexander Valley 2014 \$108
Napa Valley 2014 \$149

DFW RESTAURANT WEEK 2019 LUNCH MENU

August 2nd - September 1st

1st

B&B Beef & Barley Soup

Soup du Jour

Iceberg Wedge | blue cheese dressing w/ crumbled blue cheese

Brisket Ravioli | house-made ravioli, pork belly stuffing, mushroom marsala ragù

B&B Meatballs

2nd

The Butcher Shop Burger | w/ white cheddar & Applewood smoked bacon, served w/ steak fries

The Hill Country Burger | w/ TX smoked sausage, pepper jack & BBQ mayo, served w/ steak fries

Pan Seared Salmon (GF) | w/ mushrooms & baby kale in a citrus beurre blanc sauce

Cobb Salad (GF) | w/ sliced filet or grilled chicken

B&B Italian Special | on semolina hero, salami, capicola, mortadella, provolone, roasted red peppers & balsamic vinaigrette, served w/ house-made potato chips

The Trinity | on baguette, B&B roast beef, turkey, deluxe ham, lettuce & tomato w/ mustard & mayo, served w/ house-made potato chips

Croque Monsieur | French ham, béchamel & horseradish Havarti, served w/ steak fries

B&B "Steak" House Salad (GF) | filet mignon, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

B&B "Veg" House Salad (V) | portabello filet, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

Rigatoni a la Vodka | rigatoni, tomato, cream, smoked bacon, splash of vodka

Reuben (additional \$10 per order) | corned beef, sauerkraut, swiss cheese & Russian dressing

8 oz Filet (additional \$20 per order) | simply grilled, au poivre sauce or Roquefort crusted

DESSERT

(Choice of 1, additional \$5)

New York Cheesecake | Chocolate Cake | Carrot Cake | Classic Crème Brûlée

\$25 PER PERSON | TWO COURSE PRIX FIXE MENU

(wine, beverages, tax & gratuity not included)

\$5 donated to Lena Pope for counseling sessions to families and quality education for over 600 children in our community.

Your meal value is \$35 when determining gratuity.

THANK YOU FOR YOUR PATRONAGE AND SUPPORT! #DFWRW





Featured Wine Specials:
Silver Oak Cabernet Sauvignon
Alexander Valley 2014 \$108
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DFW RESTAURANT WEEK 2019 DINNER MENU

August 2nd - September 1st

1st

Mr. G's Classic Caesar Salad (GF)

Iceberg Wedge | blue cheese dressing w/ crumbled blue cheese

Sizzling Thick Cut Bacon

B&B "Steak" House Salad (GF) | filet mignon, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

B&B Meatballs

Brisket Ravioli | house-made ravioli, pork belly stuffing, mushroom marsala ragù

Chef Tommy's Bacon | crumbled blue cheese w/ truffle-infused honey (+ \$8)

BLT Salad | beef steak tomato, thick cut bacon, warm mozzarella di bufala, spinach w/ aged balsamic reduction (+ \$8)

King Crab | roasted scampi style (+ \$20)

2nd

10oz. Filet (GF) | simply grilled, au poivre sauce or Roquefort crusted

Chicken Fried Pork Chop | pork belly confit with sauerkraut & pineapple glaze

Chicken Shank (GF) | natural juices, grilled lemon, Cipollini onions

Pan Seared Salmon (GF) | wild mushrooms w/ snow peas, kale & citrus beurre blanc sauce

Surf & Turf | filet medallions & two bacon wrapped crab stuffed shrimp

B&B "Veg" House Salad (V) | portabello filet, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

Rigatoni a la Vodka | rigatoni, tomato, cream, smoked bacon, splash of vodka

Bone-in NY Strip 18 oz Dry-Aged USDA Prime (GF) | (+ \$25 per order)

Bone-in Ribeye 22 oz Dry-Aged USDA Prime (GF) | (+ \$25 per order)

Toppings (additional charge will apply)

Truffle Butter | \$4, Oscar Style | \$14, Carpet Bagger | \$14, Foie Gras Diane | \$14

3rd

New York Cheesecake | Chocolate Cake | Carrot Cake | Classic Crème Brûlée

\$49 PER PERSON

(wine, beverages, tax & gratuity not included)

\$10 donated to Lena Pope for counseling sessions to families and quality education for over 600 children in our community.

Your meal value is \$80 when determining gratuity.

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