

# SER

STEAK + SPIRITS

ATOP THE ANATOLE



## shared plates

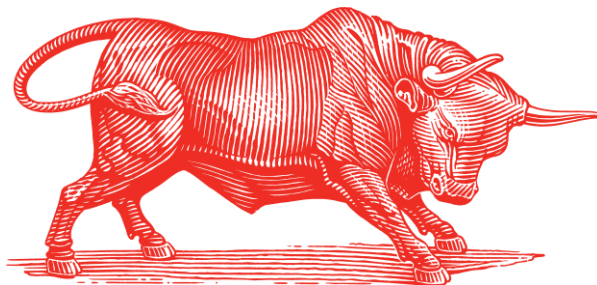
- \***lamb meatballs** | *chimichurri, spiced yogurt, lemon mint greens* | **16**
- crab cake** | *4 oz jumbo lump crab cake, corn cream, spicy tomato jam* | **20**
- \***seared A5 kobe carpaccio** | *ginger scallion vin, pickled carrot* | **38**
- \***tuna tartare** | *shiro shoyu, sriracha, avocado, cucumber, wasabi tobiko* | **19**
- \***hamachi crudo** | *citrus, fried garlic, chili-lime vinaigrette* | **19**
- shrimp cocktail** | *bloody mary cocktail, white cocktail, grilled lime* | **18**
- charcuterie board** | *chef's selection* | **36**
- \***oysters in the half shell** | *iced champagne mignonette* | **4ea.**

## seafood tower

- \***half order** | *2 oysters, 2 shrimp, 4oz lobster tail, 2 crab claws, ¼ pound king crab* | **70**
- \***full order** | *4 oysters, 4 shrimp, 8oz lobster tail, 4 crab claws, ½ pound king crab* | **135**

## garden

- SER salad** | *greens, spring radish, cherry tomatoes, candied pecans, goat cheese, TX honey vinaigrette* | **12**
- \***baby iceberg** | *tomato, candied bacon, buttermilk ranch, bleu cheese, 6 minute egg* | **13**
- heirloom tomato** | *aged balsamic, Dallas goat feta, pistachio pesto, basil oil, mint* | **14**
- romaine** | *pecorino, corn salsa, cornmeal croutons, SER caesar dressing, crispy white anchovies* | **14**



**private dining rooms** | *Laura Philips, 214-761-7252*

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

kyle jones | *executive chef*   nicolas quintana | *general manager*

## mesquite fire grilled

- \*filet | 10 oz TX black angus center cut | 60
- \*petit | 6 oz | 42
- \*rib eye | allen brothers 16oz prime | 52
- \*n.y. | allen brothers 14oz center cut prime | 61
- \*bone-in filet | 16oz TX black angus | 70
- \*bone-in rib eye | allen brothers 22oz prime cut | 65
- \*colorado lamb | mint pesto | 53

## premium cuts

- \*wagyu filet | fort worth frontier reserve 8oz | 80
- \*cowboy rib eye | 22oz 45 day dry age | 105
- \*tomahawk | 32oz USDA Prime | 135
- \*kurobuta pork chop | 16oz heritage berkshire, bacon demi | 44

## enhancements

|   |                        |                                 |                 |
|---|------------------------|---------------------------------|-----------------|
| béarnaise   5                               | bordelaise   8         | king crab   20                  | crab oscar   15 |
| south african lobster tails 4oz/8oz   25/60 | brown sugar bacon   10 | kentucky smoked bleu cheese   7 |                 |

## chef's signatures

- \*new zealand elk | pickled blueberries, onion soubise | 57
- dayboat scallops | TX gouda grits, summer squash, bacon demi | 39
- jidori chicken | grilled half bird, roasted hens | 35
- \*ora king salmon | edamame farro saute, spring asparagus, whole grain vin, yellow tomato coulis | 41
- spring pea ravioli | guanciale crisps, lemon mascarpone, mint lemon greens | 28

## sides

- yukon potato puree | salted butter, chives | 10
- roasted asparagus | TX olive oil, lemon zest | 14
- poutine | steak fries, fontina fonduta, cabernet demi, candied bacon, sunny side up egg | 13
- elote style corn | queso fresco, spicy aioli, micro cilantro | 12
- roasted hens | shallot confit, fine herbs, bordelaise | 14
- crispy brussels | fish sauce caramel, pickled fresnos, macadamia crumble | 15
- baked macaroni | 4 cheese blend, butter cracker crust | 14

Parties of 6 or more will have an automatic twenty percent 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.

[www.sersteak.com](http://www.sersteak.com) Instagram @sersteak #sersteak

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