RESTAURANT WEEK 2025



\$59.00 per person Wine, Beverages, Tax, and Gratuity not included. \$12.00 donated to the North Texas Food Bank

FIRST COURSE

CUP OF SOUP
Crab & Corn Chowder or Soup of the Day

BRAD'S GRILLED PEAR SALAD Mixed Greens, Marcona Almonds, Manchego, Citrus Vinaigrette

> CLASSIC CAESAR Romaine, Parmesan, Sesame Lavosh

FRIED CALAMARI Roasted Tomato Sauce, Garlic Aoli

SECOND COURSE

PLANTAIN CRUSTED HALIBUT Mango & Orange Salsa, Roasted Pineapple-Coconut Rice, Bianco Sauce

COFFEE CRUSTED SHORT RIB Arugula, Miso Roasted Pineapple, Mushroom Risotto, Demi Glace

> PAN FRIED BONE IN PORK CHOP Arugula, Peach & Corn Salad, Buerre Blanc

SHRIMP & CHICKEN LO MEIN Egg Noodles, Soy Beans, Geen Onion, Carrots, Red Bell Peppers

SIGNATURE EXPERIENCE DINNER UPGRADE \$99.00

\$20.00 donated to the North Texas Food Bank

8OZ FILET MIGNON Garlic Smashed Potatoes, Green Beans, Red Wine Demi STEAK FRITES 6oz Sliced Beef Tenderloin, Horseradish Parmesan Frites, Choice of Maître d'hôtel Butter, Voodoo Butter, or Bearnaise Sauce CHILEAN SEA BASS Lobster Risotto, Citrus & Basil

THIRD COURSE

AL'S FAMOUS COCONUT CREAM PIE

PECAN PIE

KEY LIME PIE

