

# SĒR

STEAK + SPIRITS

ATOP THE ANATOLE



## DINNER

### shared plates

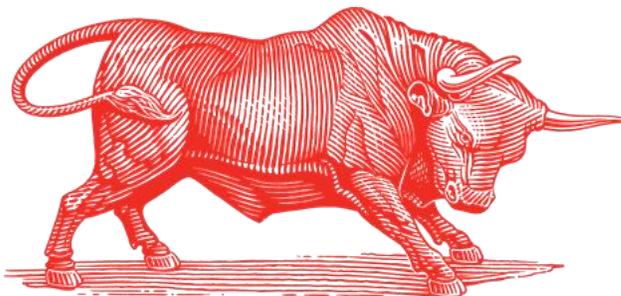
- \*lamb meatballs | chimichurri, spiced yogurt, lemon mint greens | 16
- crab cake | 4 oz jumbo lump crab cake, corn cream, spicy apple jam | 20
- burrata | fig jam, pickled pomegranates, pistachios, baby basil, charred focaccia | 16
- \*tuna tartare | shiro shoyu, sriracha, avocado, cucumber, wasabi 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 | 4 each
- chocolate cake | berries, whipped cream, raspberry sauce | 10

### 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, (2) 4oz lobster tail, 4 crab claws, ½ pound king crab | 135

### garden

- SER salad | greens, butternut squash, candied pepitas, Dallas goat cheese, TX honey vinaigrette vinaigrette | 12
- \*baby iceberg | tomato, candied bacon, buttermilk ranch, bleu cheese, 6 minute egg | 13
- frisee salad | bacon vin, whipped boursin, quail egg, pickled red onion, shaved asian pear | 14
- fennel salad | walnut puree, blue cheese, shave apple, candied kumquats, cranberry relish, agave vinaigrette | 14
- butternut squash soup | mascarpone maple crème, toasted hazelnuts, crispy parsnips | 14



KYLE JONES SĒR Executive Chef  
NICOLAS QUINTANA SĒR 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 | 25
- brown sugar bacon | 10
- kentucky smoked bleu cheese | 7

## chef's signatures

- \*new zealand elk | pickled blueberries, onion soubise | 57
- dayboat scallops | forbidden rice, chili peanuts, yellow curry, peanut chili slaw | 39
- jidori chicken | yellow eyed peas | 35
- \*ora king salmon | TX honey mizo glaze, white sweet potato puree, crispy parsnip | 41
- alaskan halibut | sunchoke puree, roasted carrots, pecan crust | 39

## sides

- yukon potato puree | salted butter, chives | 10
- roasted asparagus | TX olive oil, lemon zest | 14
- baked potato salad | crispy potato, chive crema, aged white cheddar, candied bacon | 13
- carnival cauliflower | tumeric rub, golden raisins, toasted hazelnuts | 12
- southern yellow eyed peas | bentons bacon, blistered heirloom tomato, poblano, crispy country ham | 11
- crispy brussels | fish sauce caramel, pickled fresnos, macadamia crumble | 15
- baked macaroni | 4 cheese blend, butter cracker crust | 14



sersteak.com

### private event rooms

**LAURA PHILIPS** Sales Manager 214-761-7252

PARTIES OF 8 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.