

# SER

STEAK + SPIRITS

## Prix fixe

DFW Restaurant week

3 courses for \$49



## starters

**tomato soup** | *pimento grilled cheese, "fritto" sour* |

**romaine** | *Caesar dressing, parmesan sbrisalona, preserved lemon* |

**deviled eggs** | *truffled egg sauce, smoked trout roe* |

## dinner

**flank** | *8oz sous vide, mashed potatoes, bordelaise* |

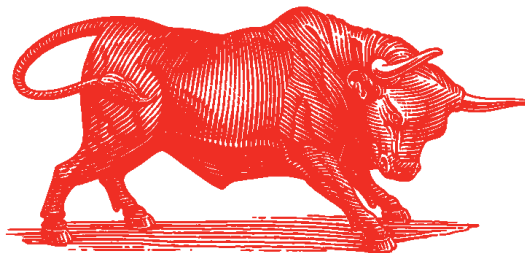
**chicken** | *white bbq, elote* |

**catch of the day** | *chefs daily preparations* |

## dessert

**chocolate cake** | *fresh berries, chantilly cream, mixed berry coulis* |

**panna cotta** | *"crème brulee", burnt sugar, pistachio ice cream* |



CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS  
PARTIES OF 8 OR MORE WILL HAVE AN AUTOMATIC TWENTY PERCENT SERVICE CHARGE ADDED TO THEIR CHECK

*Mike Shetsky* | Executive Chef | *Lance McWhorter* | Executive Sous Chef |