

SER

STEAK + SPIRITS

ATOP THE ANATOLE



premier

- crab cake** | 4 oz jumbo lump crab cake, corn cream, spicy tomato jam | 19
- lobster bisque** | maine lobster, brandy, caviar | 15
- duck board** | house made prosciutto, rillettes, & foie gras torchon, grilled walnut scallion loaf | 21
- scallop casino** | bacon, gruyere, herbed breadcrumbs | 12
- shrimp cocktail** | bloody mary sauce, white cocktail sauce, charred lime | 17

raw + simply prepared

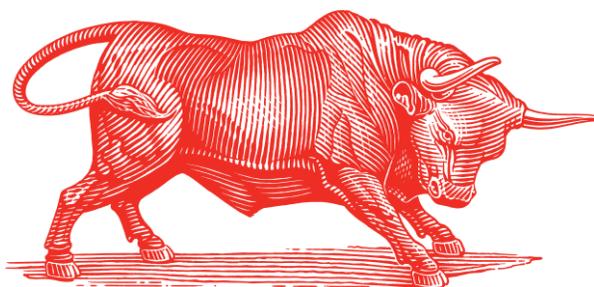
- tartare** | beef tenderloin, dijon, capers, pickled egg yolk | 19
- crudo** | hamachi, citrus, fried garlic, chili-lime vinaigrette | 19
- carpaccio** | tuna, bone marrow flan, shaved truffle, cured duck egg | 19
- seafood tower** | chef's selection of fresh catch simply prepared | *mkt.*

oysters

- raw** | apple-maple mignonette | 4 ea
- fried** | goat cheese mousse, caviar | 6 ea
- smoked** | ponzu spheres, champagne cocktail | 29
- grilled** | vietnamese style | 6

garden

- SER salad** | greens, spring radish, grape tomatoes, candied pecans, black garlic vinaigrette | 10
- baby iceberg** | tomato, candied bacon, bleu cheese, buttermilk ranch, soft boiled egg | 13
- heirloom tomato** | burrata, balsamic "pearls", basil crystals, TX olive oil | 12
- romaine** | grilled, smoked tomato vinaigrette, basil tuile, preserved lemon, white anchovies | 14
- beet** | goat cheese panna cotta, pistachio crumble, agrodolce | 13



Kyle Jones | executive chef

private dining rooms | Laura Phillips, 214-761-7252

2018 Top 10 Best Steakhouses in Dallas, *D Magazine*

mesquite fire grilled + simply prepared

- filet** | 10 oz center cut | 55 **petit** | 6 oz | 42
rib eye | 14oz dry aged 28 days TX black angus | 51
n.y. | allen brothers 14oz center cut | 61
veal | 16oz chop | 48
bone-in filet | 16oz TX black angus | 69
cowboy rib eye | allen brothers 22oz prime cut, wet aged 25 days | 63
k.c. | bone-in 17oz strip | 66

enhancements

béarnaise | 5 *au poivre* | 5 *TX chimichurri* | 5 *foie gras* | 22
TX bourbon sorghum onions | 7 *drunken crab curry* | 18 *lobster tail* | 27
smoked bleu hollandaise | 5 *bordelaise* | 7 *fontina fonduta* | 5

chef's signatures

- tomahawk** | 32oz prime black angus dry aged 28 days, carved, served w/ truffle mac & cheese, demi | 135
elk | coffee-chili crusted 12oz center cut strip loin, onion soubise, pickled blueberries | 57
pork | 16 oz double chop, potato-apple gratin, citrus herb demi | 38
lamb | half rack, shaved fennel & blood orange slaw, mint-carrot puree | 53
chicken | roasted half, chanterelle mushrooms, cherries | 33

principal

- pappardelle** | wild boar and spanish octopus ragout, pecorino | 33
salmon | parmesan gnocchi, arugula, carrot-apple-ginger broth | 37
vegetarian | edamame-mint ravioli, romesco | 22
sea bass | stewed heirloom tomatoes, roasted red peppers, garbanzo beans, spanish chorizo | 46

sides

- truffle mac & cheese** | 10 add lobster & crab | 22
pomme puree | mashed potatoes, bone marrow butter | 10
asparagus | grilled, TX olive oil | 12
brussels sprouts | pancetta, fresno chilis, soy caramel | 15
foraged mushrooms | embered onion, TX whiskey | 12
charred tomatoes | garlic, shallots, herbs | 8
poutine | steak fries, fontina fonduta, cabernet demi, bacon, fried egg | 12

Parties of eight or more are subject to an automatic 20% service charge added to their check.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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